

The Ranch Club

welcome to our **winter menu**

starters

crispy beef

horseradish cream, worcestershire-onions puree, chive gremolata 10

emu sliders

challa bun, thia spice, ginger chips, sweet and hot soy sauce 12

casuelites

criollo chicken, green cashew sauce, salsa brava 9

salmon beignet

harissa, lemon curd, chili salt powder 9

raviolo

duck confit, butternut squash, sage brown butter 11

smoked mussels bruschetta

prosciutto, tomatoes, castelvetro olives 10

salads

caesar

romaine lettuce, pecorino tuile, garlic croute, white anchovies upon request 8

romaine & chèvre

chèvre crouton, warm mustard vinaigrette, hard egg yolk 9

winter mix **greens**

cambozola stuffed piquillo peppers, candied walnuts & raspberry walnut vinaigrette 9

winter panzanella salad

root vegetables, beet puree, butternut squash vinaigrette 9



pasta courses

spaghetti carbonara

spaghetti noodles, pancetta, pecorino, egg, seared scallop 25

oxtail bolognese

house made pappardelle, shaved pecorino, garlic bread 25

feta cheese & spinach gnudi

chicken, sundried tomato crème, fresh spinach 24



main courses

pan seared wild salmon

wild rice pilaf, snow peas, celery, bloody mary batter 27

halibut

coconut mint & cilantro chutney, leeks, shaved parsnips, garam masala rice 32

maple glazed pork chop

caraway spaetzle, saute cabbage, mustard pan jus 28

grilled hanger

potato & celeriac puree, vegetable hash, pearl onion demi glaze 30

ranch burger

local wagyu beef, bacon, brie, pear and jalapeno relish, house cut fries 16

chilmoli

mayan pork meatloaf, polenta mashers, mayan mole 24

trade route chicken

spice rubbed, morrocan rice, ginger vanilla cream 24

stuffed pepper

vegetable medley, lemongrass rice, yellow curry 20

market land

chef choice

market water

chef choice

