

## BRANDY CREEK ESTATE DINNER MENU

















#### CHURRASCO MINI - \$55 PP

Baked Turkish Roll with Home Made Dip (V)

Serrano Ham (GF/DF)

Paleta de Cordeiro

Mojo seasoned lamb leg

Sorbrecoxa de Frango Assada

Chicken thigh marinated with garlic and smoked pepper

Linguica

Pork chorizo sausages

Rucola Salad

with onion, tomatoes & roasted almonds

Potato of the day

#### CHURRASCO MEDIUM - \$65 PP

Baked Turkish Roll with Home Made Dip (V)

Serrano Ham (GF/DF)

Fruto de Mar

paprika calamari & barramundi fillet

Paleta de Cordeiro

Mojo seasoned lamb leg

Picanha Al Horno

salted thyme glaced beef rump cap

Sorbrecoxa de Frango Assada

Chicken thigh marinated with garlic and smoked pepper

Linguica

Pork chorizo sausages

Rucola Salad

with onion, tomatoes & roasted almonds

Roasted Seasonal Vegetables with Herbs



"CHURRASSCO ORIGINATED IN BRAZIL, IN THE MID-1500S AS THE STAPLE FOOD STYLE OF THE LOCAL COWBOYS OR 'GAUCHOS' WHERE THEY SLOWLY COOKED SALT-RUBBED & MARINATED BEEF OVER EMBERS OF THEIR EVENING FIRES."

NOT AVAILABLE ON DEMAND. PRIOR BOOKING NEEDED.
MINIMUM 2 PAX

#### CHURRASCO GRANDE - \$120 PP

Baked Turkish Roll with Dip & Marinated Olives (V)

Serrano Ham (GF/DF)

Confit duck leg with orange saffron chilli dip

Fruto de Mar

king prawns, paprika calamari & barramundi fillet

Paleta de Cordeiro

Mojo seasoned lamb leg

Picanha Al Horno

salted thyme glaced beef rump cap

Sorbrecoxa de Frango Assada

Chicken thigh marinated with garlic and smoked pepper

Paleta de Porco

pork collar with plum jam

Linguica

Pork chorizo sausages

Rucola Salad

with onion, tomatoes & roasted almonds

Roasted Seasonal Vegetables with Herbs

Potato of the day

Churros or

**Chocolate Truffle Cake or** 

**Dulce de Leche Ice Cream** 

#### CHURRASCO REGULAR - \$75 PP

Baked Turkish Roll with Home Made Dip

Serrano Ham

Paleta de Cordeiro

mojo seasoned lamb leg

Picanha Al horno

salted thyme glaced Beef rump cap

SorbreCoxa de Frango assada

chicken thigh marinated with garlic and smoked pepper

Linguica

pork chorizo Sausages

Rucola Salad

with onion, tomatoes & roasted almonds

**Roasted Seasonal Vegetables with Herbs** 

Potato of the day

#### CHURRASCO ELEGANTE - \$95 PP

Baked Turkish Roll with Dip & Marinated Olives (V)

Serrano Ham (GF/DF)

Fruto de Mar

barramundi fillet

Paleta de Cordeiro

Mojo seasoned lamb leg

Picanha Al Horno

salted thyme glaced beef rump cap

Sorbrecoxa de Frango Assada

Chicken thigh marinated with garlic and smoked pepper

Paleta de Porco

pork collar with plum jam

Linguica

Pork chorizo sausages

Rucola Salad

with onion, tomatoes & roasted almonds

Roasted Seasonal Vegetables with Herbs

Potato of the day

Please advice of **ANY** dietary requirements as not all ingredients are listed. Some meals can be altered to cater to your dietary needs. Your food is freshly made to order. **Please allow 20-25 minutes for preparation.**V - Vegetarian | VV - Vegan | GF - Gluten Free | DF - Dairy Free. Please note our kitchen is NOT a coeliac environment. Thank you for supporting our restaurant and community. We pay our staff in accordance with the restaurant industry award 2021 which includes penalty rates on weekends and public holidays. 1.5% transaction fee is applicable to all card payments that is charged by the bank. We charge a cakeage fee of \$2.50 PP. We take guest feedback seriously as it helps to improve the quality of our service. Please send us your feedback of the dining experience to director@brandycreekestate.com.au.

# 'Parilla de Marisco' Brandy Creek Seafood Platter grilled salmon steak, prawns, calamari with zumac aioli and pesto tomatoes Pesto Glazed Grilled Salmon Steak heavy seared & pesto glazed with butter & garlic Grilled Barramundi spicy prawn paste glazed with lemon & cracked pepper Garlic, Chilli Prawns & Calamari fennel, spring onions, parsley butter, rice & seasonal vegetables \$65 \$48

### On the Grill Australian Beef steaks served with rocket & almond salad and a selection of one side and one sauce

T-Bone Steak (250G)	\$42
with garlic butter	
mushrooms with mash	
& side salad	
Rump Steak (300G)	<b>\$39</b>
parsley & herb marinated	

Porterhouse (250G) \$38
cumin & cracked pepper

marinated grilled steak

heavy-sealed steak

#### Sides Selection

- Scallop Potatoes or
- Mashed Potato or
- Spiced Potato Wedges

#### Sauces Selection

- Creamy Mushroom or
- Red Wine jus or
- Brandy Creek BBQ Sauce

\$45

#### Grilled Meat Platter

basil lamb leg, red pepper chicken thigh and chorizo, home-baked truffle potatoes, organic rocket & almond salad, signature bbq sauce (contain prawns)

Pork Ribs Full Rack (10 ribs) / Half Rack (5 Ribs) \$59/\$38 marinated & slow-cooked, served with our house-made coleslaw

#### **Tapas Set - Lite**

6 Tapas Dishes - Minimum of 2 pax

#### Baked Turkish Roll with Home Made Dip (V)

'Ensalada de Rucola', Rocket Salad (V/DF) with roasted almonds, sundried tomato & red onion

'Jamon Serrano' Spanish Dry Cured Ham (GF/DF)

King Prawns in Chilli Beurre Blanc (GF)

#### Rosemary Beef Cheek

slow-cooked with herbs, Catalan spices, and red wine with beer-battered cauliflower)

Patatas Bravas with Pimento Sauce (V/GF)

#### **Tapas Set - Ultimate**

\$65 PP

\$45 PP

9 Tapas Dishes - Minimum of 2 pax

Baked Turkish Roll with Home Made Dip (V)

'Ensalada de Rucola', Rocket Salad (V/DF)
with roasted almonds, sundried tomato & red onion

'Jamon Serrano' Spanish Dry Cured Ham (GF/DF)

King Prawns in Chilli Beurre Blanc (GF)

Homemade Catalan Style Vegetable Empanadas (V)

'Barriga de Cedro', Pork Belly (GF)

succulent Crispy Pork Belly served with apple compote

#### Rosemary Beef Cheek

slow-cooked with herbs, Catalan spices, and red wine with beer-battered cauliflower)

#### 'Chorizo Ragout'

classic Spanish Spicy Sausages cooked in a rich tomato & creole jus

#### Churros

crispy golden sweet fritters with cinnamon sugar and warm chocolate sauce

#### Aussie faves

Lamb Shank 8 hours slow-braised lamb shank with mash potatoes and beetroot salad	\$38
Heavy Sealed Trout Fillet with garlic butter scallops, potatoes and rucola salad glaze	\$32
Crispy Chicken Burger lettuce, pickles, chipotle BBQ mayo, american cheese, milk	\$22
bun, fries  Grilled Chicken Breast	\$24
pesto & black pepper marinated chicken breast with an almond green salad, mashed potato and Kashmir chilli gravy	

#### Kids Menu

Kids Steak (GF)	\$25	Sides Selection
Seasoned Squid (GF)	\$19.5	• Chips or
Pork Sausage (GF)	\$17.5	Salad or
Battered Fish	\$18.5	Grilled Veg or     Potato Wedges
Southern Fried Chicken Strips	\$19.5	

Mac & Cheese	\$16
<b>Cheesy Meatballs with Chips</b>	\$17

#### Desserts

Churros crispy golden sweet fritters with cinnamon sugar served with warm chocolate sauce	\$12	Raspberry Cheesecake Indulge in a delicious baked cheesecake drizzled with raspberry coulis	\$16
<b>Dulce de Leche Ice Cream</b> Sweet delicious Ice Cream with ribbons of golden caramel	\$13	Affogato served with a scoop of vanilla	\$17
Chocolate Truffle Cake for all chocolate lovers, rich, soft classic decadent chocolate	\$16	ice cream and a shot of espresso) Optional: Affogato with liqueur	\$21
cake served with cream		<b>Homemade Mango Sorbet</b>	\$1'

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#### **Brandy Creek Estate Cellar Door**

Visit our cellar door to taste some of our very famous cool climate wines and take home a bottle or two

Visit our website to book a tasting session.

#### **Brandy Creek Estate Weddings**

CREATE AN UNFORGETTABLE MEMORY IN AN EXTRAORDINARY SETTING

We have a selection of exquisite function halls, overlooking the vineyard and the spectacular view of Mt. Baw Baw Range.

We can cater for your desired taste of Classic Spanish Cuisine including:

- ♦ Famous Paella feast
- ♦ Exquisite authentic tapas
- ♦ Brazilian Churrasco Grills
- ♦ European 3 course meals

· 2018

#### **Brandy Creek Estate Functions**

If you're looking to book your next function venue, look no further ...

Brandy Creek Estate will be the perfect host to make sure that everyone will have a great time. We can cater for all types of parties and events.

#### We cater:

- ♦ Corporate Events
- ♦ Birthday Parties
- ♦ Hens & Bucks Parties
- Family get-togethers

Please contact (03) 5614 5233 or email functions@brandycreekestate.com.au for more information.

#### **Brandy Creek Estate Day Spa**

Luxurious and contemporary, Brandy Creek Day Spa presents the ultimate escape for mind and body.

#### Offers:

- *♦ Four Treatment Rooms*
- ♦ Tranquil Relaxation Area
- ♦ Luxurious Change Room Facilities

For advance bookings and other enquiries, email dayspa@brandycreekestate.com.au or call (03) 5614 5233 ext 2.

#### **Brandy Creek Estate Restaurant**

The restaurant is situated above the vineyard with the enchanting view of Baw Baw ranges across the olive grove. A perfect place to enjoy a delicious meal and a refreshing glass

We are famous for our:

- ♦ Paella Feast (Once a month event)
- ♦ Brazillian Churrasco BBQs (For groups above 10)

Please contact (03) 5614 5233 or email restaurant@brandycreekestate.com.au for







Book a one on one dicussion with our Weddings & Functions

Executive.

Call us at (03) 5614 5233 or email at

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