

Muscats Sunday Lunch

2 Course \$49

3 Course \$65

Includes a glass of Sandalford Cabernet Merlot or Sandalford Sem Sav Blanc



E N T R E E

Pan fried potato gnocchi, asparagus, Swiss brown mushroom, baby pea, nut brown butter, parmesan

Chilli and garlic prawn linguini with herb oil

Ceviche of Geraldton Kingfish and Shark Bay scallop finger lime, smoked sea salt, micro herb

Wagyu Beef sirloin tataki, pickled shitake, ponzu wasabi, crispy onion

Soup of the day served with fresh baked sourdough, herb spiced butter

M A I N

Filet Mignon, gratin dauphinoise, tomato, brocolini, redwine port jus

Grilled fish of the day, polenta cake, tomato and olive, salsa verde

Slow cooked lamb ragout, pappardelle, gremolata, pecorino

Slow cooked beef Bourguignon, pearl onion, button mushroom, baby carrot, buttered mash

Golden beetroot, cauliflower, baby fennel, smoked tomato, cauliflower, parsley

Free range chicken breast, buttered mash, kalette, roast baby carrot

D E S S E R T

Sticky date pudding, butterscotch sauce, roast Italian hazelnut icecream

Tonka bean crème brulee, sesame gelato, short bread

Selection of Australian and European cheeses, crisp breads, table grapes, fruits

SIDES Additional \$10

Duck fat kipfler potatoes, rosemary and garlic

Fries, parmesan, rosemary salt, aioli

Roasted butternut pumpkin, baby heirloom carrot, labneh

Charred brocolini, herb butter

Grilled artisan house baked sourdough, York nut romesco

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.