



ROUNABOUT RESTAURANT

SUMMER MENU 2011

to start

to follow

to indulge

to start...

to start

trio of dips spiced avocado and mascarpone cheese tomato basil roasted eggplant and truffle emulsion served with a garlic pita bread	12.50
grilled focaccia bread topped with a tomato bruschetta and buffalo mozzarella	12.50
garlic and herb bread, served with dukkah and balsamic olive oil	9.50

to tempt

pan fried marinated squid and chorizo with chickpea, tomato and chilli salad, topped with poached prawns (gf)	18.50
soft roasted vegetable risotto with sage pumpkin, beetroot and cherry tomato (v)	15.50
prawn and scallop angel hair pasta with spiced tomato, basil, olives and spinach with truffle oil	16.50
pan fried marinated beef, fresh green herbs and mild chilli oil (gf)	16.50
fresh pacific oysters with truffle oil; (gf) 1/2 dozen 18.00 / dozen 32.00 natural with lime kilpatrick	

recommended wines

2008 charles sturt university
cabernet sauvignon merlot

a sweet blackcurrant bouquet with a hint of
cloves which is paired well with eggplant.

by the glass: 7.00
by the bottle: 25.00

2009 charles sturt university
sauvignon blanc

cool-climate allows for extended ripening and
optimal flavour development, pairs perfectly
with any prawn dish.

by the glass: 7.00
by the bottle: 28.00

glossary

emulsion a mixture of one liquid with another
which it cannot normally combine smoothly.

oysters imported, grown and harvested from the
whangaroa and houhora harbours, new zealand.

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pan roast of eye fillet of beef served with a crushed potato aioli and wilted spinach, topped with a cafe de paris butter and bordelaise sauce 32.00

slow cooked pork belly, seared scallops, pumpkin puree, caramelised dressing and chilli jam (gf) 33.00

lamb rack roasted with ratatouille seasonal vegetables and champ mashed potato (gf) 32.00

chicken with asian vegetables and tempura chive and garlic potato puree, finished with a soft chicken jus 29.00

eggplant roulades filled with ricotta and spinach parmesan and tomato concasse, basil emulsion and dafina potato (v) (gf) 22.00

blue eyed cod served with a fresh Italian caprese salad and gratin potato, roast red pepper and water cress dressing (gf) 29.00

on the side

creamy mashed potato with white truffle oil 7.00

beer battered potato chips with murray river salt 7.00

steamed, sauté seasonal vegetables 8.00

recommended wines

2008 charles sturt university shiraz

combination of cool-climate spice and warm-climate plum flavours, goes very well with any beef or lamb dish.

by the glass: 7.00
by the bottle: 25.00

2009 charles sturt university chardonnay

a bouquet of pear and white nectarine, the palate is full and rounded with stonefruit and grapefruit flavours which is paired with any fish dish.

by the glass: 7.00
by the bottle: 25.00

glossary

bordeaux sauce:

a french sauce made with red or white wine, brown stock, bone marrow, shallots, parsley and herbs

roulade:

a french term for a thin slice of meat rolled around a filling such as mushroom bread crumbs, cheese or a mixture of vegetables

to indulge...

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warm chocolate fondant served with hand whisked cookies and cream, fresh strawberries	14.50
french crepes served with flambé of wild berries in a peach schnapps	12.50
light fluffy tiramisu with raspberries and house made chocolate cookie ice cream	14.50
selection of cheese and fruit platter served with wafer crackers	14.00

to finish

short black	3.50	long black	3.50
flat white	3.50	cappuccino	3.50
café latte	3.50	mocha	3.50
vienna	3.50	mugaccino	4.50
hot chocolate	3.50		
chamomile	3.00	green tea	3.00
lemon herbal	3.00	english breakfast	3.00

recommended wines

penfolds grandfather fine old tawny port

the fragrance of roasted nuts and sweet fruits pairs well with our tiramisu

by the glass: 7.00

eternity sparkling

palate of soft and lemony with nutty and creamy yeast characters can be paired with our french crepes

by the glass: 7.00
by the bottle: 28.00

glossary

tiramisu

a light composition of sponge cake dipped in a coffee marsala mixture then layered with mascarpone and grated chocolate

fondant

a cupcake which has been baked for just a few minutes thus the inner part of the cake is liquid

the wine...

white wine

2009 Charles Sturt University Sauvignon Blanc Wagga Wagga NSW	7	25
2010 Essenze Sauvignon Blanc Marlborough NZ		29
2010 Evans & Tate Gngangara Sauvignon Blanc Margaret River WA		25
2009 Chalkers Crossing Sauvignon Blanc Hill top NSW		33
2009 Westend Semillon Sauvignon Blanc Canberra & King Valley		27
2007 De Bortoli Noble One Botrytis Semillon Riverina NSW		50
2009 Charles Sturt University Chardonnay Wagga Wagga NSW	7	25
2010 Wolf Blass Yellow Label Riesling South Australia		26

glass

bottle

red wine

2008 Harrison's Pinot Noir Winnaleah TAS		35
2007 Brands Laira Two Row Merlot Coonawarra SA		36
2009 Evans & Tate Gngangara Cabernet Merlot Margaret River WA		25
2007 Charles Sturt University Cabernet Merlot Wagga Wagga NSW	7	25
2009 Westend Shiraz Hill top NSW		28
2008 Charles Sturt University Shiraz Wagga Wagga NSW	7	25
2008 Wynns Coonawarra Estate Cabernet Sauvignon Coonawarra SA		40
2004 Jacobs Creek St Hugo Cabernet Sauvignon Coonawarra SA		80
2007 Penfolds Bin 389 Cabernet Shiraz Coonawarra SA		75
2007 Henschke Keyneton Emphonium Barossa SA		65

sparkling wine

Killawarra Brut South East Australia		22
De Bortoli Emeri Moscato Riverina NSW		25
Eternity Sparkling Riverina NSW	7	28
Moet & Chandon Brut France		110

health & wellbeing wines

2010 All Hallows Sauvignon Blanc Mar Iborough NZ	7	28
2009 All Hallows Merlot Hawkes Bay NZ	7	28

fortified wine

Galway Pipe	7
Penfolds Grandfather Fine Old Liqueur Tawny	10
Morris Liqueur Muscat	6
Stanton & Kileen Tokay	6

Wine vintage subject to change -
Wine by the glass 150ml -
Standard drink 100ml

drinks...

beer

Tooheys New	5
Tooheys Old	
Tooheys Extra Dry	
Carlton Draught	
Melbourne Bitter	
Victoria Bitter	
Cooper's Pale Ale	

light/mid strength beer

Cascade Premium Light	5
XXXX Gold	
Hahn Premium Light	

premium beer

Crown Lager	6
Pure Blonde	

imported beer

Heineken	7
Corona	

spirits

1 nip	6
1/2 nip	5
extra nip	4

pre-mixed Spirits

Jim Bean & Cola	8
Jack Daniels & Cola	

soft beverages

Coke	3
Diet Coke	
Lemonade	
Solo	
Dry Ginger Ale	
Tonic	
Soda	
Mineral Water	
Lemon Lime & Bitters	
Tomato	
Apple	
Orange	
Pineapple Juice	