



Eurodore's Working Lunch

To share

House made dips and Mt Zero Kalamata Olives

Main fare

Seared hand made haloumi cheese on a salad of chickpeas, coriander, and roasted tomato with a lemon dressing

or

Ricotta gnocchi with zucchini, summer herbs, pecorino and almonds

or

Herb roasted free range chicken breast with braised lentils and sauce vierge

or

Open sandwich of grain fed porterhouse w fennel coleslaw, beetroot relish and rocket

Accompanying glass of wine

2006 Konrad, Sauvignon Blanc, Marlborough NZ

2006 Edwards, Chardonnay, Margaret River WA

2007 Neagles Rock Vineyard, Riesling, Clare Valley SA

2006 Hedonist, 'Biodynamic' Shiraz, McLaren Vale SA

2005 Katnook 'Founders Block', Cabernet Sauvignon, Coonawarra, SA

2006 Crittenden Estate, Sangiovese, Heathcote, VIC

To Finish

Tea or coffee and house made shortbread