

TO START

HERBED GARLIC BREAD	9
SEAFOOD BOARD (2 - 4 people) panko prawns, salt & pepper squid, battered fish fillet, Thai fish cakes smoked salmon, house salad, chips, cocktail sauce, lemon (nf df)	55
CHICKEN SATAY SKEWERS, satay sauce, fresh cucumber & red onion dipping sauce (4)	18
HOUSE CHICKEN LIVER PATE with toasted brioche croutons, onion jam	18
SALT & PEPPER SQUID, fresh chilli, spring onion, garlic aioli	18
SEAFOOD CHOWDER, toasted ciabatta	18
TODAY'S SOUP with crusty bread	12
JALAPENO POPPERS stuffed with risotto rice, sour cream, lemon (6)	19

FAVOURITES

BEEF BURGER Bacon, cheese, lettuce, fresh tomato, pickles, tomato jam, aioli, chips	29
CRISPY CHICKEN BURGER Cheese, lettuce, tomato, aioli, mango chutney, chips (nf)	29
STEAK SANDWICH 150gm steak, cheese, lettuce, tomato, onion jam, aioli, chips (nf)	30
VEGGIE BURGER Veggie patty, haloumi cheese, onion jam, aioli, lettuce, tomato, chips (vo, nf)	28
CHICKEN PARMIGIANA Napoli sauce, mozzarella, chips, house salad (nf)	29
BEER BATTERED FISH & CHIPS Garden salad and tartare sauce (nf, df)	28

SIDES

FRIES, aioli (v)	9
WEDGES, sweet chilli sauce, sour cream (v)	9
GARDEN SALAD, mixed leaves, tomato, cucumber, carrot, vinaigrette (v)	9
BOWL OF STEAMED SEASONAL VEGGIES (v)	9
EXTRA SAUCES	3

THE VINES CAFE & BAR

Open 11am - 9pm, 7 days

MAIN GAME

GRILLED BARRAMUNDI mash, broccolini, confit cherry tomato, dill bearnaise (nf,df)	36
FETTUCINE WITH CHICKEN BOSCAIOLA, mushroom, bacon, garlic cream, parsley, parmesan (nf)	32
PRIME CUT 300GM SIRLOIN STEAK Chips, house garden salad (nf, df) Choice of sauce: mushroom, pepper, gravy Add Garlic Prawns (6 pcs)	43
TRADITIONAL IRISH BEEF & GUINNESS STEW, mash, vegetables, button mushroom, green pea (nf)	36
BANGERS AND MASH, onion gravy, spiced apple compote, broccolini (nf)	28
CHEF'S CURRY OF THE DAY, kachumber salad, fragrant rice, pappadum, cucumber raita	32

PIZZAS

TRADITIONAL MARGHERITA sugo, fresh roma, mozzarella, fresh basil (v)	25
CAPRICCIOSA pepperoni, ham, artichokes, olives, mushrooms, sugo, mozzarella	28
PRAWN AND SMOKED SALMON scallions, capsicum, sour cream, mozzarella (nf)	28
TANDOORI CHICKEN red onion, capsicum, sugo, raisins, almonds, coriander, mozzarella	28

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

SALAD

WARM MOROCCAN FALAFEL SALAD, falafel, couscous, chickpeas, sultanas, parsley, coriander, pumpkin, baby spinach, red onion, cucumber, tomato, lemon vinaigrette and tzatziki (v)	26
CAESAR SALAD, cos lettuce, bacon bits, croutons, boiled egg, parmesan, caesar dressing add grilled chicken, smoked salmon or panko prawns (3)	26
	6

DESSERT

HOMEMADE BREAD AND BUTTER PUDDING, malt vanilla custard, vanilla ice cream, berry compote	15
STICKY DATE PUDDING, butterscotch sauce, vanilla ice cream, whipped cream, strawberries	15
CHEESE PLATTER, Danish blue, soft brie, crackers, dried fruits & nuts, green tomato relish	28

KIDS MEALS

\$15 (Every kids meal comes with Kids Ice Cream Cup and Apple Juice)

BATTERED FISH & CHIPS, salad, ketchup
CHICKEN TENDERS & CHIPS, salad, ketchup
SPAGHETTI BOLOGNESE / NAPOLI (vo)
CHEESE BURGER & CHIPS, salad, ketchup

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
UPPER REACH RESERVE CHARDONNAY	15	25	68

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 HAZY LAGER 3.5%	7	13.5	26
GUINNESS 4.2%	8	14	27
LITTLE CREATURES PALE ALE	7	13.5	26
HAHN SUPER DRY 4.6%	7	13.5	26
HAHN MID STRENGTH 3.5%	6.5	12.5	25
FURPHY CRISP 3.6%	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