

# Summer Menu

Starters	<b>Hot ciabatta bread</b> , crushed cashew nut dukkha with basil-infused olive oil and red wine balsamic dip		\$5
	<b>Basil &amp; tomato Bruschetta</b> (2)		\$10
	<b>Skordalia</b> (garlic/potato) and <b>Beetroot</b> dips on warm flatbread		\$15
Soup	Famous Mulligatawny <b>duck</b> soup with warm bread		\$9*
	<b>Chicken</b> , corn and winter vegetable soup with warm bread		\$9*
Entrées	Special <b>duck spring rolls</b> with rich plum sauce		\$13
	Lemon pepper deep-fried <b>calamari</b> with aioli	\$18(Main)	\$13
	<b>Oysters</b> - 'Naturel', Kilpatrick or Asian honey ginger	\$21*(Doz)	\$16*(1/2)
	Lime and chilli <b>prawns</b> with saffron-flavoured Arborio rice	\$22*(Main)	\$18*
	Crispy <b>squid tentacles</b> on a tossed salad with sweet chilli and aioli	\$20 *(Main)	\$16
	<b>Pastelillos</b> (Puerto Rican calzone) – Picadillo (relleno básico) – a juicy baked meat pastry with herbs, tomato and raisins, served with chefs' salad		\$22
	Pan seared <b>scallops</b> on a bed of sorrel butter puree	\$28*(Main)	\$19*
Light Lunch	<b>Chicken Foccacia</b> with vintage cheddar, bacon, baby spinach and cranberry sauce with chefs' salad - (\$15 with red or white wine)		\$10
	<b>Yiros</b> - lamb or chicken - Authentic open souvlaki with home-made tabouli salad, tzatziki and marinated lamb or chicken - (\$17 with red/white wine)		\$12
	<b>Trio of gourmet pies</b> – Guinness and beef, chicken and leek, chorizo and vegetables – all three plus chefs' salad - (\$17 with red/white wine)		\$12
	Mini <b>Black Tapas</b> -Tasty <b>beef</b> meatballs in BBQ wine sauce with skordalia garlic dip and hot flatbread - (\$19 with red or white wine)		\$14
Tapas Plates	<i>(An entrée for two or a main for one...)</i>		
	Mezze <b>White</b> – Lemon pepper calamari, Prawn spirals, Seared scallops, Beetroot dip, Monterey Jacks, Garlic prawns with hot flat bread, Aioli, lemon and home-made tabouli		\$39
	Mezze <b>Black</b> - Warm kalamatta olives, Spanish spiced nuts, Skordalia dip, Marinated lamb with tzatziki, Beef meatballs, Beef and vegetable spring rolls, pan-fried chorizo sausage with Terra Rossa BBQ sauce, flat bread and home-made tabouli		\$39
Mains	<b>Lamb cutlets</b> chermoula with roast pumpkin, spinach and broad bean depitas salad – cooked to your preference		\$27*
	<b>BBQ Pork spare ribs</b> with spicy Thai salad and “smoking” bourbon and BBQ sauce		\$27*
	<b>Stuffed roast chicken breast</b> with bacon, vintage cheddar, raspberries and orange brandy sauce		\$28*
	<b>Lamb and blood orange salad</b> with special house vinaigrette		\$21*
	<b>Sorrel and goat's cheese</b> savoury tart with chef's salad		\$24
	<b>Grilled salmon</b> with lemon zest crust, served on a bed of spinach with crispy potato thins and drizzled with hollandaise sauce		\$26*
	<b>Crispy Pork belly</b> confit on Asian greens with apple		\$26*
	<b>Terra Rossa Scotch Fillet mignon</b> steak with bacon, mushroom sauce, fries	\$32 (300gm)*	\$26(200gm)*
<u>Chefs' Special</u>	<b>Terra Rossa Dry Hung Angus Eye fillet</b> on a bed of parsnip mash, side of roasted fennel, cherry tomatoes and olives, served with a devil steak sauce – cooked to your specification		\$35*
Kids	<b><u>Children under 5 years eat free. High chairs available</u></b>		
	<b>Nuggets</b> or <b>fish bites</b> with fries and tomato sauce		\$10
	Crispy <b>squid tentacles</b> with fries or salad	\$18 (200gm)	\$12 (100gm)
	<b>Chicken</b> Schnitzel parmagiana with fries	\$18 (280gm)	\$10 (140gm)
	<b>Cheeseburger</b> and fries with tomato, lettuce, cheese, tomato sauce		\$16
Sides	Chef's salad, roast vegetable medley, fries <b>or</b> baked potatoes		\$10
Desserts	<b>See Desserts boards</b>		\$10

\* Suitable or can be made suitable for coeliac diets. Some ingredients may be substituted or omitted.

# Beverages

**NB – This restaurant is also the Cellar Door of Hundred of Comaum Wines.**

Sparkling	Non-Vintage Hoggies sparkling Pinot Gris Chardonnay	\$9	\$30
	Di Giorgio Family Pinot Noir Chardonnay Lucindale	\$10	\$32
	2009 Di Giorgio Family Sparkling Merlot Lucindale	\$10	\$32
Sauvignon Blanc	2007 Kopparossa Sauvignon Blanc	\$8	\$27
	2008 Patrick of Coonawarra Mother of Pearl Sauvignon Blanc	\$10	\$33
Riesling	2008 Hundred of Comaum Riesling – Award winning dry style	\$9	\$25
	Patrick 2010 Wrattonbully Riesling (multiple award winner)	\$10	\$40
	2009 Hundred of Comaum Riesling – More fruit, sweeter	\$7	\$18
	NV Hundred of Comaum Non-Vintage Dry White – mid-way between 08/09	\$6	\$17
Chardonnay	2009 Hundred of Comaum Blush Rosé – semi-sweet tart and crisp	\$7	\$19
	Coonawarra unwooded Chardonnay	\$8	\$24
	2005 Olivia Chardonnay- unwooded	\$8	\$26
Merlot	2006 Kopparossa Chardonnay	\$9	\$30
	Banks Thargo Merlot 2010		\$38
Cabernet Sauv	2000 Kopparossa Merlot		\$39
	2006 Hundred of Comaum Reserve Cabernet Sauvignon		
	<b>"The Tax Collector"</b> – overseas Champion, complex	\$10	\$39
	2008 Zema Estate Cabernet Sauvignon		\$39
	2006 Patrick of Coonawarra Home Block Cabernet Sauvignon		\$49
	2007 Hundred of Comaum Cabernet Sauvignon – chewy, stronger tannins	\$8	\$26
	2009 Leconfield Coonawarra Cabernet Sauvignon		\$48
	2009 Penley Estate Phoenix Cabernet Sauvignon		\$48
	2008 Katnook Estate Cabernet Sauvignon		\$59
	2008 Balnaves Cabernet Sauvignon		\$55
	2008 Majella Cabernet Sauvignon		\$49
	2007 Brand's Laira Blockers Cabernet Sauvignon		\$39
	2006 Redman Cabernet Sauvignon		\$41
	2008 Hundred of Comaum Cabernet Sauvignon – soft tannins, elegant	\$8	\$24
	Hundred of Comaum 2008 Shiraz – lightly wooded, terroir-mintiness	\$6	\$19
	Hundred of Comaum 2008 Reserve Shiraz		
	<b>"The Deputy Commissioner"</b> – Rhone oak	\$9	\$28
Shiraz	Neville Falkenberg 2008 Barossa Shiraz – hotter, bolder style	\$10	\$45
	2007 Hundred of Comaum Reserve Cab Sauv/Shiraz		
	<b>"The Marketing Tool"</b> – great balanced of tannins and residual sweetness	\$9	\$28
Red Blends	Terra Rossa "Sangria" (Blush Rosé, lemon pieces, lemonade, mint on ice)	\$10	
	With brandy	\$14	
Other	2006 Patrick of Coonawarra "Jessie" Botrytis Dessert wine	\$8	
	<b>Crown Lager, Coopers Vintage, 62, Lager, Light, Dark, Mild, Clear, Pale and Sparkling (\$7-10)</b>		
Beer	Whiskey, Gin, Vodka, etc + your choice of mixer	\$8	
Mixed Drinks	Irish Coffee, Black Russian, Grasshopper, Tequila Sunrise	\$10	
Cocktails	Double Shots (Various, whiskey, vodka, gin, tequila etc)	\$10	
Soft drinks	Lemonade, Fanta, coke, orange juice, lemon lime bitters, sparkling/spring water	\$4	
Milkshakes	<b>Chocolate, Banana, Caramel, vanilla, blue heaven, strawberry, spearmint</b>	\$7	
Coffee	Latte, Brevia/Macchiato, Americano, Chai, Cappuccino, Hammerhead		
	Black, White, Flat, Moccachino, Hot Chocolate, etc Single/double shot:	\$3.50 / \$4.50	
Tea	English breakfast, green, black, Earl Grey Pot of tea	\$4.00	
Takeaway	Small - \$4.00, Medium - \$5.00, Large - \$6.00, doubles add \$1.00		

**[www.hundredofcomaum.com.au](http://www.hundredofcomaum.com.au)**

Please book ahead to avoid delays (08) 8737 3350. High Chairs Available.  
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