

TO START

Twice Cooked Pork Belly, Seared Scallops and Carrot Puree	22
Goats Cheese Mousse, Short Bread Orange Marmalade and Petite Herb Salad	16
Confit Chicken and Leek Terrine, Capsicum Puree, Summer Vegetables and Pickled Mushrooms	16
Kingfish Sashimi, Wasabi Mayonnaise, Pickled Fennel and Cucumber	22

MAIN

Roasted Braised Duck Breast, Lentils, Pumpkin Puree and Duck Jus	45
Olive Oil Poached Lamb Rump, Confit Cabbage, Pome Anna, Baby Carrot and Lamb Jus	45
Beef Fillet, Parsnip Puree, Potato Gratin, Chard Onion, Broccolini and Jus	45
Pan Fried Ruby Snapper, Gnocchi, Wilted Spinach, Fish Cream and Baby Leek	45
Roasted Beetroot Steak, Pumpkin Puree, Trussel Tomato and Broccolini	32

SIDES

Fries, Rosemary Salt, Aioli	9
Garden Salad	10

gluten free, dairy free, vegetarian, vegan, 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