

STARTERS

LOCAL BREAD & OUR OWN KAESLER MARINATED OLIVES \$3 PER PERSON

ENTRÉE

PAN SEARED SCALLOPS / CAULIFLOWER & TRUFFLE CREAM \$17

2016 KAESLER 'OLD VINE' SEMILLON \$7

SEMOLINA GNOCCHI / SUN BLUSHED TOMATO / PARSNIP VELOUTE (V) \$15

2016 SMALL VALLEY VINEYARD CHARDONNAY \$7

ROULADE OF CHICKEN / PIMENTO & BACON / ONION MARMALADE \$15

2016 CLARE WINE CO. RIESLING \$6

GOLDEN GLAMORGAN CHEESECAKE / PEA CREAM / DRESSED LEAVES (V) \$16

2015 KAESLER VIOGNIER \$7

MAIN COURSE

BELLY PORK / BLACK PUDDING / APPLE BUTTER \$32

2015 KAESLER 'THE FAVE' GRENACHE \$9

WARM HONEY ROAST DUCK BREAST SALAD \$36

COCONUT / CAPSICUM / ONION & BEAN SPROUT / SWEET CHILLI, LIME & HERB DRESSING

2015 KAESLER VIOGNIER \$7

BAKED SALMON / SHELLFISH BROTH / ROASTED CARROT \$30

2016 SMALL VALLEY VINEYARD SAUVIGNON BLANC \$7

RUMP OF LAMB / DRY RATATOUILLE / BASIL OIL \$32

2014 KAESLER 'AVIGNON' GRENACHE MOURVEDRE \$9

KAESLER BRIOCHE BURGER \$22

RICH BRIOCHE BUN FILLED WITH A GRILLED BURGER PATTIE & CHEESE WITH CHUTNEY,
SALAD & GOLDEN CHUNKY CHIPS

2014 KAESLER 'THE BOGAN' SHIRAZ \$15

V ILLUSTRATES VEGETARIAN DISHES WHICH CAN ALSO BE SERVED AS MAIN DISHES

**PLEASE NOTE ALL FOODS MAY CONTAIN TRACES OF NUTS
BILLS CANNOT BE INDIVIDUALLY DIVIDED**

MIXED GRILL PLATTER FOR TWO / \$110.00

WITH A GLASS OF KAESLER ALTE REBEN SHIRAZ EACH / \$150.00

BEEF RIBS, GRILLED CHORIZO SAUSAGE, BLACK PUDDING, SCOTCH FILLET STEAK, DUCK, CHAR GRILLED RUMP OF LAMB, BELLY PORK, ALL WITH WAYNE'S HOMEMADE BBQ GRAVY, CORN ON THE COB, BUTTERY FONDANT POTATOES AND COLESLAW

CHARGRILLED STEAKS

ALL STEAKS SERVED WITH FONDANT POTATO / CREAMY COLESLAW / DRESSED LEAVES

ALL BEEF CHARGRILLED MEDIUM-RARE UNLESS REQUESTED DIFFERENTLY

SCOTCH FILLET / 300gm / \$34.00

SCOTCH FILLET / 400gm / \$40.00

PORTERHOUSE / 350gm / \$40.00

BEEF RIB EYE / 350gm / \$40.00

FILET MIGNON / 300gm / \$36.00

Sauces \$3

Mushroom sauce
Spicy peppercorn sauce
Beef Jus
Wayne's BBQ gravy

Sides \$8

Truffle mashed potato
Buttery fondant potato
Baked baby new potatoes
Beer battered chips
Dressed mixed leaf salad
Corn on the Cob
Coleslaw

STEAKHOUSE SHIRAZ TASTING MENU / \$105 PER PERSON

MINIMUM 2 PEOPLE (RESERVATIONS REQUIRED FOR GROUPS OF 6 OR MORE)

THE FOUR PREMIUM SHIRAZ WINES WE PRODUCE HERE AT KAESLER ARE TRADITIONALLY MADE; FULL BODIED AND FULL OF FLAVOUR, BUT HAVE A STRUCTURE AND ELEGANCE THAT PAIR BEAUTIFULLY WITH THE GRILLED MEATS OF OUR STEAKHOUSE MENU.

ENJOY OUR PREMIUM SHIRAZ WINES PAIRED WITH A SHARED 4 COURSE SEASONALLY CHANGING TASTING MENU

LOCAL BREAD AND OLIVES

2014 KAESLER 'THE BOGAN' SHIRAZ

CHARGRILLED KANGAROO FILLET / SCALLION MASH / SQUASH / MINTED JUS

2014 KAESLER OLD VINE SHIRAZ

HONEY ROAST DUCK BREAST / ASIAN SALAD GREENS / SWETT CHILLI DRESSING

2012 KAESLER ALTE REBEN SHIRAZ

CHARGRILLED BEEF FILLET / SOFT BUTTERY POTATO / 'OLDE' BASTARD BEEF JUS

2014 KAESLER OLD BASTARD SHIRAZ

KAESLER STYLE CHEESE QUENELLE / ONION MARMALADE / BRIOCHE CROUTON

NV KAESLER COTTAGE BLOCK FORTIFIED WHITE

WAYNE'S HOMEMADE SHIRAZ FUDGE (45ml) WITH INFUSED TEA OR COFFEE

EACH RED WINE 90ML SERVE

THIS IS SHARING MENU, AND MUST BE ORDERED FOR THE ENTIRE TABLE
SPECIAL DIETARY REQUIREMENTS CAN BE INCORPORATED WHERE POSSIBLE

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