



*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 12 years on the Tweed Coast cementing Bamboo Restaurant as one  
of the most renowned restaurants on the northern NSW coastline,  
Greg packed up his knives and arrived in the Snowy Mountains as Executive Chef of  
Lake Crackenback Resort & Spa in 2010.*

*Tipped as one of Australia's finest emerging chefs, Greg finished off a stellar  
2010 and was awarded his third consecutive Chef's Hat at Bamboo by the  
coveted Sydney Morning Herald Good Food Guide, a fourth Star by the  
Courier Mail Good Food Guide, a third Plate by Restaurant and Catering NSW  
and was named Chef of the Year for the fourth consecutive year 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.*

*Greg's focus is on quality produce and is reflected in his mouth-watering menu.  
The menu changes regularly depending on what is in season and available  
from local suppliers.*

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

*The Cuisine Team*



## DEGUSTATION

### 1<sup>st</sup> Course

chicken liver blueberry parfait, pear paste, croutes

*Grandin Method Traditionnelle Brut Sparkling NV (Loire Valley France)*

### 2<sup>nd</sup> Course

sweet pork belly, spiced puy lentils, golden shallots, salsa verde (gf)

*42 Degrees South Chardonnay (Tasmania)*

### 3<sup>rd</sup> Course

white fish, baby octopus, celery al a grecque, grape, confit garlic (gf)

*Wood Park Whitlands Pinot Gris (King Valley VIC)*

### 4<sup>th</sup> Course

6+ wagyu sirloin, turnip puree, spinach cream, mini beef pie, jus (gf)

*Bird in Hand Shiraz (Adelaide Hills SA)*

### 5<sup>th</sup> Course

chocolate delice, pistachio paste, raspberry

*Cookoothama Botrytis Semillon (Riverina NSW)*

### 6<sup>th</sup> Course

hobbits farm goats cheese, rosemary crisp bread, grapes

*Seppelt DP 63 Grand Rutherglen Muscat*

Wine	Food	Matching
<b>4 Course Degustation</b>	<b>70</b>	<b>110</b>
<b>5 Course Degustation</b>	<b>85</b>	<b>140</b>
<b>6 Course Degustation</b>	<b>95</b>	<b>160</b>



## ENTRÉE \$18

cuisine soup (gf), garlic brioche

cured tasmanian salmon, fennel, orange, verjuice vinaigrette (gf)

cowra asparagus, wagyu bresaola, pecorino, sauce gribiche (gf)

chicken liver blueberry parfait, pear paste, croutes

duck terrine, pressed orange, rosemary jelly (gf)

sweet pork belly, spiced puy lentils, golden shallots, salsa verde (gf)

beetroot carpaccio, hobbits farm goats cheese, basil, pomegranate dressing (v)  
(gf)



MAIN \$35

sweet pork cheeks, qld scallop, william pear, scallop cream (*gf*)

june lamb rack, peperonata, curly endive, persian fetta (*gf*)

organic spatchcock rotolo, king browns, fondant potato, chorizo, soubise sauce  
(*gf*)

potato gnocchi, baby vegetables, cauliflower foam (*v*)

white fish, baby octopus, celery al a grecque, grape, confit garlic (*gf*)

tumut rainbow trout, fennel puree, granny smith apple, pancetta, parsley sauce  
(*gf*)

6+ wagyu sirloin, turnip puree, spinach cream, mini beef pie, red wine jus

SIDE \$8

hand cut wedges, garlic aioli (*gf*)

rocket, blue cheese, pear salad (*gf*)

green beans, balsamic dressing (*gf*)



DESSERT \$18

chocolate delice, pistachio paste, raspberry

white chocolate macadamia bomb, candied orange (*gf*)

apple rhubarb pie, vanilla bean ice cream

vanilla brulee, peanut brittle (*gf*), chocolate tuile

hobbits farm goats cheese, rosemary crisp bread, grapes

trio of cheese (for 2) \$24

quince paste, fresh fruit, lavosh

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

We appreciate your patience.



### CHILDREN'S MENU \$13

suitable for children up to 12 years old

chicken schnitzel, salad, fries

grilled steak, hand cut wedges, vegetables (*gf*)

battered (or grilled) fish fillet, fries, salad

### DESSERT \$5

homemade apple crumble

ice cream (*gf*)

(with choice of topping; chocolate, strawberry or caramel, sprinkles)