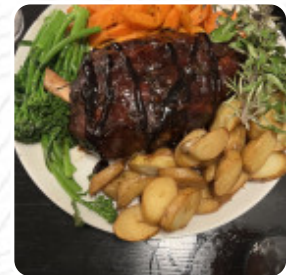
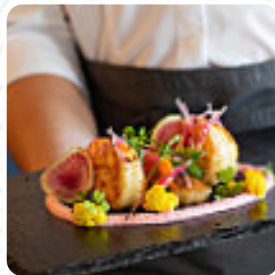




## *Locavore Dining Menu*

<https://menulist.menu>  
336 Oakey Creek Rd, Pokolbin (NSW), Australia



A comprehensive menu of Locavore Dining from Pokolbin (NSW) covering all **83** courses and drinks can be found here on the card. For seasonal or weekly deals, please get in touch via phone or use the contact details provided on the website. What User likes about Locavore Dining:

We had a really good experience in Locavore. Everything was great, the food, the staff and the Karamell Espresso Martini was amazing. We'll be back at the next Hunter Valley visit. [read more](#). The Locavore Dining from Pokolbin (NSW) provides various delicious [seafood](#) menus, **tasty vegetarian menus** are also in the menu available. One should particularly acknowledge the *dishes from Australia* of this restaurant, You can also unwind at the bar with a freshly tapped beer or other alcoholic and non-alcoholic drinks.

# Locavore Dining Menu



## Pasta

RAVIOLI

## Mains

TURKEY HAM STUFFED TURKEY  
ROULADE MAPLE GLAZED LEG OF HAM  
BROCCOLINI ONION CHILLI JAM  
CRANBERRY JUS

## Vegetarian

CAULIFLOWER

## Seafood

BLUE SWIMMER CRAB

## Sweets

CHEESE CAKE

## Appetizer

GREEN LIP MUSCLES

## Spirits

MARTINI

## Beef

RUMP

## Family Combos

WHOLE ROAST CHICKEN

## Amuse Bouche

BUTTER POACHED LOBSTER, CRAB  
CAKE, BLACK GARLIC AIOLI, CHARD  
CORN, FERMENTED CUCUMBERS

## Dessert Menu

CHOCOLATE MOUSSE

## Palate Cleanser

HOUSE MADE BLOOD ORANGE SORBET

## Poisson

LEMON MYRTLE DUCK BREAST, YOUNG  
PARSNIP PUREE, PICKLE GRAPES,  
PUFFED QUINOA, FIG JUS

## Condiments and Sauces

PRAWNS

## Sides

GARLIC CONFIT KIPFLER

## Specialties Dessert

RASPBERRY CAKE

## Second coursee

STUFFED ZUCCHINI FLOWERS RICOTTA  
CHEESE MISO EDAMAME BEANS  
VANILLA BEURRE BLANC

## Condiments | sauces

CRANBERRY SAUCE RED WINE JUS  
DIJON MUSTARD HORSERADISH CREAM

## Starters

SESAME CRUSTED YELLOW FIN TUNA  
OLIVE CRUMB CHIPOTLE AIOLI FISH  
ROE

CRISPY SKIN JUMBO QUAIL SMOKED  
BEETROOT GOATS CHEESE BEETROOT  
PUREE FRESH GARDEN GREENS

# Locavore Dining Menu



## Coffee

ESPRESSO

ESPRESSO MARTINI

## Second Course

PAIRED WITH 2023 LITTLE WINE  
COMPANY PECORINO 2022 VERMENTINO

HIRAMASA KING FISH, LEMON MYRTLE,  
FINGER LIME, RADISH, CAVIAR, LEMON  
AND SAFFRON PURE

## Fourth Course

PAIRED WITH 2017 LITTLE WINE  
COMPANY YFJ SHIRAZ 2017 LITTLE GEM  
SHIRAZ

WAGYU BEEF STRIPLOIN, BINNORIE  
DAIRY BLUE CHEESE BUTTER, BUSH  
TOMATO, ROASTED BABY TURNIP,  
CARROTS, NATIVE THYME JUS

## Fifth Course

BINNORIE DAIRY CHEESE BOARD,  
DUETTO, TRIPLE CREAM, AGED  
CHEDDAR, QUINCE PASTE, LAVOSH

PAIRED WITH NV 5 YEAR CELLAR  
RELEASE CLASSIC TAWNY

## Desserts

SELECTION OF BINNORIE DAIRY  
CHEESE

PLUM PUDDING BRANDY SAUCE

## Carvery

OVEN ROASTED TURKEY CRANBERRY  
SAUCE

HONEY MAPLE GLAZED CHAMPAGNE  
HAM

## Restaurant Category

VEGETARIAN

HALAL

## Third Course

BUTTERNUT SQUASH RAVIOLI  
HOMEMADE RAVIOLI LEEK RAISIN  
EMULSION TOASTED PEPITAS PICKLE  
SHIMEJI

PAIRED WITH 2019 LITTLE WINE  
COMPANY SANGIOVESE 2019 BARBARA

BERRY MYRTLE SMOKED DUCK  
BREAST, DAVIDSON PLUM PUREE,  
ROASTED BABY BEETS, TOASTED  
BLACK WILD RICE

## These types of dishes are being served

SALAD

LAMB

STEAK

## Sides \$15

CRISPY DUCK FAT CRUSHED KIPFLER  
HOUSE MADE AIOLI

WOOD-FIRED BUTTERNUT PUMPKIN  
MAPLE BINNORIE DAIRY FETA

FRESH GREEN MEDLEY SALAD  
HEIRLOOM TOMATO CHARDONNAY  
DRESSING

## Seafood stand on arrival

SELECTION OF FRESHLY BAKED LOCAL  
BREADS ANTIPASTO CURED AIREO  
DRIED MEAT MARINATED WOODLAND  
OLIVE GRILLED PICKLES MARINATED  
VEGETABLES

KING TIGER PRAWNS COCKTAIL SAUCE

# Locavore Dining Menu



PACIFIC BISTRO OYSTER

## Salads

SUMMER CORN SALAD AVOCADO  
WHITE BEAN SPINACH PICKLED  
VEGETABLE

MEDITERRANEAN TUNA SALAD OLIVE  
CUCUMBER WATERMELON RADISH  
CAPER DRESSING

NATIVE THYME POACHED CHICKEN  
BABY COS VINE RIPENED TOMATO  
MANGO DRESSING

ANCIENT GRAIN SALAD TOASTED SEED  
HEIRLOOM BEETROOT LOCAL FETA  
SALAD

## Dessert

COCONUT MANGO PANNA COTTA  
TOASTED COCONUT PINEAPPLE JELLY  
MANGO SORBET CHOCOLATE SOIL

SEASONAL FRUIT PLATTER

MINI ECLAIRS

CHRISTMAS PAVLOVA

## Main

ROASTED PUKARA LAMB RACK LENTIL  
CASSOULET BABY VEGETABLES RIVER  
MINT OLIVE PURÉE SMOKED GARLIC

MARKET FISH PICKLED MUSSELS  
RADICCHIO CHIMICHURRI PRESERVED  
LEMON

JACKS CREEK WAGYU BEEF STRIPLOIN  
MB+4 250G BINNORIE DAIRY BLUE  
CHEESE BUTTER BUSH TOMATO  
ROASTED BABY TURNIP CARROTS  
NATIVE THYME JUS

GOATS CHEESE WARRIGAL RAVIOLI  
ROASTED BEETROOT ENOKI  
MUSHROOM SAGE BUTTER GOATS  
CHEESE TRUFFLE FOAM GARLIC  
PANGRITATA

## First Course

HEIRLOOM BEETROOT GOAT EFTS  
OLIVE CRUMB AGED BALSAMIC

MUSHROOM, TRUFFLE AND TALLEGIO  
ARANCINI

HONEY GLAZED BRUSSEL SPROUTS

BRUSHCETTA, CHERRY TOMAR, LABNA,  
OLIVE CRUMB ON WATTLE  
SEED LAVOSH

PAIRED WITH NV LITTLE WINE COMPANY  
PROSECCO

## Hot Food

SALT BUSH SPICED LAMB RUMP RIVER  
MINTED PEAS BINNORIE FETA

STEAMED GREENS TOASTED ALMOND

SPINACH FETA RAVIOLI SAFFRON  
GARLIC CREAM SEMI DRIED TOMATO  
WOODLAND OLIVE

SLOW ROASTED BLACK ANGUS  
SIRLOIN PORCINI MUSHROOMS  
CHIMICHURRI

TWICE COOKED PORK BELLY BRAISED  
FENNEL MAPLE JUS

## Entree

MISO GLAZED EGGPLANT PICKLED  
KARKALLA EDAMAME BEANS SESAME  
CRUMB FRESH WASABI

MORTON BAY BUGS

BEEF WELLINGTON, KING BROWN  
MUSHROOM, BONE MARROW JUS

BERKSHIRE PORK BELLY BRAISED  
BABY FENNEL SPICED CARROTS  
SAFFRON POACHED PEAR FENNEL  
POLLEN

SMOKED KANGAROO LOIN PICKLED  
MUNTRIES ROASTED MACADAMIA BABY  
HERBS MOUNTAIN PEPPER DRESSING

# *Locavore Dining Menu*

BERRY MYRTLE SMOKED DUCK BREAST  
DAVIDSON PLUM PURÉE ROASTED  
BABY BEETS TOASTED BLACK WILD  
RICE

*Dishes are prepared with*

SCALLOPS

BEEF



CHICKEN  
CARMEL  
CHEESE

SEAFOOD

SPINAT

CHOCOLATE

RASPBERRY





