

## **Wine Stage 2015 Food Menu\***

### **BAR C**

Bison Tartar w/ capers, gherkins, shallots, grain mustard on a house made potato chip topped with micro mustard greens

Tuna Poke w/ albacore tuna, ponzu sauce, seaweed salad on a won-ton chip

Red wine poached pear w/ cinnamon infused merlot Grand Marnier creme and fresh mint

### **BLACK PIG BISTRO**

Spanish chorizo wrapped passion fruit marshmallow

Pork dogs with salsa verde and manchego

Mussels and saffron on the half shell

### **BOXWOOD/RIVER CAFE**

Mountainview Chicken Liver pate / bergamot macaron, chicken skin gremolata

Roasted Eggplant with Marinated Feta / Moroccan spiced waffle cone, basil

Poached Evening Cove Oyster / pickled Atlantic seaweed, celeriac cream, celery pearls

### **BRAVA BISTRO**

Roasted Carrot Soup, crispy duck skin, crème fraiche, cold pressed canola, chive (gluten free)

Pickled Beet tartar, crème fraiche, beet gel, pickled mustard seeds, cured duck egg (gluten free)

Maple braised pork belly, compressed apples, walnuts, celery, parsley (gluten free)

## **COOKBOOK COMPANY COOKS**

Tuna and Watermelon Ceviche with Aji Amarillo Coconut Sauce

Braised Lamb Tacos with Salsa de Aguacate

Bacalao Fritters with a Garlic Aioli

## **FARM**

Duck meatloaf sandwiches w/ rosemary ketchup

Black tea sticky toffee pudding w/ cardamom whip

FARM cheese dogs, Broek Acres pork, aged cheddar, house sauerkraut, brassica mustard

## **GRUMANS**

Mini smoked meat shepard's pie, baked mash potato crust

House made Atlantic salmon lox, lemon & dill, cream cheese, cucumber medallion

Ancho cumin chicken balls, spicy BBQ sauce

## **SELKIRK GRILLE**

Northern Divine Sturgeon Poplar Bluff potato Croquette  
Bonito Aioli, Pickled Shallots

House made Bratwurst Coil  
Carved over  
Choucroute Garnie, Juniper Mustard  
Red Currant Verjus

Nicole's Peanut Butter Mousse Tart  
Valhrona Chocolate Ganache  
Maldon Sea Salt Flakes

### **SHEF'S FIERY KITCHEN**

Chili lime peanut prawns / marinated in olive oil, ground chilis, roasted peanuts and kaffir lime

Tom Kha Gai soup shots / coconut flavoured with lemon grass, kaffir lime and ginger served in shot glasses

Nihari Botti Rolls / spicy Pakistani beef stew served in flour tortillas topped with thinly sliced onions and cilantro

### **OX AND ANGELA**

Pintxo - boiled egg, Serrano ham, piquillo pepper on bread

Tuna - grilled Albacore tuna, aioli, crispy capers, Espellete pepper

Piquillo - Manchego and herb salad stuffed pepper

\* Subject to change.