



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

Salmon gravlax, witlof, crème fraiche, finger lime

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

MAIN

300g sirloin steak, duck fat kipfler potato, mustard, mushroom, broccolini, tomato red wine jus.

Grilled fish of the day, celeriac and apple remoulade, salsa vert, olive and tomato

Slow cooked lamb ragout, pappardelle, gremolata, pecorino

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

Grilled half baby chicken lightly smoked, sweetcorn salsa, saltbush, fermented red cabbage

DESSERT

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

Charred broccolini, herb butter

Grilled artisan house baked sourdough, York nut romesco

Summer salad, mixed leaves, cucumber, olives, tomato, house dressing

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.



MUSCATS

wine and dining