

# BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

## Match + Dine

### ABOUT

Welcome to our Match + Dine Experience,

Enjoy the ultimate fusion of wine and food by starting with our 'Match' tasting entrée. Offering you a selection of 6 Brokenwood wines matched with bite-sized canapés followed by your choice of dishes made with local seasonal ingredients.

Our Brokenwood Cru are here to ensure you enjoy a signature Hunter Valley experience.

### SECOND ENTRÉE *add an extra*

**Sydney Rock Oysters** 6 ea  
Natural or with seasonal dressings; GF/DF  
Semillon sorbet | Rosato sorbet  
Mignonette | Watermelon Granita  
*Match with Semillon, g12/b48/m80  
Hunter Valley NSW*

**Deep fried Whitebait** 25  
with smoked paprika salt, GF/DF  
aioli, and gremolata  
*Match with Trevena Vineyard Semillon, g17/b86  
Hunter Valley NSW*

**Roast Pears** 27  
with shaved prosciutto, goats cheese, candied walnuts, chargrilled sourdough croute, and a pomegranate dressing  
*Match with Pinot Gris, g13/b50  
Beechworth VIC*

**Burrata** 25  
with cherry tomatoes, toasted croutes, and a pinenut & raisin salsa  
*Match with Rosato, g13/b50/m80  
NSW & VIC*

**Wood Fired Chorizo** 22  
with with marinated GF/DF  
artichokes, olives, pimentos and a herb vinaigrette  
*Match with Tempranillo, g14/b56  
Beechworth VIC*

### MAIN

**Pan fried chicken pot-au-feu** GF  
with baby heirloom carrots, potatoes and a garlic herb butter.  
*Match with Wilson Road Chardonnay, g17/b86  
Margaret River WA*

**Pan seared marinated salmon** GF  
on baked truffle polenta, roast tomato and capsicum salsa, and artichoke puree  
*Match with Rosato, g13/b50/m80  
VIC & NSW*

**Char Grilled Sirloin** GF  
300g "Nolan" shiraz and herb marinated sirloin with crunchy chips and broccolini, horseradish butter and a Brokenwood red wine jus  
*Match with Wade Block 2 Vineyard Shiraz, g19/b95  
McLaren Vale SA*

**Charred herb marinated pork cutlet** GF/DF  
with roast potatoes, apple, garlic and a peach chutney  
*Match with Shiraz, g16/b70  
Hunter Valley NSW*

**Polenta** GF  
wood fired oven baked polenta with sautéed mushrooms, hazelnuts and shaved pecorino  
*Match with Sangiovese, g14/b56  
Beechworth VIC*

### SIDES

all GF/DF

**Crispy oven potatoes**  
wood fired with roasted garlic and rosemary salt

**Salad**  
wood fired roasted pears, walnuts, and rocket

**Char grilled Greens**  
a pick of the seasons best

**Crunchy chips**  
with rosemary salt & garlic aioli

### DESSERT

*Match all with Sticky Wicket Semillon, NSW g11/375ml b55  
or  
Match with Late picked Semillon, Hunter Valley NSW g12/b45*

**Coconut and Lime Crème brulee**  
with reduced coconut cream and biscotti

**Frozen strawberry parfait** GF  
with white chocolate mousse and raspberry sugar shard

**Passionfruit ice-cream meringue kisses**  
with an orange cream sauce