

THE SEBEL
KIRKTON PARK



HUNTER VALLEY

lunch menu

toasted baguette served with trio of butters	8.5
ploughman's plate served with cheddar cheese, cured meats, charred vegetables, chefs selection of dips & toasted croutes	18.
wagyu beef ravioli with sautéed mushrooms, baby spinach & jus	25.
pumpkin & goats cheese ravioli, house made tomato sauce & shaved parmesan	25.
roasted chicken breast, sweet corn risotto, broccolini & shiraz jus	26.
prime steak burger, roasted roma tomatoes, onion jam, aioli & steak fries	27.
pan-fried reef fish, panache of vegetables & char grilled lime	28.
infuzion caesar salad	18.
infuzion caesar salad with chicken	21.5
sides	
steamed broccolini	7.5
crispy steak fries tossed with rosemary salt	7.5
herb crusted potato wedges with sour cream & sweet chilli	7.5
mixed leaves with a lemon vinaigrette	7.5
desserts	
french toast, caramelised baby pear, crumble & crème friache.	17.
spanish style crème catalonia, poached rhubarb ice-cream, brown sugar, almond biscotti.	17.
textures of strawberry, white chocolate cream, walnut praline & rose petals.	17.
espresso granita, mascarpone, vanilla foam, belgian chocolate, cinnamon donuts.	17.
warm soft centered chocolate tart, vanilla bean ice-cream, prunes & audrey wilkinson vin de vie.	17.
infuzion hunter valley cheese plate, tea soaked muscatels, toasted morpeth sourdough.	17.