



San Martino
RESTAURANT-WINE BAR
AT
HUNTER RESORT

STARTERS

Baked Pumpkin, Spinach & Binnorie Fetta Tart with Vine Ripened Tomato & Baby Leaf Salad <i>2004 Scarborough Chardonnay</i>	<i>Bottle 43.0</i>	19.0
Roasted Potato and Alfalfa Soup <i>2004 Gartelmann Hunter Estate Chardonnay</i>	<i>Bottle 36.0</i>	15.0
BBQ Squid Infused with Lime & Chilli tossed in Baby Bok Choy with a Toasted Sesame Coriander Palm Sugar Dressing <i>2007 Pigg's Peake "Silk Purse" Verdelho</i>	<i>Bottle 35.0</i>	19.0
Steamed Mussels in White Wine Chilli and Tomato Broth with Herb Infused Linguini <i>2007 Thomas Wines Semillon Sauvignon Blanc</i>	<i>Bottle 40.0</i>	19.0
Oxtail Ravioli with Tomato Garlic Broth <i>2006 Marsh Estate Merlot</i>	<i>Bottle 50.0</i>	19.0
Peppered Kangaroo Fillet on Roast Macadamia and Roquette Salad with Chilli Strawberry Syrup <i>2004 Margan Cabernet Sauvignon</i>	<i>Bottle 45.0</i>	19.0

MAINS

Seared Atlantic Salmon on Crisp Potato Scallopine, Caramelised Eschalots and Sugar Snap Peas with Chardonnay Buerre-Blanc <i>2004 Tyrrell's Belford Chardonnay</i>	<i>Bottle 50.0</i>	33.0
Chilli Crusted Chicken on Sweet Potato and Corn fritters with a Spicy Tomato Relish <i>2004 Petersons Family Wines Merlot</i>	<i>Bottle 48.0</i>	33.0
Seared Pork Medallions on Caramelised Sweet Potato Galette and Wild Roquette with a Rhubarb and Apple Compote <i>2007 Macquariedale "Matthew Merlot"</i>	<i>Bottle 46.0</i>	33.0
Twice Roasted Duck Leg on lightly spiced Lentils and Baby Bok Choy with Honey Plum Glaze <i>2006 Ra Nui Pinot Noir (N.Z)</i>	<i>Bottle 45.0</i>	33.0
Lamb Shanks Provencale on smashed Chat Potatoes and Steamed Greens <i>2004 Peacock Hill Vineyard "Silvi" Shiraz Cabernet</i>	<i>Bottle 40.0</i>	33.0
Beef Fillet on Potato Spinach Rosti and Garlic Capsicum filled Mushrooms with a Port Wine Jus <i>2005 Brokenwood "Mistress Block" Shiraz</i>	<i>Bottle 95.0</i>	33.0



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DESSERT

Steamed Sticky Date Pudding with Butterscotch Schnapps Caramel Sauce <i>Morris Old Premium Liqueur Tokay (Vic)</i>	Glass 10.0	12.0
Warm Lemon Pudding with Vanilla Bean Ice Cream and Candied Citrus Zest <i>Tyrrell's Aged Liqueur Semillon</i>	Glass 10.0	12.0
White Chocolate and Raspberry Panna Cotta with Crisp Honey Wafers <i>2006 David Hook The Gorge Mosto Semillon</i>	Glass 7.0	12.0
Caramel Macadamia Tart with Belgium Chocolate Ice Cream <i>2005 Pigg's Peake "Suckling Pig" Zinfandel</i>	Glass 10.0	12.0
Warm Chocolate and Pear Tart Tartin with Vanilla Bean Ice Cream <i>2002 McGuigans Personal Reserve Botrytis Semillon</i>	Glass 10.0	12.0
Dessert Platter for Two <i>San Martino Liqueur Shiraz</i>	Glass 6.0	30.0
Binnorie Cheese Board with Balsamic Strawberries- / a choice of Cheddar, Brie or Blue <i>San Martino Liqueur Verdelho</i>	Glass 6.0	13/25.00

HOT BEVERAGES

Vittoria Coffee Cappuccino, Café Latte, Flat White, Long Black, Short Black, Mocha		3.5
Leaf Tea English breakfast, Earl Grey, Darjeeling Tea, Green Tea, Chamomile, Lemongrass,		3.5
Liqueur Coffee Classic Liqueur Coffee with Espresso & Cream Suggested Liqueurs - Tia Maria, Irish Whiskey, Galliano, Frangelico, Baileys, Kahlua, Drambuie, Grand Marnier		9.0
Affagarto Vanilla Bean Ice Cream with a shot of coffee and a choice of: Tia Maria Frangelico, Baileys, Kahlua, and Grand Marnier		12.0