



We warmly welcome you to Cuisine on Lake Crackenback Restaurant and Bar.

Please sit back, relax and enjoy the panoramic views of the lake and the majestic mountain ranges.

Cuisine on Lake Crackenback is headed by award winning Executive Chef Greg Pieper. After 4 years at Lake Crackenback Resort & Spa Greg has just been awarded a second consecutive hat in the Australian Good Food Guide (AGFG) Chef Hats Awards 2014. Prior to Lake Crackenback Resort & Spa, Greg spent 12 years on the Tweed Coast establishing his career and cementing Bamboo Restaurant as one of the most renowned restaurants on the northern NSW coastline.

Tipped as one of Australia's finest emerging chefs, Greg has been awarded three consecutive Chef's Hats for Bamboo by the coveted Sydney Morning Herald Good Food Guide, four consecutive Stars by the Courier Mail Good Food Guide, three consecutive Plates by Restaurant and Catering NSW and was named Chef of the Year for four consecutive years by the Gold Coast Magazine Restaurant Industry Awards.

Greg's dishes are described as contemporary Australian, although hints of European flavours are evident. Greg uses an array of cooking styles and methods, but believes in simply putting the right flavours together to tell an unforgettable story.

We look forward to hosting you tonight and ensuring you have a memorable dining experience with us.

The Cuisine Team



DEGUSTATION

1st Course

oysters, semillon shallot dressing
42 Degrees South Chardonnay 2011 Coal River, TAS

2nd Course

white fish, corn nage, chilli, garlic, lemon (gf)
Petaluma Hanlin Hill Riesling 2013 Clare Valley, SA

3rd Course

duck terrine, coriander, apple dandelion relish, sourdough
Courabyra 157 Pinot Noir 2010 Snowy Mountains, NSW

4th Course

rangers valley 9+wagyu sirloin, potato cream, spinach cream, eschallot,
red wine jus (gf)
Two Hands 'Sexy Beast' Cabernet Sauvignon 2012 McLaren Vale, SA

5th Course

cinnamon doughnut, strawberry soup, vanilla ice cream
Mitchell Noble Semillon 2012 Clare Valley, SA

6th Course

tarago river triple cream, crisp bread, quince paste
Grant Burge 10yo Muscat Barossa Valley, SA

	Food	with Wine
4 Course Degustation	75	115
5 Course Degustation	90	145
6 Course Degustation	110	165



VEGETARIAN DEGUSTATION

1st Course

heirloom tomato, asparagus, herb ricotta, walnut dressing (gf)
Isabel Sauvignon Blanc 2013 Marlborough, NZ

2nd Course

goats cheese tortellini, golden beetroot, asparagus, dukkah
42 Degrees South Chardonnay 2011 Coal River, TAS

3rd Course

gorgonzola risotto, apple, walnuts, parsley, joseph e.v.o (gf)
Petaluma Hanlin Hill Riesling 2013 Clare Valley, SA

4th Course

parmesan gnocchi, king brown mushroom, sage, thyme butter
Courabyra 157 Pinot Noir 2010 Snowy Mountains, NSW

5th Course

cinnamon doughnut, strawberry soup, vanilla ice cream
Mitchell Noble Semillon 2012 Clare Valley, SA

6th Course

tarago river triple cream, crisp bread, quince paste
Grant Burge 10yo Muscat Barossa Valley, SA

	Food	with Wine
4 Course Degustation	60	95
5 Course Degustation	75	115
6 Course Degustation	85	130



ENTRÉE

oysters
semillon shallot dressing 22

heirloom tomato
asparagus, herb ricotta, walnut dressing (gf) 19

goats cheese tortellini
golden beetroot, asparagus, dukkah (v) 19

chicken liver, blueberry parfait
pear paste, croutes 21

smoked trout
diamond clam witlof, raisin, trout roe (gf) 22
(summer signature dish)

duck terrine
coriander, apple dandelion relish, sourdough 21



MAIN

twice cooked pork belly
nashi pear, black vinegar caramel, coriander, salted peanuts *(gf)* 37

parmesan gnocchi
king brown mushroom, sage, thyme butter *(v)* 34

blackened free range chicken
butternut mousse, basil, spiced yoghurt, garlic crisps *(gf)* 37

poached venison leg
kipfler swede terrine, celeriac, orange cognac sauce 37
(summer signature dish)

gorgonzola risotto
apple, walnuts, parsley, joseph e.v.o *(gf)* 34

white fish
corn nage, chilli, garlic, lemon, *(gf)* 35

rangers valley 9+ wagyu sirloin
potato cream, spinach cream, eschallot, red wine jus *(gf)* 38

SIDE 9

hand cut chips, garlic aioli *(gf)*

baby beetroot, goats cheese salad *(gf)*

asparagus, parmesan, pine nuts, olive oil *(gf)*

green beans, balsamic *(gf)*



DESSERT 18

chocolate mousse
coconut sorbet, blueberry, pistachio praline

cinnamon doughnut
strawberry soup, vanilla ice cream, strawberry crumb

vanilla brulee
blueberry swirl ice cream, orange biscotti
(summer signature dish)

raspberry mille-feuille
champagne chiboust, pistachio mousse,
raspberry jelly

trio of cheese (for 2) 26
pyengana cloth cheddar, tarago river triple cream, stilton,
quince paste, seasonal fruits, crisp bread

*Please note that all our desserts are made on premise and therefore
some require longer cooking times.*

We appreciate your patience.



WALLY WOMBAT CHILDREN'S MENU

14.5

suitable for children up to 12

pasta

chicken schnitzel with chips and salad

battered fish with chips and salad

ham and cheese pizza

DESSERT 5

homemade apple crumble

ice cream (gf)

with your choice of topping;

chocolate, strawberry, caramel, sprinkles