

# 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

|                                                                              |      |
|------------------------------------------------------------------------------|------|
| <b>Soup of the Day</b> .....                                                 | \$12 |
| <b>Herb Garlic Bread</b> (4 pcs) (V) .....                                   | \$8  |
| Add cheese \$4                                                               |      |
| <b>Pumpkin &amp; Goat Cheese Arancini</b> Served with pesto mayo (V) .....   | \$18 |
| <b>Onion Rings</b> Served with BBQ Sauce (V) .....                           | \$14 |
| <b>Salt &amp; Pepper Calamari</b> Lemon, tartar (I) .....                    | \$17 |
| <b>Truffle Fries</b> Aioli, parmesan, truffle oil (GF, V) .....              | \$18 |
| <b>Loaded Fries</b> .....                                                    | \$22 |
| BBQ braised brisket, jalapenos, melted cheddar                               |      |
| <b>Jalapeno Poppers</b> Sour cream (V) 🌶️ .....                              | \$18 |
| <b>Sweet Potato Croquettes</b> Beetroot hummus (Vegan, GF) .....             | \$15 |
| <b>Chicken Wings</b> Blue cheese dip, hot sauce, celery sticks (GF) 🌶️ ..... | \$24 |
| <b>Salted Lamb Ribs</b> Sticky, spicy, BBQ sauce (DF) 🌶️ .....               | \$26 |

# FAVOURITES

|                                                                                                      |        |
|------------------------------------------------------------------------------------------------------|--------|
| <b>Steak Sandwich</b> .....                                                                          | \$33   |
| 150gm sliced harvey scotch fillet, Turkish loaf, aioli, Bbq sauce, cheese, served with chips         |        |
| <b>Chicken BLT</b> 🌶️ .....                                                                          | \$32   |
| Buttermilk fried chicken, bacon, lettuce, tomato, pickles, cheese, chipotle aioli, served with chips |        |
| <b>Vines Beef Burger</b> .....                                                                       | \$34   |
| Angus patty, bacon, pickles, tomato, cheddar, burger sauce, lettuce, served with chips               |        |
| Gluten Free Burger Bun \$5                                                                           |        |
| <b>Fish and Chips</b> Battered Australian blue grenadier, mushy peas (A) .....                       | \$32.5 |
| <b>Classic Chicken Parmigiana</b> Napolitana sauce, tasty cheese, chips .....                        | \$33.5 |
| <b>Vegan Penne</b> .....                                                                             | \$38   |
| Mushroom & tender green Australian lentils ragout, rich herb infused tomato sauce (Vegan, GF)        |        |
| <b>Linguine Napolitana</b> .....                                                                     | \$35   |
| Linguine pasta with capsicum, red onion, baby spinach, oregano and parmesan (V)                      |        |

# MAIN GAME

|                                                                               |      |
|-------------------------------------------------------------------------------|------|
| <b>Garlic Prawn</b> .....                                                     | \$41 |
| Creamy Garlic white wine sauce, mashed potato, crispy kale (I)(GF)            |      |
| <b>Grilled Barramundi</b> .....                                               | \$36 |
| Saffron lemon risotto, Broccolini, Confit vine tomato (I)(GF)                 |      |
| <b>Duck Maryland Red Curry</b> 🌶️ .....                                       | \$34 |
| Jasmine rice, charred pineapple, prawn cracker (DF, GFO)                      |      |
| <b>Moroccan Spiced Chicken Thighs</b> .....                                   | \$32 |
| Hummus, rosemary chats, wild rocket leaves, EVOO (DF, GF)                     |      |
| <b>Grilled Beef Striploin</b> .....                                           | \$49 |
| Triple cooked potatoes, charred onion, baby carrots, port wine reduction (GF) |      |
| Add garlic prawns (4) (I) \$18                                                |      |
| <b>Five Bean Stew</b> .....                                                   | \$34 |
| Toasted sourdough (Vegan, GFO)                                                |      |

# SIDES

\$14 EACH

- Fries, aioli** (V)
- Wedges, sweet chilli sauce, sour cream** (V)
- Garden salad** mixed leaves, tomato, cucumber, carrot, vinaigrette (Vegan, GF)
- Bowl of steamed seasonal vegetables** (Vegan, GF)

# PIZZAS

|                                                                                               |      |
|-----------------------------------------------------------------------------------------------|------|
| <b>Traditional Margherita</b> .....                                                           | \$27 |
| Sugo, Roma tomato, bocconcini (V)                                                             |      |
| <b>Veggie Delight</b> .....                                                                   | \$28 |
| Corn, mushroom, jalapeno, capsicum, onion, sugo, tasty cheese, mozzarella, chipotle sauce (V) |      |
| <b>Peri Peri Chicken</b> 🌶️ .....                                                             | \$28 |
| Peri peri marinated chicken, red onions, jalapenos, mozzarella                                |      |
| <b>Surf and Turf</b> .....                                                                    | \$29 |
| Pepperoni, chorizo, prawns, capsicum, red onion, sugo, tasty cheese, mozzarella (I)           |      |

Gluten Free pizza base available add \$5

# SALADS

|                                                                                                                        |      |
|------------------------------------------------------------------------------------------------------------------------|------|
| <b>Plant Forward Nicoise salad</b> .....                                                                               | \$28 |
| Haricot verts, chickpeas, roasted sunflower seeds, sweet potatoes, olives, beetroot, cherry tomato (Vegan, GF)         |      |
| <b>Grilled Prawn &amp; Mango Salad</b> 🌶️ .....                                                                        | \$28 |
| Chargrilled tiger prawns, mango slices, avocado, cherry tomatoes, red onion, rocket, chilli lime dressing (I) (GF, DF) |      |
| <b>Classic Caesar Salad</b> .....                                                                                      | \$25 |
| Cos lettuce, bacon, parmesan, croutons, Caesar dressing, anchovies                                                     |      |

Add Grilled Chicken – \$8   Add Prawns (4) – \$16 (I)

# DESSERT

|                                                         |      |
|---------------------------------------------------------|------|
| Classic Bread & butter pudding .....                    | \$14 |
| Crème Anglaise                                          |      |
| 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    |      |
| Affogato With espresso .....                            | \$18 |

# KIDS MEALS (12 and under) ..... \$16 EACH

|                                                       |
|-------------------------------------------------------|
| All served with apple juice                           |
| Battered Fish and chips and ketchup (I)               |
| Chicken Tenders and chips and ketchup                 |
| Spaghetti Bolognese / Napoli (V)                      |
| Cheeseburger and chips and ketchup                    |
| Cheese Pizza (V)                                      |
| Grilled Chicken with steamed veg and mash potato (GF) |

# 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  |
| Guinness 4.2%                    | 8.5   | 15   |     |
| Heineken Silver 4%               | 7.5   | 13   | 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 Pacific Ale 4.4%    | 8     | 14.5 | 28  |
| Stone & Wood Easy Pale Ale 3.5%  | 7.5   | 13   | 26  |
| Hyoketsu 4% – Vodka, lemon, soda | 8.5   | 15   |     |

# 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                                                |    | 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                                                |    |     |
| Moët & Chandon Imperial Brut, Champagne, France                                    |    | 130 |
| Bright fruitiness and elegant maturity. Subtle pear, citrus and brioche notes.     |    |     |
| Chandon Brut, Yarra Valley VIC                                                     | 16 | 65  |
| Fresh, vibrant finish with hints of apple sorbet, lemon zest, sourdough and nougat |    |     |

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

## REDS

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

# 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 |         |    |

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## CHEESE BOARD & WINE TASTING PADDLE 49

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

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# 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 mandarin, topped with soda

Chandon 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

## MILKSHAKES

\$6.5 EACH

Latte  
Chocolate  
Long Black  
Mocha  
Chai Latte

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    |