

## TO START

Grilled artisan house baked sourdough, York nut romesco	8
Seared yellow fin tuna loin, radish, cucumber, yuzu sesame, bonito flakes	19
Hiromasa Geraldton Kingfish, pickle shitake, miso, wasabi, chilli coriander	18
Fire roasted sweet bell pepper, chili chocolate, goat's cheese, pomegranate	17
Smoked duck breast, celeriac, beetroot, whisky coffee gel	18

## MAIN

Slow cooked veal cheek, buttered royal blue, scorched onion, carrot, pea, house bacon	37
Free range chicken breast, chorizo mousseline, capsicum, gnocchi, herb oil, manchego	36
South coast lamb rack, eggplant caviar, minted labneh, olive, tomato, sumac	38
Asian marinated Linley Valley pork belly, Shark Bay scallop, pineapple & chili salsa, kaffir lime	38
Dardanup beef eye fillet, whole roasted scampi, béarnaise, king mushroom, tarragon	40
Golden beetroot, cauliflower, baby fennel, artichoke, smoked tomato, porcini	32
Market fish fillet, crispy polenta, salsa verde, pepperoncini	38

## SIDES

Fries, rosemary salt, parmesan, garlic aioli	10
Broccolini, garlic, sesame, soy, toasted almonds	10
Seasonal green salad, chardonnay dressing	10
Oven baked truffle infused cauliflower mornay	10
Duck fat gourmet baby potatoes, pan roasted; garlic and rosemary	10

gluten free, dairy free, vegetarian, vegan, gluten free options available

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.