

ENTRÉE

Char grill Fremantle octopus, kipfler potato, salsa verde, almond	15
Southern style jackfruit cigar, charred corn, Mississippi sauce (vgn)	15
Slow roast beef brisket, brisket hash, quail egg, port and mustard jus (gf,df)	16
Smoked pancetta and manchego croquettes, pimentos aioli, herbs	16
Jerusalem artichoke soup, porcini, croutons, truffle oil	15
Turkish bread with marinated olives, fetta and chorizo (vo)	8 pp

MAIN

Grilled lamb, pot roast Jerusalem artichoke, spiced silver beet, red wine jus (gf)	37
Confit duck leg, caramelized onion and apple, braised cabbage, cider jus (gf,df)	36
Honey and apple pork belly, pulled pork, rocket, chilli, pistachio, radish (gf,df)	35
Beef fillet, horseradish mash, brussel sprouts and bacon, smokey jus	42
Grilled Hiramasa kingfish, moroccan spiced vegetables, saffron potatoes, basil oil 39	
Spinach, pine nut and raisin risotto with wild mushroom and herb salad (vgn)	30
Roast chicken breast, truffle creamed leek mille feuille, madeira jus	32

SIDES

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

Dulche De leche fondant, pistachio and white choc soil, espresso ice-cream	15
Chocolate mousse tart, toasted marshmallow fluff, cookies and cream icecream	15
Apple tart fine, burnt butter ice-cream	15
Sticky date pudding, baby apple, almond caramel ice cream, caramel popcorn. (vgn)	15
Trio of ice-cream (gf)	12
Cheese selection, quince paste, crisp bread (gfo) – Blue, Brie, Cheddar	28

gf – gluten free df – dairy free v – vegetarian vo – vegetarian option 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.



MUSCATS

wine and dining