

# Swan Valley Wine Cruise

## Share Board

Olive oil, red wine vinegar, butter medallions

Dukkha, cracked black pepper, salt flakes

Stone baked artisan bread [v/nf](#)

Dips & antipasto [ve/gf/nf](#)

Terrine of pork, chicken & pistachio, truffle oil & smoked salt flakes [v/df](#)

Peking duck rice paper roll, sweet chili sauce [gf/nf](#)

Atlantic smoked salmon [gf/df/nf](#)

Serano jamon [gf/df/nf](#)

Exmouth tiger prawns, cocktail sauce & lemon [gf/df/nf](#)

Lamb cutlets, lemon myrtle, garlic & black pepper [gf/df/nf](#)

Tikka chicken skewers [gf/nf](#)

Sticky pork belly bites [gf/df/nf](#)

[v](#) - vegetarian | [vg](#) - vegan | [gf](#) - gluten free | [nf](#) - nut free | [df](#) - dairy free | [o](#) - option

**\*there may be trace amounts of allergens on any menu item as we prepare other dishes that contain gluten, nuts and seafood in our kitchen. Menu items subject to change.**