

TO START

Chard Sourdough with Romesco	10
Twice Cooked Pork Belly, Seared Scallops and Carrot Puree	22
Goats Cheese Mousse, Short Bread Orange Marmalade and Petite Herb Salad	16
Kingfish Sashimi, Saffron Aioli, Pickled Fennel and Cucumber	22
Chicken Liver, Smoked Bacon Parfait with Apple Chutney, Cherry Gel and House Bread	16

MAIN

Olive Oil Poached Lamb Rump, Confit Cabbage, Pomme Anna, Baby Carrot and Lamb Jus	45
Beef Fillet, Parsnip Puree, Mash Potato, Chard Onion, Broccolini and Jus	45
Pan Fried Gold Band Snapper, Gnocchi, Wilted Spinach, Fish Cream and Baby Leek	45
Roast Chicken Breast, Sweetcorn Puree, Confit Chicken Leg, Saffron Potato and Pan Juices	38
Roasted Beetroot Steak, Pumpkin Puree, Tomato and Broccolini	32

SIDES

Broccolini	11
Duck Fat Potatoes	10
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.

