

LA DI DA MENU

\$90PP

ENTREES | TO SHARE

TUSCAN FLATBREAD (VE, GF)

Warm mixed alto olives

FAUX GRAS PARFAIT (DF, V, VEO, GFO)

Mushroom, walnut & lentil pate, shallot jam, cornichons, lavosh

CRISPY SPINACH, RICOTTA & PINE NUT RAVIOLI (VO)

Napoli sauce, grana padano

CALAMARI FRITTI (GF)

Chilli, parsley & lemon

MAINS | INDIVIDUAL CHOICE

MISO & BASIL PESTO PASTA (VE, GFO)

Orecchiette, semi-dry tomato, green olive

CHEFS SECRET SPICED CHICKEN SALAD (DFO) (GF)

Roasted root vegetables, mixed leaves, Persian fetta, lemon sherry dressing

PAN-SEARED SALMON FILLET (GF, DFO)

Hand-cut chips, mixed leaves, mustard sauce

THE WINERY STEAK FRITES (GF, DFO)

250g Pinnacle MB2+ MSA top sirloin

French fries, café de Paris butter, red wine jus

ON THE SIDE | TO SHARE

FRENCH FRIES, KETCHUP

ROCKET, PEAR & WALNUT SALAD (GF)

Aged balsamic, grana padano

DESSERT | INDIVIDUAL CHOICE

TIRAMISU

Enough said

BAKED CHEESECAKE

Mango mousse, cookie crumb, fresh mango

