

TO START

Grilled artisan house baked sourdough, York nut romesco	8
Red emperor fennel gazpacho, pickled cucumber, fennel tomato jam	18
Twice cooked pork belly, seared scallops, carrot puree, scampi, bisque	22
Goats cheese mousse, capsicum, short bread, manderine marmalade	16
Confit chicken and leek terrine, black garlic, pickled mushroom, summer vegetables	16
Beef cappachio, oyster mousse, apple balsamic jelly, parmesean	22

MAIN

Braised duck breast, endive, beetroot and raspberry puree, lentils, duck jus	42
Duo of lamb–olive oil poached lamb rump, lamb neck croquette, fondant potato,cabbage, jus	42
Caramelised cod, gnocchi, clam and mussel chowder, baby leek	42
Beef fillet, parsnip puree, braised gem lettuce, bone marrow jus	45
Golden beetroot, cauliflower, baby fennel, smoked tomato, parsley	32

SIDES

Duck fat kipfler potatoes, rosemary and garlic	10
Fries, parmesan, rosemary salt, aioli	9
Roasted butternut pumpkin, baby heirloom carrot, labneh	12
Charred asparagus, gribiche sauce	10
Summer salad, mixed leaves, cucumber, olives, tomato, house dressing	10

TO FINISH

Cappucino crème brulee, rum and rasin icecream	12
Chocolate and caramel fondant, peanut fudge gelato, aerated chocolate, raspberry snow	14
Trio of Chocolate– chocolate delice, chocolate milk shake, chocolate terrine	14
Selection of Australian and European cheeses, crisp breads, table grapes, fruits	26
Liqueur Affogato (Served with the liqueur of your choice)	16

gluten free, dairy free, vegetarian, vegan, gluten free options available 15% surcharge applies on WA and National Public Holidays.

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