

BOTTOMLESS BRUNCH

ALL SERVED TO SHARE

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SMOKED EGGPLANT DIP (VG,GFO)

Extra virgin olive oil, pita

HALOUMI CHEESE (V)

Heirloom tomato, micro basil,
artisan honey dressing

THE WINERY SAUSAGE ROLL

Veal and chorizo, tomato chilli jam

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SLOW-BRAISED BEEF CHEEK RAGU (GFO, DFO)

Rigatoni, cavolo nero, field mushroom, parmigiano

ROAST PUMPKIN (VG)

Mint, rocket, smoky coconut sauce, puffed amaranth

STEAK FRIES (V)

Lemon aioli

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TRIPLE CHOCOLATE BROWNIE

Chocolate sauce, chocolate crumb

WASHED DOWN WITH

Bellini's or House Glass of
Sparkling, Sauvignon, Rose or Cab Sauv)

Please make a member of the team aware of any dietary requirements

DF = Dairy Free | GF = Gluten Free | V = Vegetarian
VE = Vegan | O = Option

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

