



# VINEYARD

MENU



*Classic Foie Gras*



*Trio Tartare*



*White Wine Mussel*




# Appetizer

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**Classic Foie Gras** **\$26**  
*Granny smith chutney with thyme and sage, tamarind gastrique vile & mix nut crumb*  
*Add toasted brioche - 2 pieces (+\$3)*

 **Calamari Fritto Misto** **\$22**  
*Freshly caught squid with assorted pickle, lemon wedge & sriracha aioli*

 **White Wine Mussel** **\$22**  
*Live green lipped mussel with classic white wine butter sauce, garlic toast & mascarpone cheese*

**Trio Tartare** **\$24**  
*Citrus beetroot with home smoked salmon, guacamole, puffed quinoa, fried capers & petit frisee salad*

**Beyond Meatball Al Forno**  **\$26**  
*with vegan mozzarella cheese, tomato fondue & vegan pesto rocket*

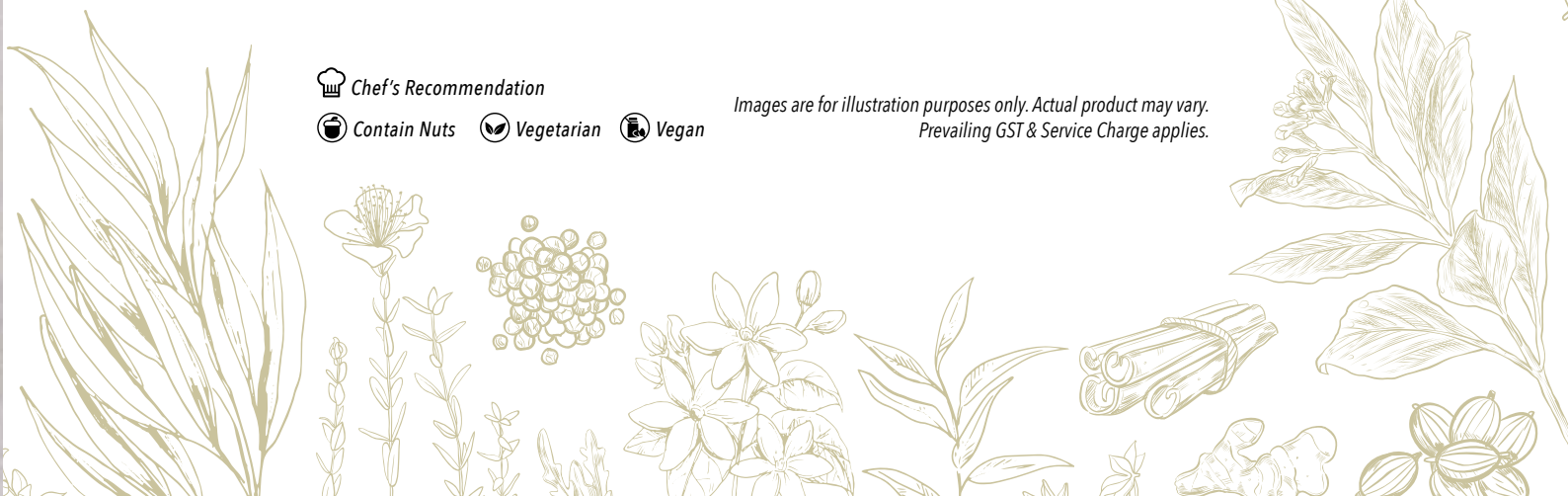
**Aubergine Lasagna**  **\$26**  
*Classic ratatouille with vegan mozzarella cheese, rocket salad & tomato fondue*

**Garlic Breadbasket (5 pieces)**  **\$8**

 *Chef's Recommendation*

 *Contain Nuts*  *Vegetarian*  *Vegan*

*Images are for illustration purposes only. Actual product may vary.  
Prevailing GST & Service Charge applies.*



*Seafood Bisque*



*Portobello Mushroom Salad*







*Root Vegetable Salad*



# Salad

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 **Burrata Salad**   **\$26**  
*Italian burrata, wild rocket with vegan pesto, heirloom cherry tomato & white balsamic dressing*  
+ Add \$8 for Parma Ham

**Root Vegetable Salad**  **\$24**  
*Celeriac, baby onion, pickle baby radish, baby beetroot, baby carrot, baby chat potato, salicornia & mushroom soil*

**Portobello Mushroom Salad**  **\$20**  
*Vegan pesto baby spinach, pomegranate, crispy soya bits, frisee & tangy tomato fregola*

# Soup

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 **Seafood Bisque** **\$16**  
*with locally farm tiger prawn, sautéed crab meat & basil and parsley herb oil*

**Locally Farmed Mushroom Soup**  **\$14**  
*with herby garlic bread with parsley and thyme, truffle oil & assorted mushroom with thyme and rosemary*

 *Chef's Recommendation*

 *Contain Nuts*  *Vegetarian*  *Vegan*

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*Matcha Cod*



*Irish Duck Leg Confit*



*Beef Rossini*



# Mains

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-  **Spiced 20 Hours Irish Duck Leg Confit** **\$30**  
*with barley risotto, Parisienne pear & marsala duck jus*
- Citrus Glazed Poulet** **\$28**  
*with homemade truffle potato wedges, assorted sauteed vegetable, tomato fregola & orange reduction*
-  **Beef Rossini** **\$38**  
*with pan fried foie gras, balsamic glazed king abalone mushroom, sweet potato terrine & marsala mushroom jus*
- Barley Fed Onglet Steak** **\$30**  
*with garlic pomme puree, bourguignon & herb oil*
- Balsamic Butter Pork Chop** **\$30**  
*with pickled fennel apple slaw, sauteed button mushroom & balsamic plum gastrique with caramelized blueberry*
- Matcha Cod**  **\$42**  
*with celeriac puree, espresso sauce, toasted almond, roasted Jerusalem artichoke & Jerusalem artichoke chips*
- Barramundi Acqua Pazza** **\$30**  
*Farmed barramundi with fregola pasta & vineyard cherry tomato*

 *Chef's Recommendation*

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*Frutti Di Mare*



*Alfredo*



*Squid Ink Tagliatelle*







# Pasta

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-  **Homemade Squid Ink Tagliatelle** **\$28**  
*with sauteed crab meat, cherry tomato & cherry tomato jam*
- Prawn Aglio Olio** **\$26**  
*linguine pasta with freshly caught tiger prawn, bird's eye chili & garlic chips*
-  **Alfredo**  **\$26**  
*homemade fresh lasagna sheet with chanterelle, trumpet, button, shitake, porcini, shimeji, truffle mornay & poached egg*
- Mushroom Aglio Olio**  **\$26**  
*linguine pasta with chanterelle, trumpet, morel, button, shitake, bird's eye chili & garlic chips*

# Risotto

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-  **Frutti Di Mare** **\$32**  
*carnaroli rice with tiger prawn, Hokkaido scallop, squid ink, edamame & smoky romesco sauce*
- Risotto Al Funghi**  **\$26**  
*carnaroli rice with chanterelle, trumpet, button, shitake, shimeji, truffle jam, enoki crisp, wild rocket & hand torn mozzarella*

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*Chocolate Tart*



*Lemon Lava Cake*



*Aquafaba Pavlova*



# Dessert


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-  **Aquafaba Pavlova**  **\$18**  
*with passion mango curd, berries, granola crumble & sorbet*
- Pecan Chocolate Tart**  **\$16**  
*with chocolate mousse, dark chocolate curd, candied pecan & chocolate ice cream*
-  **Signature Italian Tiramisu** **\$14**  
*Kahlua espresso-soaked sponge with marsala mascarpone mousseline*
- Lemon Lava Cake** **\$14**  
*With meyer lemon puree, berries & vanilla ice cream*
- Praline Crème Brulee** **\$14**  
*with hazelnut anglaise & cookie tuile*

 *Chef's Recommendation*

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*Croque Madame*



*Buttermilk Chicken on Toast*



# Brunch

(Available on Weekends, 10:30am - 3pm)


**Vineyard Big Brekkie** **\$24**  
*Choice of Brioche or Wholemeal Bread, Chipolata Pork Sausages, Smoky Chipotle Beans with Chorizo, Toast of Choice, Prosciutto, Scrambled Eggs, Petit Salad with Mushroom, Mini Macaroni and Cheese Gratin*

 **Eggs Benedict with Smoked Salmon or Prosciutto** **\$22**  
*Onion Bread Roll, Smoked Salmon, Poached Eggs, Yuzu Hollandaise, Rockets, Petit Salad, Straw Potatoes*

**Croque Madame** **\$22**  
*Toasted Brioche, Smoked Mornay Sauce, Sautéed Spinach and Mushroom Medley, Sunny Side Ups, Mozzarella and Petit Rocket Salad*

 **Buttermilk Chicken on Toast** **\$19**  
*Buttermilk Fried Chicken, Brioche, Grilled Scamorza Cheese, Poached Egg, Chipotle Aioli, Petit Rocket Salad, Yuzu Hollandaise*

**Avocado on Toast**  **\$19**  
*Wholemeal Bread, House Smoked Ricotta, Guacamole, Roasted Candied Beetroot, Fresh Avocado, Pomegranate, Petit Rocket Salad*  
*+ Add \$8 for Smoked Salmon*

**Mushroom on Toast**  **\$19**  
*Wholemeal Bread, House Smoked Ricotta, Guacamole, Button Mushroom Fricassee, Petit Rocket Salad, Grana Padano*

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*Italian Prosciutto Pizza*



*Seafood Pizza*



# Pizza

(Available on Weekends, 10:30am - 3pm)

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## Seafood Pizza

with squid, crab meat, prawn, cherry tomato, anchovy aioli, parmesan & wild rocket

\$28



## Italian Prosciutto Pizza

with parma ham, spicy chorizo, scamorza, cherry tomato, parmesan & wild rocket

\$26

## Classic Magherita Pizza

with mozzarella, roma tomato, marinara, basil & wild rocket

\$22

 Chef's Recommendation

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Prices are subject to 10% service charge & 7% GST.*