

# TO SHARE

HERBED GARLIC BREAD

SEAFOOD SHARE BOARD (2 - 4 people)

Panko Prawns, lemon pepper squid, battered fish fillet, marinated Fremantle octopus, smoked salmon, garden salad, chips, cocktail dipping sauce (df, nf)

THE VINES ANTIPASTO (2 - 4 people)

Mild salami, pastrami, chorizo, prosciutto, pickled vegetables, mixed olives, cheddar cheese, pesto dip and Turkish breads (nf)

BBQ WINGS (6) ranch dressing (nf, df)

SEAFOOD CHOWDER with garlic bread

JALAPENO POPPERS (6)

stuffed & crumbed, served with a citrus sour cream

LEMON PEPPER SQUID

Fresh chilli, spring onion arugula salad and aioli (df)

# FAVOURITES

HARVEY BEEF BURGER

American cheddar, lettuce, tomato, pickles, tomato jam, aioli and chips

CRISPY CHICKEN BURGER

Lettuce, tomato, mango chutney, aioli and chips (nf)

VEGAN BURGER

Vegetable patty, halloumi, onion jam, lettuce, tomato, aioli and chips (vo, nf)

CHICKEN PARMIGIANA

Napoli sauce, mozzarella, garden salad and chips (nf)

BEER BATTERED FISH & CHIPS

Garden salad and tartare sauce (nf, df)

# SALAD

CAESAR SALAD

Cos lettuce, crispy bacon, croutons, soft boiled egg, parmesan and Caesar dressing

Add chicken or smoked salmon (nf)

POKE BOWL

Teriyaki glazed sword fish, avocado, cucumber, cos lettuce, green onion, black sesame seeds, brown rice, shredded carrots, sriracha mayo (gf)

9

55

48

18

15

18

18

29

29

28

29

28

26

6

28

# THE VINES CAFE & BAR

Open 11am - 9pm, 7 days

## MAIN GAME

GRILLED BARRAMUNDI

Lemon butter, garden salad, chips and tartare sauce (nf, df)

SCOTCH FILLET 300g

Chips and garden salad.

Choice of mushroom, pepper or red wine sauce

Add Garlic Prawns (gf)

PRAWN AND CHORIZO LINGUINE

Creamy rose sauce, fresh basil, parmesan and lemon

SLOW COOKED BEEF CHEEKS

Creamy mash, greens, braised red cabbage and red wine jus (gf)

POLENTA AND BALSAMIC PORTOBELLO MUSHROOMS

Capsicum, Napoli sauce, wilted spinach and avocado (vo,nf)

## PIZZA

TRADITIONAL MARGHERITA

Napoli sauce, mozzarella and fresh basil (v)

CAPRICCIOSO

Salami, prosciutto, artichokes, mushrooms, kalamata olives, Napoli sauce and mozzarella

SMOKY CHICKEN

Herbed chicken, smoky bacon, red onion, mushroom, mozzarella and Napoli sauce

GLUTEN FREE BASE

15% Surcharge applies on public holidays.

ALLERGY INFO - Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, the Novotel Vines Resort is unable to guarantee the absence of the above ingredients in its menu items. Our kitchen team will do their very best to accommodate any dietary requirements you may have, please make your server aware at time of ordering.

# MENU

## SIDES

CHIPS AND AIOLI

9

WEDGES, SWEET CHILLI AND SOUR CREAM

9

GARDEN SALAD

Mixed leaves, tomato, cucumber, carrot and vinaigrette

9

STEAMED VEGETABLES

9

EXTRA SAUCES

3

## DESSERT

WARM CHOCOLATE BROWNIE

Honeycomb, berry compote, vanilla custard and vanilla ice cream

15

WARM APPLE CRUMBLE

Rhubarb compote and vanilla ice cream

15

CHEESEBOARD FOR TWO

Double cream brie, smoked cheddar, crackers, green tomato chutney and quince paste

28

## KIDS

SPAGHETTI BOLOGNAISE

15

SPAGHETTI NAPOLI (V)

15

CHICKEN TENDERS & CHIPS

15

FISH AND CHIPS

15

KIDS BURGER AND CHIPS

15

Beef patty, cheese and tomato sauce

## white wine

	150ML GLASS	250ML GLASS	BOTTLE
LEGACY SSB	10	14	36
LEGACY CHARDONNAY	10	14	36
SACRED HILL RIESLING	10	14	36
PITCHFORK CHARDONNAY	12	16	46
PITCHFORK SSB	12	16	46
OAKOVER CHENIN BLANC			46
SANDALFORD SBS			48
SANDALFORD CHARDONNAY			48
WEST CAPE HOWE SB	12	17	50

## sparkling wine

	200ML PICCOLO	BOTTLE
LEGACY NV BRUT		36
JEAN PIERRE BRUT		38
REDBANK EMILY NV	18	38
DE BORTOLI EMERI PINK	16	38
DE BORTOLI PROSECCO	18	40
SITTELLA SPARKLING CHENIN BLANC BRUT		50

## rose

	150ML GLASS	250ML GLASS	BOTTLE
DE BORTOLI ROSE	12	16	45
SACRED HILL	10	14	36

## red wine

	150ML GLASS	250ML GLASS	BOTTLE
LEGACY CABERNET MERLOT	11	15	40
LEGACY SHIRAZ CABERNET	11	15	40
DE BORTOLI PINOT NOIR	11	15	40
MCHENRY ROCKY ROAD CAB MERLOT	12	17	50
BLEASDALE MULBERRY TREE CAB SAV	12	17	50
OAKOVER SHIRAZ	12	17	50
JIM BARRY LODGE HILL SHIRAZ	15	18	55

Selection of cocktails  
available from \$16

## bottled beer / cider

	STUBBY 330ML
HEINEKEN ZERO	8
HEINEKEN 3.3 %	10
HAHN SUPER DRY 3.5 %	10
BYRON BAY PREMIUM	11
JAMES BOAG'S LITE 2.5 %	10
REKORDERLIG 4 % (VARIOUS FLAVOURS)	10
HAHN SUPER DRY 4.6 %	11
LITTLE CREATURES ROGERS 3.8%	11
IRON JACK MID STRENGTH LAGER 4.2 %	11
JAMES BOAG'S PREMIUM 4.7 %	12
HEINEKEN 5 %	12
LITTLE CREATURES PALE ALE 5.2 %	12

## tap beer / cider

	MIDDY	PINT	JUG
HEINEKEN 5%	7	13.5	26
JAMES SQUIRE 150 LASHES 4.2%	7	13.5	26
KIRIN 4.5%	7	13.5	26
LITTLE CREATURES ROGERS 3.8%	6.5	12.5	25
GUINNESS 4.2%	8	13.5	26
LITTLE CREATURES PALE ALE	7	13.5	25
HAHN SUPER DRY 4.6%	7	13.5	26
HAHN MID STRENGTH 3.5%	6.5	12.5	25
JAMES SQUIRE ORCHARD CRUSH 4.8%	7	13.5	26
SWAN DRAUGHT 4.4%	6.5	12.5	25
BYRON BAY PREMIUM 4.2%	7	13.5	26
JAMES SQUIRE GINGER BEER 4%	7	13.5	26

# THE VINES CAFÉ & BAR

# DRINKERS