

# THE Winery



V - VEGETARIAN VG - VEGAN  
GF - GLUTEN FRIENDLY DF - DAIRY FREE O - OPTION

## entrees & shares

- MARINATED OLIVES (VG, GF) 8**
- SMOKED EGGPLANT DIP (VG) 14**  
Extra virgin olive oil, pita
- SYDNEY ROCK OYSTERS (GF, DF) 28/52**  
Classic mignonette (half dozen/dozen)
- GRILLED OLIVE BREAD (V) 11**  
Herb mascarpone
- KINGFISH CRUDO (GF) 25**  
Pickled peach, chilli, crème fraiche, lemon balm & black sesame
- POTATO CROQUETTES (V) 22**  
Pimento, Manchego, saffron aioli
- HALOUMI CHEESE (V, GF) 24**  
Heirloom tomato, micro basil, artisan honey dressing
- BUFFALO MOZZARELLA (V, GF) 25**  
Grilled peaches, shaved zucchini, smoked almonds, vincotto dressing
- BBQ OCTOPUS (DF) 25**  
Pomegranate, baby cucumber, black barley, romesco sauce
- GRILLED HERVEY BAY SCALLOPS (GF) 28**  
Garlic-herb butter
- SALT & PEPPER CALAMARI (GF, DF) 19**  
Rocket, lemon aioli
- CRISPY SPINACH RICOTTA AND PINE NUT RAVIOLI (V) 17**  
Sugo, parmigiano, fried basil
- THE WINERY SAUSAGE ROLL 16**  
Veal and chorizo, tomato chilli jam
- CHICKEN LIVER PARFAIT 18**  
Pickles, fig jam, toasted schiacciata

## WINERY BOARD 55

Marinated olives, Sydney Rock oysters 2ea, Smoked eggplant dip, grilled pita, Buffalo mozzarella, chicken liver parfait, pickles, fig jam, grilled olive bread & herb mascarpone

to share

- MARINATED OLIVES (VG GF)**
- SMOKED EGGPLANT DIP (VG)**  
Extra virgin olive oil, pita
- HALOUMI CHEESE (V, GF)**  
Heirloom tomato, micro basil, artisan honey dressing

\$65PP

## BRING ME FOOD

mains

- GRILLED HERVEY BAY SCALLOPS (GF)**  
Garlic-herb butter
- GRILLED BARRAMUNDI (GF, DF)**  
Crispy cauliflower, black olives, artichokes, pine nuts, soft herb dressing
- PORK SCHNITZEL**  
Kipfler potato, rocket, apple cream, lemon
- STEAK FRIES, LEMON AIOLI (V, GF)**

dessert

- DRESSED MIX LEAVES (VG)**  
Heirloom tomato, house dressing
- TRIPLE CHOCOLATE BROWNIE**  
Vanilla-bean ice cream, chocolate sauce

mains

- RICOTTA GNOCCHI (V) 24**  
Asparagus, dried tomato, pumpkin, sage, lemon butter
  - BEEF CHEEK RAGU 28**  
Rigatoni, cavolo nero, parmigiano
  - GRILLED BARRAMUNDI (GF, DF) 33**  
Crispy cauliflower, black olives, artichokes, pine nuts, soft herb dressing
  - ROAST PUMPKIN (VG) 20**  
Farro, mint, rocket, Smoky coconut sauce, puffed amaranth
  - PORK SCHNITZEL 34**  
Kipfler potato, rocket, apple cream, lemon
  - TAJIMA WAGYU BEEF BURGER 26**  
Cheddar, burger sauce, lettuce, tomato, onion, fries
  - 250G PINNACLE MBS2+ MSA TOP SIRLOIN 37**
  - 600G BLACK ANGUS GRAINGE MSA T-BONE 89**
- All Steaks served with cafe de paris butter, red wine jus, and steak fries (GF)

sides

- TRUFFLED STEAK FRIES (V, GF) parmigiano 16**
- STEAMED GREENS (VG) 12**  
Chilli, garlic
- DRESSED MIX LEAVES (VG) 10**  
Heirloom tomato, red wine vinaigrette
- ROCKET, PEAR AND PINE NUT SALAD (V, GF) 12**  
Aged balsamic, parmigiano
- STEAK FRIES (V, GF) 12**  
Lemon aioli

dessert

- PINACOLADA MOUSSE (V) 12**  
Coconut cake, pineapple sauce
- CARAMELIZED ROASTED PEACH (VG, GF) 12**  
Almond, buckwheat crumble
- TRIPLE CHOCOLATE BROWNIE 12**  
Vanilla-bean ice cream, chocolate sauce
- CHEESEBOARD (GFO) 30**  
soft, blue and hard cheese, served with lavosh, grapes, fig & apple relish

A surcharge of 10% applies on Sundays & Public Holidays  
All card payments attract a 0.72% merchant fee