

# GRANGE

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CLEVELAND WINERY

## *Entrée*

### Prawn Risotto

Creamy arborio rice served with leek and prawn, crispy bacon, spring onion and garnished with shaved parmesan

### Greek Style Lamb Cutlets

Marinated with oregano, lemon juice and garlic, Pan seared and topped with a garlic yoghurt sauce and petite Greek salad

### Crispy Pork Belly

Twice cooked crispy pork belly, rocket, boccucine salad with aged balsamic

## *Mains*

### Black Angus Beef

Certified grain fed black angus porterhouse steak, served with kipfler potatoes and buttered vegetables finished with a shiraz jus

### Lemon Thyme Pan Fried Chicken

Marinated pan fried chicken, cheesy polenta wedges and ratatouille vegetables

### Mediterranean Vegetable Stack

Layered grilled marinated vegetable, mozzarella cheese accompanied with a herb salad and finished with a napoli sauce

## *Dessert*

Chocolate Fondant – a soft centered fondant accompanied by thickened cream

Orange Yoghurt Pannacotta served with toffee syrup and strawberry salad.

Cheese & Fruit platter- a selection of cheeses with dried fruits and water crackers

*Saturday, 10 January 2009*