



Lord Cardigan

restaurant & wine bar

Grazing Menu

Friday to Sunday, between 3-6pm

Spicy sweet potato crisps	4
Prosciutto with white bean paste, cornichons and marinated olives	14
Rabbit, pork and pistachio nut terrine, with chicken liver parfait, herb salad, tamarillo chutney and crisp breads	16.5
Tasmanian pacific oysters, shucked to order; Natural with shallot and red wine vinegar or	15/30
Soya and mirin dressing, cucumber and wasabi infused flying fish roe	21/42
Mushroom and herb arancini served with rocket	8.5
Salted cod fritters with roasted garlic and lemon aioli	8.5
Twice cooked pork belly with hoi sin and asian salad	8
Cheeses, select 3, served with a selection of breads and seasonal accompaniments:	18.5
Murcia al Vino – Murcia, Spain	
Gorgonzola Piccante – Lombardy, Italy	
Brique d’Affinois – Rhone Alpes, France	
Healey’s Pyengana cheddar – Tasmanian	

Cellar Clearance

2006 Freycinet Chardonnay - Bicheno, Tasmania	48
2004 Kooyong “Faultline” Chardonnay - Mornington Peninsula, Vic	80
2007 Greenpoint Pinot Noir Rose - Yarra Valley, Vic	35
For those of you who missed out on our wine dinner with Bird in Hand last month, we saved a few treats for you . . .	
2007 Honeysuckle Riesling, Clare Valley	38
2007 Semillon Sauvignon Blanc, Adelaide Hills	30