

vines café

Menu

BAR OPEN FROM 11AM, KITCHEN FROM MIDDAY | 7 DAYS

*Last orders 8.45pm Sunday – Thursday
and Friday & Saturday 9pm sharp.*

Please note, there is a 15% Public Holiday Surcharge.

ORDER ONLINE & SAVE!

DON'T LINE UP – ORDER & PAY VIA THE QR CODE ON YOUR TABLE AND SAVE.

(V) Vegetarian (VO) Vegetarian Option (GF) Gluten Free (GFO) Gluten Free Option

*Please advise our team of any allergies. Gluten-Free and Vegan options are available.

A 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.

TEE OFF

Soup of the Day	\$12
Salt & Pepper Calamari With chilli aioli and sliced chillies	\$17
Pumpkin & Goat Cheese Arancini Served with pesto mayo (V)	\$18
Onion Rings Served with BBQ Sauce (V)	\$14
Loaded Fries	\$22
Topped with chorizo, caramelised onions, tomato, capsicum, lime salsa, jalapeños, and melted cheddar	
Sweet Potato Croquettes Served with beetroot hummus (Vegan, GF)	\$15
Beetroot-Cured Salmon	\$25
With seaweed salad, avocado, yuzu sesame, and citrus crème fraîche (GF)	
Char Siu Pork Belly	\$22
With apple salad and vanilla celeriac purée (DF)	
Burrata Served with tomato carpaccio, balsamic pearls, and fresh basil	\$24

CAFÉ FAVOURITES

Steak Sandwich	\$33
Harvey scotch fillet, Turkish loaf, aioli, BBQ sauce, cheese, served with chips	
Vines Beef Burger	\$34
Angus patty, bacon, pickles, tomato, cheddar, burger sauce, lettuce, served with chips	
Chicken BLT	\$32
Buttermilk fried chicken, bacon, lettuce, tomato, pickles, cheese, chipotle aioli, served with chips	
Add Gluten-Free Bun	\$5
Fish & Chips Crispy battered hoki, chips, and mushy peas	\$32.5
Classic Chicken Parmigiana Napolitana sauce, melted cheese, served with chips	\$33.5
Bangers & Mash Bratwurst sausages, onion gravy, and creamy colcannon mash (GF)	\$29.5

THE MAIN GAME

Garlic Prawns \$41
Served with creamy garlic and white wine sauce, mash, and crispy kale (GF)

Grilled Barramundi \$36
Saffron lemon risotto, broccolini, and confit cherry tomatoes (GF)

Corn-Fed Chicken \$36.5
Wrapped in prosciutto, thyme mash, butter-poached leeks and chicken jus (GF)

Beef Striploin \$49
Potato gratin, charred onion, baby carrots, and port wine reduction (GF)

Penne Napolitana \$35
Penne pasta with capsicum, red onion, baby spinach, oregano and parmesan (V)

Add garlic prawns (4) \$18

Add grilled chicken \$8

SIDES \$14 EACH

Fries, with aioli (V, GF)

Potato Wedges with Sweet Chilli & Sour Cream (V, GF)

Garden salad (VEGAN, GF)

Steamed Seasonal Vegetables (VEGAN, GF)

PIZZAS

Garlicky Pizza	\$24
Fresh garlic, mozzarella, and Tuscan herbs (v)	
Margherita	\$27
Sugo, Roma tomato, and bocconcini (v)	
Classic Hawaiian	\$28
Virginian ham, pineapple, sugo, tasty cheese, and mozzarella	
Surf & Turf	\$29
Pepperoni, chorizo, prawns, capsicum, onion, sugo, cheese	

Gluten-Free Base – add \$5

Add Grilled Chicken – \$8

SALADS

Warm Veggie Salad	\$24
Roasted vegetables, Asian greens, vine tomatoes, aged balsamic (Vegan, GF)	
Tex-Mex Salad	\$25
Black beans, corn, avocado, red onion, quinoa, tortilla chips, chipotle aioli (v, GF)	
Classic Caesar Salad	\$25
Cos lettuce, bacon, parmesan, croutons, Caesar dressing, anchovies	

Add Grilled Chicken – \$8

Add Prawns (4) – \$16

DESSERT

Butterscotch Crème Brûlée	\$14
With blackberry compote and fresh mint (GF)	
Warm Apple Strudel	\$18
Custard cream, cookie crumble, and vanilla ice cream	
Three Cheese Platter	\$25
with crackers, dried fruits, nuts, and fruit chutney	
Affogato	\$18
Espresso poured over vanilla ice cream	

KIDS MEALS (12 and under) \$16 EACH

All served with apple juice

Battered Fish and Chips salad

Chicken Tenders and Chips salad (DF)

Spaghetti Bolognese or Napoli (VO)

Cheeseburger and Chips

Cheese Pizza

MILKSHAKES \$6.5 EACH

- Spearmint
- Banana
- Vanilla
- Chocolate
- Caramel
- Strawberry

TAP BEER / CIDER

	MIDDY	PINT	JUG
Heineken 5%	8	14.5	28
James Squire 150 Lashes 4.2%	8	14.5	28
Little Creatures Hazy Lager 3.5%	8	14.5	28
Guinness 4.2%	8.5	15	29
Little Creatures Pale Ale	8	14.5	28
Hahn Superdry 4.6%	8	14	27
Hahn Mid Strength 3.5%	7.5	13	26
Swan Draught 4.4%	7.5	13.5	27
Byron Bay Premium 4.2%	8	14	27
James Squire Ginger Beer 4%	8	14.5	28
Stone & Wood 4.4%	7.5	13	26
Hyoketsu 4% – Vodka, lemon, soda	Schooner	13	

BOTTLED

Tooheys Extra Dry 4.4%	12
Heineken 0.0	8
James Boag Light 2.5%	10
James Boag Premium 4.7%	10.5
White Claw 4.5% - Assorted	12.5
5 Seeds 5%	9.5

WINE

Glass 150ml
Bottle 750ml

BUBBLES

Charles Pelletier Sparkling, France		55
floral high notes and lively lifted fruit		
Sittella Chenin Blanc Sparkling Brut, Swan Valley WA		50
citrus peel /zest, nashi fruit, green apple		
Legacy NV Sparkling Brut, Riverina NSW	10	36
Chardonnay blend, dry with a hint of citrus		
De Bortoli Prosecco, King Valley VIC	13	44
apple & pear with fresh pithy lemon		

WHITES

Castle Rock Riesling, Porongurup WA		59
intense lime & lemon backed with orange blossom		
ATE Pinot Grigio, Central Victoria VIC	12	40
green olive and jalapeno note – mineral & lean		
Nikola Estate Vermentino, Swan Valley WA	14	59
light pear & floral palette		
Alkoomi Spear Tree Semillon Sauv Blanc, Mt Barker WA	12	40
citrus notes with a dry finish		
Legacy Semillon Sauv Blanc, Riverina VIC	10	36
medium acidity with hints of apple & pear		
Sandalford Sauv Blanc Semillon, Margaret River WA		48
fresh & bright with balanced, soft acidity		
West Cape Howe Regional Range Sauv Blanc, Mt Barker WA	13	50
fruity with a pleasingly dry finish		
Upper Reach Chardonnay, Swan Valley WA		78
pineapple, pear & undertones of almonds & popcorn		
Legacy Chardonnay, Riverina VIC	10	36
light & crisp with hints of melon & pear		
Amelia Park Trellis Chardonnay, Margaret River WA	14	60
fruit salad & pear		
Grant Burge Chardonnay, Barossa Valley SA		57
citrus, passionfruit, hints of pineapple & toasty brioche		
Hay Shed Hill Morrisons Gift Chardonnay, Margaret River WA		60
vibrant stone fruit with/& balanced oak		

WINE

ROSE

	Glass 150ml	Bottle 750ml
De Bortoli Rose, King Valley VIC delicately structured wine with a textural savoury dry	12	45
Hay Shed Hill Pinot Noir Rosé, Margaret River WA vibrant and lively the palate is clean and dry		48

REDS

De Bortoli Reserve Pinot Noir, Yarra Valley VIC soft, textural, spice, gentle acidity, soft tannins		45
West Cape Howe Shiraz Tempranillo, Mt Barker WA slightly dusty tannins balancing the fruit	13	50
ATE Shiraz, Central Victoria VIC Medium bodied with fine tannins and a long finish	12	45
St Hallett Garden of Eden Shiraz, Barossa Valley SA red fruit characters, spice and fine tannin		65
Oakover Wines Shiraz, Swan Valley WA blue fruits & dark chocolate with a length finish	13	50
Jim Barry Lodge Hill Shiraz, Clare Valley SA berry fruits & hints of spicy oak		65
Sandalford Shiraz, Margaret River WA mocha & toasty oak		48
Legacy Shiraz Cabernet, Riverina VIC elegant and robust hints of dark fruit and warm spice	11	40
Alkoomi Spear Tree Cabernet Merlot, Mt Barker WA vibrant & punchy with generous red fruits		45
Legacy Cabernet Merlot, Riverina VIC ripe blackberry, cassis flavours with a silky tannin	11	40
Hay Shed Hill Morrisons Gift Cabernet Blend, Margaret River WA berry aromas with textural complexity in Bordeaux style	13	50
Amelia Park Trellis Cabernet Merlot, Margaret River WA A lovely nose of dark berries with hints of anise and mocha	14	60
Bleasdale Mulberry Tree Cabernet Sauvignon, Langhorne Creek SA black currant & spicy oak		55

WHISKEYS AND BOURBONS

All served as 30 ml pours with choice of mixer

House Whiskey - Johnnie Walker Red	12
Glenfiddich 12 yr old	15
Jim Beam	12
Makers Mark	16
Jameson Irish Whiskey	14
Johnnie Walker Black	16
Jack Daniels No7	14
Wild Turkey	14

VODKA

All served as 30 ml pours with choice of mixer

House vodka - Russian Standard	11	Absolute	12
Grey Goose	15	Belvedere	15

GINS

All served as 30 ml pours with choice of mixer

House Gin - Larios	12	Gordons	12
Gordons Pink	14	Bombay Sapphire	14
Bombay Bramble	15		
Hendricks	18		

RUMS

All served as 30 ml pours with choice of mixer

House Rum - Bundaberg	11	Bacardi	12
Captain Morgan Spiced	14	Kraken	14
Sailor Jerry Spiced	14		

CHEESE BOARD & WINE TASTING PADDLE 49

featuring three cheeses, fresh fruit, nuts, crackers and quince

DESSERT WINE

All served as 60 ml pours

Vasse Felix Cane Cut 16

PORT

All served as 60 ml pours

Talijancich JJ 1978 Salero Rare Pedro 16

Pendfolds Grandfather 18

Sandalford Sandalera NV 18

LIQUEURS

All served as 30 ml pours

Baileys Irish Cream 16

Frangelico 16

Galliano all 16

Tia Maria 16

Drambuie 16

Talijancich JJ 1981 Shiraz Liqueur 16

Affogato with espresso, ice-cream and liqueur 18

COCKTAILS All \$18

Aperol Spritz - zesty, bittersweet orange flavour with herbal and woody notes

Campari Spritz - fizzy and light, orange-flecked, bitter and bracing

Spicy Pineapple Margarita - strong agave and citrus notes with a fruity aroma

Espresso Martini - rich and deep in flavour with froth for days

Classic Mojito - sweet fizzy mint lime drink

French Martini - bursting with a touch of the tropics

Rhubi Roo - Aussie rhubarb Mistelle, hints of juniper spirit, grapefruit and madarin, topped with soda

MOCKTAILS All \$12

Sour Apple Fizz - bitter, sweet like a lolly

Tuttie Fruttie - refreshing tropical sunrise

Ginger Blackcurrant Refresher - sweet taste of summer

COFFEE / TEA

Cappuccino / Flat White / Long Black / Latte / Chai / Dirty Chai / Mocha / Hot Chocolate / Macchiato

Regular 5 Large 6

Espresso 4

Alternative milk - almond, oat or soy + 1

Flavoured syrups – vanilla, hazelnut, caramel + 1

Extra shot of espresso + 1.5

Affogato with espresso, ice-cream and liqueur 18

English Breakfast 4

Peppermint	4
------------	---

Chamomile	4
-----------	---

Green 4

Earl Grey	4
-----------	---

ICED \$6 EACH

Latte

Chocolate

Long Black

Mocha

Chai Latte

MILKSHAKES \$6.5 EACH

Spearmint

Banana

Vanilla

Chocolate

Caramel

Strawberry

SOFT DRINKS

Lemon, Lime & Bitters - Glass 4.50 / Pint 6.50 / Jug 11.50

Soft Drinks - Glass 4 / Pint 6 / Jug 11

Coke, Coke Zero, Lift, Sprite, Fanta, Soda Water, Tonic

Bottled

Soft drinks - Coke, Diet Coke, Fanta, Sprite	4.50
--	------

Ginger Beer 4

Mount Franklin Sparkling 330ml	4
--------------------------------	---

Just Water 500ml	4
------------------	---