



edgewater restaurant

Spring Summer Menu

We are delighted to introduce to you a new sophisticated dining experience.

On arrival, we offer a choice of two different types of freshly baked bread
Complimentary Amuse Bouche prior to entrees,
Cleansing spritzer between entree and the main meal
Pre-dessert to be served after the main meal while you wait for your dessert
Petite fours with coffee

Please enjoy!

“To be interested in the changing seasons is a happier state of mind than to be hopelessly in love with spring.”

George Santayana (1863-1952)

Entrees

\$20

Rare roast veal, warm french bean and wild mushroom Salad, black truffle dressing

Dopff Riesling Alsace France

Eight freshly shucked Sydney rock oysters, bloody mary sorbet

Annie's Lane Riesling Clare Valley SA, Moet Chandon 2003 Vintage Champagne France

Bombay Sapphire gin cured yellow fin tuna, dill crust, nicoise sauce, fried quail egg

Seppelts Sparkling Shiraz VIC

Foie gras and chicken liver parfait, spiced fig compote, toasted sour dough

Dopff Riesling Alsace France

Chilled spring pea soup, parma ham, anchovy grissini, rosemary cream

Huia Sauvignon Blanc Marlborough NZ

Blue swimmer crab and avocado, brick pastry pickled cucumber, trout roe

Moondah Brook Verdelho Western Australia

Mains

\$32

Braised pig cheek, salt and pepper baby calamari, confit garlic, apple puree

Seppelts Sparkling Shiraz Victoria, Little Creatures Bright Ale WA

Roasted barramundi, salted brandade, artichoke barigoule, potato crisp

Annie's Lane Riesling Clare Valley SA

Grain fed fillet of beef, pommes galette, bone marrow, sauce bordelaise

The Black Chook Shiraz Viogneir McLaren Vale SA, Annie's Lane Cabernet Merlot Clare Valley SA,

Risotto of asparagus, broad bean, parmesan wafer, truffled cream fresh

Dopff Riesling Alsace France

Ocean trout, celery shoots, hazelnuts, strawberry crisps and port jelly

Piper Heidsieck NV Champagne France, Dr Loosen Dry Riesling Germany

Chicken Kiev, thyme gnocchi, wood ear fungi, soya bean meat, pearl barley

Pierro Chardonnay W.A

Butter poached Western Australian marron tail, macadamia nut gazpacho, bisque caviar, chive tips

Piper Heidsieck NV Champagne France

Accompaniments

\$8

Vine ripened tomato salad, chervil, kalamata olives

Hand cut potato chips, homemade tomato ketchup

Seasonal green leaves and blossoms champagne vinegar

Salt roasted potato puree

Seafood degustation Menu 6 course \$85 per person

With matching wines \$110

Whole tables only, bookings essential

Cheese

\$18

Selection of three cheeses from our local and imported cheese cart

Desserts

\$16

Liquorice semifreddo, compote of peach, muscovado sugar e'spuma, hydrangea flowers

Brown Brothers Orange Flora Muscat

Coconut and kiwifruit royal, strawberry fruit punch, mango roulade, toasted pistachios

De Bortoli Noble One Botrytis Semillon

Wild pepper zucotto, poached spring carrots, mascarpone cheese, red gum rum coulis

De Dortoli Noble One Botrytis Semillon

Granny smith apple, Pimm's cream, toasted oats, gingerbread, fennel jam

Pimms

Belcolade 71% dark chocolate bar, salted caramel, blood orange sorbet

Moscato D'Asti, Italy

Vanilla brulee, raspberries, honeycomb, rose hip ice-cream

Brown Brothers Orange Flora Muscat

Petit Fours

\$8

Today's handmade selections of small treats