

GUINEAS RESTAURANT

BREAD

Sourdough & cultured butter (VG)

STARTERS

Heirloom tomatoes, olives, basil & stracciatella (GF, NF, VG)

Poached asparagus, cured egg yolk & tarragon (GF, NF, VG)

Crab cannoli, whipped avocado (NF)

Murray cod ceviche, red chilli & lime (DF, GF, NF)

Masterstock chicken & snake beans (DF, GF)

FEATURE COURSE

Potato dumplings, rainbow chard & lemon (NF, VG)

Butter-poached salmon, fennel slaw (GF, NF)

Pork fillet, mustard crème fraîche, potato gratin & fried sprouts (GF, NF)

Lamb rack, olive kipflers & green beans (GF, DF, NF)

Beef tenderloin, mushrooms, spinach & red wine jus (GF, DF, NF)

DESSERT

Flourless chocolate cake, dulce de leche, chocolate chantilly (GF)

Mango and passion fruit chiffon cake, passion fruit gel, raspberries (NF)

Citrus curd tart, coconut whipped ganache, compressed strawberries (NF)

Selection of artisan cheeses, home-made pear paste,
poached apricots, crackers



CANTERBURY PARK

MENU KEY

(DF) dairy-free (GF) gluten-free* (NF) nut-free*
(VG) vegetarian (may contain egg, dairy products &/or honey) (VE) vegan (contains no animal products)

*Although this dish is prepared with gluten or nut-free products,
we cannot guarantee it is 100% gluten or nut-free as the dish is prepared in kitchens that also use these products.

BEVERAGE MENU

AUSTRALIAN SPARKLING		FLUTE	BOTTLE	BEER & CIDER	
Chandon Brut, VIC	12.9	60		Asahi Super Dry	12.4
Chandon Brut Rosé, VIC	12.9	60		Balter XPA	12.4
Chandon Garden Spritz, VIC	13.5	65		Balter Cerveza	12.4
Chandon Vintage Brut, VIC		89		Carlton Dry	11.9
				Carlton Dry 3.5	9.7
CHAMPAGNE			BOTTLE	Great Northern Super Crisp	9.7
Moët & Chandon Brut Impérial mini, FRA		49		Cascade Premium Light	9
Moët & Chandon Brut Impérial, FRA	164			Asahi Super Dy 0.0	8
Veuve Clicquot Yellow Label, FRA	194			Somersby Apple Cider	11.9
Moët & Chandon Rosé Impérial, FRA	199				
WHITE WINE		GLASS	BOTTLE	SPIRITS	
Grant Burge ‘Benchmark’ Pinot Grigio, SA	12.5	59		House Spirits	12.9
Tatachilla Sauvignon Blanc, SA	12.5	59		Premium Spirits	14.5
Grant Burge ‘Benchmark’ Chardonnay, SA	12.5	59			
Tatachilla ‘White Admiral’ Rosé, SA	12.5	59		READY TO DRINK	
Cavaliere d’Oro Gabbiano Pinot Grigio, ITA	13.5	65		Jim Beam & Cola	15.9
Penfolds Max’s Chardonnay, SA	13.9	69		Good Tides Raspberry Seltzer	15.9
Penfolds Max’s Rosé, SA	13.9	69		Aperol - served on ice	15.9
Chateau D’esclans – Whispering Angel Rosé, FRA	16.5	79		Gordon’s Pink Gin & Soda	15.9
				Broovale Union Ginger Beer	15.9
				Canadian Club & Dry	15.9
				Tanqueray Gin & Tonic	15.9
				Captain Morgan Spiced Gold & Cola	15.9
RED WINE		GLASS	BOTTLE	SOFT DRINKS & JUICE	
Grant Burge ‘Benchmark’ Shiraz, SA	12.5	59		Pepsi, Pepsi Max, Solo, Lemonade	5.5
Grant Burge ‘Benchmark’ Merlot, SA	12.5	59		Schweppes Sparkling Mineral Water	6.5
Wynns “The Gables” Cab Sauv, SA	13.5	65		Orange Juice	6.5
St Hubert’s The Stag, Pinot Noir, VIC	13.5	65			
Penfolds Max’s Shiraz, SA	13.9	69		TEA & COFFEE	
Eddystone Point Pinot Noir, TAS		79		Espresso coffee	5.0
Katnook Estate Cabernet Sauvignon, SA		89		Flavoured coffee – chai, hazelnut, caramel, vanilla	5.5
				Dilmah Teas	4.5
				Hot chocolate	5.0