

Small PLATES *Big* BITES

MEDITERRANEAN DIPS (V)

Roasted honey carrot & crème cheese, hummus, baba ganoush, grilled Turkish bread \$28

WASABI PRAWNS

Togarashi, wakame, lime \$29

BREADED AVOCADO & CRAB BITES

Spicy mayo, micro greens \$28

PORK BELLY (GF*)

Green apple & celery root, ginger, gochujang, kewpie mayo \$26

WILD MUSHROOM ARANCINI (V)

Roma tomato concasse, roccula, parmesan, aioli \$24

COURGETTE (V)

Tempura blossoms, sweet peas, pave potatoes \$28

CHICKEN KATSU BOWL

Coconut rice, avocado, tonkatsu, carrot, coriander \$24

BEER BATTERED FRIES

Smokey BBQ aioli \$12

add bacon and cheese \$5

SALADS

CLASSIC CEASAR (P,S)

Baby gem lettuce, soft poached eggs, speck, anchovy, croutons \$23

ROASTED PUMPKIN AND FETA SALAD (V/GF)

Aged balsamic, rocket leaves \$24

BAKE

HERITAGE LAMB SHOULDER 200G (GF)

Heirloom pumpkin, cauliflower blossoms, red pepper jam, Hunter Valley shiraz jus \$52

SLOW COOKED ANGUS RUBY BEEF SHORT RIBS (N)

mb3+ 200g, celeriac purée, roasted kumera, dukkha, red wine jus \$53

MARKET CATCH OF THE DAY

180g, chefs creation \$44

FRASER ISLAND SPANNER CRAB RISOTTO (GF,S)

Squid ink, lobster butter \$39

STEAM

SMOKED LAMB BAO

House made BBQ sauce, cucumber pickle \$32

POTATO GNOCCHI (V/N)

Grilled courgette, pesto butter, heirloom tomatoes \$34

FLAME

ADD YOUR FAVOURITE SIDES & YOUR CHOICE OF SAUCE

BLACK ANGUS RIVERINA BEEF SCOTCH FILLET

(GF) mb3+ 280g \$48

HUNTER GOLD ANGUS BEEF FILLET (GF)

200g \$49

FREE RANGE CHICKEN BREAST SUPREME (GF)

220g \$38

FROM THE *Smoker*

ADD YOUR FAVOURITE SIDES & YOUR CHOICE OF SAUCE

HUNTER RESERVE BEEF BRISKET (GF)

280g \$46

HONEY BBQ PORTUGUESE CHICKEN WINGS (GF)

\$29

BABY BACK RIBS (GF,P)

300g \$38

BURGERS

ACCOMPANIED WITH CHIPS

GRILLED WAGYU BURGER

Bacon, iceberg lettuce, tomato, cheese, aioli \$29

SOUTHERN FRIED CHICKEN BURGER

Iceberg lettuce, aioli, cheese, rainbow slaw \$28

Sides \$12

Yukon gold mashed potatoes (GF)

Three mushrooms, green onion (GF,V)

Coconut rice (GF,V,VG)

Seasonal green salad, lemon dressing (GF,V,VG)

Rainbow slaw, apple & celery (GF)

Sauces

Bearnaise (GF), Truffle Mushroom (GF)

Port Wine Jus (GF), Chimichurri (GF), Barbeque (GF)

GF-GLUTEN FREE | V-VEGETARIAN | VG-VEGAN | N-CONTAINS NUTS | P-CONTAINS PORK | D-CONTAINS DAIRY | S-CONTAINS SEAFOOD *AVAILABLE ON REQUEST

OUR LOCALLY SOURCED MEATS ARE SMOKED IN-HOUSE USING OUR SECRET SPICE RUBS



CHÂTEAU ÉLAN AT THE VINTAGE AND THE VINTAGE GOLF CLUB

WWW.CHATEAUELAN.COM.AU

Lunch 11:30am-3:30pm

Dinner 5:30pm-8:30pm