

TO START

Grilled artisan house baked sourdough, York nut romesco	8
Red emperor fennel gazpacho, pickled cucumber, fennel tomato jam(GF, DF)	18
Twice cooked pork belly, seared scallops, carrot puree, scampi, bisque(GF)	22
Goats cheese mousse, capsicum, short bread, manderine marmalade(veg)	16
Confit chicken and leek terrine, black garlic, pickled mushroom, summer vegetables(GF,DF)	16
Kingfish ceviche, oyster mousse, pineapple compote(GF,DF)	22

MAIN

Braised duck breast, endive, beetroot and raspberry puree, lentils, duck jus(GF)	42
Duo of lamb–olive oil poached lamb rump, lamb neck croquette, fondant potato,cabbage, jus(GF)	42
Caramelised cod, gnocchi, clam and mussel chowder, baby leek	42
Beef fillet, parsnip puree, braised gem lettuce, bone marrow jus(GF)	45
Golden beetroot, cauliflower, baby fennel, smoked tomato, parsley(GF,DF,VEGO)	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 broccolini, herb butter	10
Summer salad, mixed leaves, cucumber, olives, tomato, house dressing	10

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.