

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.

AIM- Country of origin of seafood: (A) Australian (I) International (M) Mixed

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

Herb Garlic Bread (4 pcs) (v)	\$8
Add cheese \$4	
Add prosciutto \$6	
(I) Salt & Pepper Calamari Lemon, tartar	\$17
Onion Rings Served with BBQ Sauce (v)	\$14
Loaded Fries	\$22
Chorizo, caramelized onions, tomato, capsicum, lime salsa, jalapenos, melted cheddar	
Truffle Fries Aioli, parmesan, truffle oil (GF, v)	\$18
Pumpkin & Goat Cheese Arancini Served with pesto mayo (v)	\$18
Sweet Potato Croquettes Beetroot hummus (Vegan, GF)	\$15
Chicken Wings Blue cheese dip, hot sauce, celery sticks (GF)	\$24
Crispy Pork Belly Bites Asian slaw, Nam Jim (GF, DF)	\$24
Bruschetta	\$22
Grilled sourdough, vine-ripened tomatoes, fresh basil, garlic, drizzle of extra virgin olive oil.	
Add prosciutto \$6	

FAVOURITES

Steak Sandwich	\$33
150gm sliced 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	
Carrot, Kale & Chickpea Burger	\$33
House-made relish, lettuce, plant-based aioli, potato bun, served with chips (Vegan)	
Gluten Free Burger Bun	\$5
(I) Fish and Chips Battered fried NZ hoki, chips, mushy peas	\$32.5
Classic Chicken Parmigiana Napolitana sauce, tasty cheese, chips	\$33.5

MAIN GAME

(I) Garlic Prawn	\$41
Creamy Garlic white wine sauce, mashed potato, crispy kale (GF)	
(I) Grilled Barramundi	\$36
Saffron lemon risotto, Broccolini, Confit vine tomato (GF)	
Corn-Fed Chicken	\$36.5
Wrapped in prosciutto, thyme mash, butter-poached leeks and chicken jus (GF)	
Grilled Beef Striploin	\$49
Triple cooked potatoes, charred onion, baby carrots, port wine reduction (GF)	
Add garlic prawns (4) \$18	
Cauliflower steak Beetroot hummus (Vegan, GF)	\$28
Garlic & Sesame Soba Noodles Stir-fried seasonal vegetables, marinated tofu (Vegan)	\$32
Penne Napolitana	\$35
Penne pasta with capsicum, red onion, baby spinach, oregano, parmesan (V)	
Add garlic prawns (4) \$18	
Add grilled chicken \$8	
Vegetable Tikka Masala Coconut cream, aromatic rice (Vegan, GF)	\$30

SIDES

\$14 EACH

Fries, aioli (V, GF)

Wedges, sweet chilli sauce, sour cream (V)

Garden salad (V, GF)

Bowl of steamed seasonal vegetables (V, GF)

PIZZAS

Traditional Margherita \$27
Sugo, Roma tomato, bocconcini (V)

Classic Hawaiian \$28
Virginian ham, pineapple, sugo, tasty cheese, and mozzarella

Peri Peri Chicken \$28
Peri peri marinated chicken, red onions, jalapenos, mozzarella

(I) Surf and Turf \$29
Pepperoni, chorizo, prawns, capsicum, red onion, sugo, tasty cheese, mozzarella

Gluten Free pizza base available add \$5

SALADS

Tex-Mex Salad \$25
With black beans, Corns. Avocado, Onion, Capsicum, Tricolour quinoa, Corn 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

Grilled Prawn & Mango Salad \$28
Chargrilled tiger prawns, mango slices, avocado, cherry tomatoes, red onion, rocket,
chilli lime dressing (GF, DF)

DESSERT

Butterscotch Crème Brûlée	\$14
Blackberry compote and mint (GF)	
Classic Carrot Cake	\$19
Vegan cream cheese frosting, carrot compote (Vegan, GF)	
Three Cheese Platter	\$25
with crackers, dried fruits, nuts, and fruit chutney	
Liqueur Affogato	\$18
With espresso	
Selection of sorbets	\$6 per scoop
Mango, lime, forest fruits (Vegan, GF)	

KIDS MEALS (12 and under) \$16 EACH

All served with apple juice

(I) **Battered Fish** and chips and ketchup

Chicken Tenders and chips and ketchup

Spaghetti Bolognese / Napoli (v)

Cheeseburger and chips and ketchup

Cheese Pizza

Grilled Chicken with steamed veg and mash potato

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
Heineken Silver 4%	7.5	14	26
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
James Squire Lemon Squash 4%	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
Hyoketsu 6% Assorted	14
5 Seeds 5%	9.5

WINE

Glass 150ml
Bottle 750ml

BUBBLES

Charles Pelletier Sparkling, France floral high notes and lively lifted fruit		55
Sittella Chenin Blanc Sparkling Brut, Swan Valley WA citrus peel /zest, nashi fruit, green apple		50
Legacy NV Sparkling Brut, Riverina NSW Chardonnay blend, dry with a hint of citrus	10	36
De Bortoli Prosecco, King Valley VIC apple & pear with fresh pithy lemon	13	44
Moët & Chandon Imperial Brut Bright fruitiness and elegant maturity. Subtle pear, citrus and brioche notes.		130
Chandon Brut Fresh, vibrant finish with hints of apple sorbet, lemon zest, sourdough and nougat	16	65

WHITES

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

WINE

Glass 150ml
Bottle 750ml

ROSE

[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
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 - 23rd Street	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
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

De Bortoli Limoncello Spritz - refreshing, easy-drinking sparkling wine with zesty lemon charm

Rhubarb Grapefruit Paloma - made with love, tequila, rhubarb liqueur, ruby grapefruit & lime

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

Chandon Garden Spritz - sparkling wine with unique orange bitter, refreshing and citrusy

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

Cappucino / 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

Selection of Juices \$4.50 glass, \$6.50 pint

Soft Drinks - Glass 4 / Pint 6 / Jug 11

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

Bottled

Soft drinks - Coke, Diet Coke, Sprite 4.50

Ginger Beer 4

Mount Franklin Sparkling 330ml 4

Just Water 500ml 4