

ENTRÉE

Ceviche of salmon with fennel, coriander, pomegranate and radish (gf,df)	16
Chargrilled Fremantle octopus, salsa verde, kipfler potato and almond (gf,df)	15
Chicken satay, cucumber salad, peanut brittle, habanero (gf,df)	14
Wild mushroom and vegan fetta mille feuille, wild rocket, pinenuts (vgn)	14
Rock lobster croquettes, baby caesar	15
Turkish bread with marinated olives, fetta and chorizo (vo)	8 pp

MAIN

Grilled lamb cutlets, fried eggplant, asparagus, hummus, toasted seeds, jus (gf,df)	37
Red cooked pork belly, green paw paw salad, chilli jam (df)	35
Beef sirloin, smoked potato hash, broccolini, chimichurri (gf,df)	38
Grilled Hiromasa kingfish, king prawn, fat chips, crushed peas (gf)	37
Jackfruit rendang, sambal, sticky rice, house roti (vgn)	31
Confit chicken Maryland, roast pumpkin, pinenuts, spiced cauliflower, rocket (gf,df)	30

SIDES

Garlic mash 9	Garden salad 9	Fries with chipotle mayo 9	Steamed greens 9
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DESSERT

House butterscotch glazed mini doughnut, spiced apple ice-cream	15
Pavlova, fresh berries, lemon balm, blackberry ice-cream	15
Apple tart fine, tonka bean ice-cream	15
Peach Melba cheesecake, meringue drops, white chocolate soil	15
Sticky pear pudding, cherry, almond ice-cream (vgn)	15
Cheese selection, quince paste, crisp bread (gfo) – Blue, Brie, Cheddar	28

gf - gluten free df - dairy free v - vegetarian vgn - vegan gfo - gluten free option

Please note that menu items may contain traces of nuts, eggs, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, the Vines Resort is unable to guarantee the absence of the above ingredients in its menu.