

VILAGRAD WINERY

EST. **V** 1922

Sunday Lunch

WEDDINGS | CONFERENCES | SUNDAY LUNCHES | TOUR & TASTINGS

Mains

Spit roast pork & lamb served with apple & mint sauce & Vilagrad gravy.

Fresh whole fish marinated and baked served with white wine coconut cream reduction sauce with side of bok choy, mushrooms, red and white cabbage (GF, DF)



Salad & Vegetables

European salads and hot vegetable dishes.

Mixed lettuce salad with Vilagrad French dressing (GF, DF).

Vilagrad Spanish salad with crisp garden vegetables (published by Cuisine) (GF).

Roast agria potatoes with rosemary, garlic and parmesan cheese.

Indian lentils with tomato, cumin, coriander and ginger (GF, DF).

Steamed garden vegetables in a roasted red capsicum sauce. (GF, DF)

Selection of fresh breads, relishes, chutneys etc...



Dessert

Chef's cake of the day served with fresh whipped cream, black dorriss plums, yoghurt and Vilagrad's homemade caramel sauce.

Gluten free option available upon request

Tea/Coffee (freshly ground origin coffee and herbal tea selection).



Wines

Sauvignon Blanc
Sparkling Charminer
Rose
Mt Pirongia Cabernet/ Merlot

Pinot Noir
Charminer
Pinot Noir
Chardonnay
Bubbly

Chardonnay
Pinot Gris
3 Brothers Wines
Pinot Noir
Tawny & Vintage Ports

BOOK
NOW!