



LUNCH MENU

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

LUNCH PRIX FIX - \$35

MINUTE STEAK / PEPPERCORN SAUCE / FRIES *OR* CELLAR DOOR CHEESE & CHARCUTERIE BOARD
SERVED WITH A GLASS OF STONEHORSE SHIRAZ OR OLD VINE SEMILLON & COFFEE

SMALL PLATES

PAN SEARED SCALLOPS / VEGETABLE PUREE \$17

2016 KAESLER 'OLD VINE' SEMILLON \$7

SEMOLINA GNOCCHI / SUN BLUSHED TOMATO / PARSNIP VELOUTE \$15

2016 SMALL VALLEY VINEYARD CHARDONNAY \$7

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

2016 CLARE WINE CO. RIESLING \$6

GOLDEN GLAMORGAN CHEESECAKE / PEA CREAM / DRESSED LEAVES \$16

2015 KAESLER VIOGNIER \$7

LARGE PLATES

BELLY PORK / BLACK PUDDING / APPLE BUTTER \$32

2015 KAESLER 'FAVE' GRENACHE \$9

WARM HONEY ROAST DUCK BREAST SALAD / \$36

COCONUT, CAPSICUM, ONION AND BEAN SPROUT SALAD COATED WITH SWEET CHILLI, LIME & HERB DRESSING

2015 KAESLER VIOGNIER \$7

BAKED SALMON / SHELLFISH BROTH \$30

2016 SMALL VALLEY VINEYARD SAUVIGNON BLANC \$7

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

2014 KAESLER 'AVIGNON' GRENACHE MOURVEDRE \$9

MARINATED & CHARGRILLED STEAKS

SIRLOIN / 300gm / \$36

SCOTCH FILLET / 300gm / \$34

SERVED WITH FONDANT POTATO / CREAMY COLESLAW / GARDEN SALAD

SAUCES \$3

MUSHROOM SAUCE
SPICY PEPPERCORN SAUCE
BEEF JUS
WAYNE'S BBQ GRAVY

SIDES \$8

TRUFFLE MASHED POTATO
BUTTERY FONDANT POTATO
BEER BATTERED CHIPS
BAKED BABY NEW POTATO
DRESSED MIXED LEAF SALAD
CORN ON THE COB
COLESLAW

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

NUTS: TRACES OF NUTS MAY BE FOUND IN OUR DISHES

BILLS: BILLS CANNOT BE INDIVIDUALLY SPLIT



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

AVAILABLE 7 DAYS FOR LUNCH AND FRIDAY AND SATURDAY NIGHTS

THIS IS SHARING MENU, AND MUST BE ORDERED FOR THE ENTIRE TABLE

SPECIAL DIETARY REQUIREMENTS CAN BE INCORPORATED WHERE POSSIBLE

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