



Welcome to Clairault Estate.

Clairault is one of the original vineyards in the Margaret River region, its first vines planted in 1976.

We are currently serving our winter menu, created by our Head Chef, Jake Drachenberg.

Jake and his team create each dish using the freshest produce to marry perfectly with our distinctive wines.

We hope you enjoy the Clairault experience.

The Martin Family

Please note, this menu and prices are subject to change without notice.

entrée + shared

fresh sourdough baked daily + vasse virgin olive oil	\$6
cerignola olives + lemon	\$9
confit jerusalem artichoke, bay leaf + goat curd panna cotta, dried tomato, vine ash lavosh v <i>sauvignon blanc 2009</i>	\$16
king salmon, mussel and celeriac ala greque, saffron aioli, fine herb salad <i>chardonnay 2008</i>	\$18
quick seared Margaret River venison, wild rocket, fried baby capers, parmesan, lemon oil <i>chardonnay 2008</i>	\$19
twice cooked duckling leg, braised black fungus, masterstock, young ginger, baby coriander <i>cabernet merlot 2005</i>	\$18
soy caramelized scallops, red miso, tempura eggplat, shiso + green onion salad <i>semillion sauvignon blanc 2009</i>	\$20

Two course special \$50.00 per person— choose either entrée + main or main + dessert/cheese

mains + sides

aromatic red curry of baby eggplant + green papaya, coconut rice, hot and sour macadamia +bean salad <i>sauvignon blanc 2009 or cape pink 2009</i>	v	\$34
roast pork belly, parsnip puree, green apple and celery remoularde, sherry glaze <i>estate cabernet sauvignon 2006</i>		\$36
crisp skinned snapper, potato + fennel fritter, chamomille butter, pea tendrils, pea shoots, <i>semillon sauvignon blanc 2009</i>		\$38
Harvey Beef fillet, golden shallot tart , truffled mushroom pate, carrot + nutmeg paste, parmesan + prosciutto crumbs <i>estate cabernet merlot 2003</i>		\$38
leaves, nuts, seeds + sprouts,	v	\$10
duck fat potatoes, white balsamic, sea salt, garden herbs		\$10
beans, brussels, bacon, sage butter		\$12

Two course special \$50.00 per person— choose either entrée + main or main + dessert/cheese

dessert + cheese

lemon curd tart, lime leaf parfait, candied citrus \$14

cape pink 2009

chocolate + kahlua foam, espresso mascarpone, petit hazelnut croissants, honeycomb \$14

estate cabernet sauvignon 2006

warm red + white wine poached pear, pressed puff, aged balsamic ice cream \$15

cape late harvest 2009

all cheeses served with pear + sourdough 1 cheese \$15

2 cheeses \$28

3 cheeses \$39

cow, Mauri gorgonzola bontazola—italy

goat, woodside ashed chevre — australian

sheep, hard zamerano—spanish

Two course special \$50.00 per person— choose either entrée + main or main + dessert/cheese

degustation menu

[pronunciation: de-gyu-sta-si-on]

Are there a few dishes that take your fancy? Can't decide which one to order? The five course degustation allows you to taste several of the chef's best dishes in smaller portions. It is an experience in itself when matched alongside Clairault's elegant and distinctive wines. Please ask your waitperson about availability, minimum of 2 people. Food only \$70 per person or with matching wines \$100 per person.

confit jerusalem artichoke, bay leaf + goat curd panna cotta, dried tomato, vine ash lavosh

sauvignon blanc 2009

roast pork belly, parsnip puree, green apple and celery remoularde, sherry glaze

estate cabernet sauvignon 2006

twice cooked duckling leg, braised black fungus, masterstock, young ginger, baby coriander

cabernet merlot 2005

chocolate + kahlua foam, espresso mascarpone, petit hazelnut croissants, honeycomb

estate cabernet sauvignon 2006

zamerano, Spanish hard cheese, fresh pear + sourdough

estate cabernet sauvignon 2006

childrens menu

all childrens meals come with salad, a piece of seasonal fruit and a choice of apple or orange juice

vegemite sandwich	\$8
handmade sausage rolls, tomato chutney	\$9
crumbed barramundi	\$14

sweets

frog in a pond	\$5
simmos vanilla bean ice cream—with local honey drizzle or chocolate freddo frog	\$7.5

Dear Parents,

Clairault welcomes children. To accommodate the needs of your children we have designed a special menu with lots of healthy treats. For the safety of your children and the comfort of other guests, we respectfully request that...

- Children are supervised at all times, whether in the cellar door, restaurant or garden areas.
- Children remain seated with their parents when in the dining areas.
- Children wear shoes at all times, in the event of broken glass either in the restaurant, on the deck or lawn areas.
- Food and beverage orders for children are made by the parents at the table with the wait staff.
- Bicycles, scooters, roller blades/skates, skateboards etc are a safety hazard and are not permitted on the property.

Thankyou for your co-operation and understanding.

white wine

	glass	bottle
estate chardonnay 2008 oaked, passionfruit, fig, ripe melon, pinenuts and marzipan, clean toasty finish	\$12.5	\$47.0
estate chardonnay 2007 trophy winner, oaked, grapefruit, almond and cashew, tropical fruit and honeycomb flavours	na	\$45.0
sauvignon blanc 2009 silver and bronze medals, light and delicate flavours of honeydew melon, passionfruit and sugar snap peas	\$8.5	\$32.5
chardonnay 2008 blue gold medal, partially oaked, cumquat, fig, sweet melon, roasted cashews and vanilla characters	\$8.5	\$32.5
semillon sauvignon blanc 2009 92/100 Ray Jordan, citrus, lime, honeydew, cut grass, guava, orange blossom flavours	\$8.0	\$30.0
cape pink 2009 cherry, strawberry, blueberry, confectionary, jubes, fruit sweetness	\$7.0	\$26.0
cape late harvest 2009 lime, marmalade flavours, hints of spice and honey, gentle acidity, rock melon sweetness	\$7.0	\$26.0
museum estate semillon 2003 cellared in Clairault's underground cellar, these rare wines are well developed with distinctive aged characteristics.	na	\$50.0
museum estate chardonnay 2004 cellared in Clairault's underground cellar, these rare wines are well developed with distinctive aged characteristics.	na	\$50.0

red wine

	glass	bottle
<p>estate cabernet sauvignon 2006</p> <p>4.5 stars James Halliday, black + blue berry fruits, cherry, fruit cake, fresh herb, roasted nuts, vanilla, eucalyptus, medium bodied, fine tannins, silky texture, oak structure, elegant and balanced</p>	\$15.0	\$57.0
<p>estate cabernet merlot 2003</p> <p>4.5 stars James Halliday, 7 years cellared and drinking very well, hints of cherrys, dark berries, minty, violets, sage, lavender, cocoa, fine tannin, excellent length, classical margaret river cabernet characters</p>	\$11.0	\$40.0
<p>cabernet sauvignon 2006</p> <p>4 stars James Halliday, cherry, mulberry, herbal aromas of sage, saltbush and potpourri, vanilla, roasted cashew, silky fine tannins, vibrant cherry fruit, nutty finish, good length of flavour, polished</p>	\$9.0	\$35.0
<p>shiraz 2005</p> <p>4.5 stars James Halliday, raisins, currants, prunes, nutmeg, cinnamon, with a touch of vanilla oak, medium bodied, sweet vibrant red berry fruit flavour, fine powdery tannins, balanced structure, clean finish</p>	\$8.5	\$32.5
<p>cabernet merlot 2005</p> <p>4.5 stars James Halliday, vibrant cherry, dark berry characters, mintiness, dried herb, dark chocolate, medium bodied, plummy sweetness, herbal savoury length, fine grained tannins, almost silky in texture</p>	\$8.0	\$30.0
<p>museum clairault claddagh (reserve) 1998</p> <p>Cellared in Clairault's underground cellar, these rare wines are well developed with distinctive aged characteristics. Served in a decanter.</p>	na	\$120.0
<p>museum clairault estate cabernet sauvignon 2000 & 2001 & 2002</p> <p>Cellared in Clairault's underground cellar, these rare wines are well developed with distinctive aged characteristics. Served in a decanter.</p>	na	\$75.0
<p>museum clairault estate cabernet merlot 2001 & 2002</p> <p>Cellared in Clairault's underground cellar, these rare wines are well developed with distinctive aged characteristics. Served in a decanter.</p>	na	\$65.0

beverages

san pellegrino sparkling water 1ltr	\$8.00
san pellegrino sparkling fruit beverage chinotto, pompelmo mandarino or limonata	\$4.60
apple juice, orange juice	\$3.75
selection of organic Yahava coffee & tea	\$3.80
double espresso, long black, long macchiato	\$4.00
hot chocolate, mocha, ice coffee, chai latte, tea citron	\$4.50
soy milk + extra shot	\$0.50

glossary + suppliers

baklava	baked filled filo pastry of middle eastern origin
black pudding	a rustic sausage made from cereals, grains and pigs blood
caperberries	enlarged buds from the nasturtium family
cassoulet	a rustic French stew with tomato base
cerignola olives	large, black olives with meaty texture, from Italy
chaka wakame	marinated seaweed salad
curd	sweet warm egg emulsion thickened with butter
lotus root	root of the lotus flower
master stock	iconic Chinese stock, made from chicken, soy, spices + sugar
mascarpone	an Italian triple-cream cheese made from crème fraîche
parfait	frozen + flavoured cream
pannacotta	a savoury cream flavoured with goat curd + bay leaf, set in gelatine
ponzu jelly	citrus soy jelly
remoularde	a mayonnaise based sauce, traditionally paired with celery
Shark Bay	Shark Bay is a world heritage site, 800 kms north of Perth
vincotto	thickened unfermented grape juice from the estate
vine ash lavosh	a Scandinavian flat bread flavoured in ash from estate vine leaves

Clairault would like to thank the following suppliers for their ongoing support.

Freshcorp	Blue Cow Cheese Company
Dardanup Butchering Company	Down South Wholesalers
Leschanault Seafood's	Craven Foods
Mondoes Butchers	