

BRING ME FOOD

SET MENU \$79/PP

MARINATED OLIVES

VG, LG

EGGPLANT DIP

Lemon, Sesame, Toasted Pita, Extra Virgin Olive Oil

VG, LD, LGO

WILD MUSHROOM ARANCINI

Scamorza, Pecorino, Truffle Mayo

V

THE WINERY SAUSAGE ROLL

Pork & Chorizo, Tomato & Pear Chutney

CRISPY SKIN BARRAMUNDI

Caponata, Lemon, Extra Virgin Olive Oil

LG, LD

PAN-FRIED GNOCCHI

Pea, Asparagus, Creme Fraiche, Basil, Parmesan

V, LDO, VGO, LGO

BABY COS LETTUCE

Heirloom Tomato, Pickled Red Onion

V, VG, LG, LD

RUSTIC FRIES

Aioli

V, VGO, LG, LD

TRIPLE CHOCOLATE BROWNIE

Vanilla Bean Ice Cream, Chocolate Sauce

V

*V - VEGETARIAN VG - VEGAN O - OPTION
LG - LOW GLUTEN LD - LOW DAIRY*

LA DI DA

SET MENU \$99/PP

MARINATED OLIVES

VG, LG

WILD MUSROOM ARANCINI

Scamorza, Pecorino, Truffle Mayo

V

ARTISAN BURRATA

Heirloom Tomato, Pepper Berry Sea Salt, Toasted Schiacciata

V, LGO

SALT & PEPPER CALAMARI

Wakame Salt, Chilli, Lime Aioli

LG, LD

CRISPY SKIN BARRAMUNDI

Caponata, Lemon, Extra Virgin Olive Oil

LG, LD

PAN FRIED GNOCCHI

Pea, Asparagus, Creme Fraiche, Basil, Parmesan

V, VGO, LDO, LGO

CHAR-GRILLED SIRLOIN

Red Wine Jus - Cape Grim grass-fed MB2+ Tasmania

BABY COS LETTUCE

Heirloom Tomato, Pickled Red Onion

V, VG, LG, LD

CRISPY CHAT POTATOES

Twice-cooked, Chimichurri

VG, LD, LG

TRIPLE CHOCOLATE BROWNIE

Vanilla Bean Ice Cream, Chocolate Sauce

V

CLASSIC LEMON TART

Creme Fraiche, Candied Lemon

V

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