

vines café

Menu

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

*Last orders 4:45pm Sunday to Thursday
and Friday & Saturday 7:30pm 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 (2 pcs) (v)	\$8
Add cheese \$4	
Pumpkin & Goat Cheese Arancini Served with pesto mayo (v)	\$18
Onion Rings Served with BBQ Sauce (v)	\$14
Salt & Pepper Calamari Lemon, tartar (l)	\$17
Loaded Fries	\$22
BBQ braised brisket, jalapenos, melted cheddar	
Sweet Potato Croquettes Beetroot hummus (Vegan, GF)	\$15
Chicken Wings Blue cheese dip, hot sauce, celery sticks (GF) 🌶️	\$24
Chorizo Bites Saffron lemon mayo	\$23
Honey lemon chicken Crispy noodles, spring onion	\$22

FAVOURITES

Steak Sandwich	\$33
150gm sliced harvey scotch fillet, Turkish loaf, aioli, Bbq sauce, cheese, served with chips	
Chicken BLT 🌶️	\$32
Buttermilk fried chicken, bacon, lettuce, tomato, pickles, cheese, chipotle aioli, served with chips	
Vines Beef Burger	\$34
Angus patty, bacon, pickles, tomato, cheddar, burger sauce, lettuce, served with chips	
Gluten Free Burger Bun \$5	
Fish and Chips Battered Australian blue grenadier, mushy peas (A)	\$32.5
Classic Chicken Parmigiana Napolitana sauce, tasty cheese, chips	\$33.5
Linguine Napolitana	\$35
Linguine pasta with capsicum, red onion, baby spinach, oregano and parmesan (v)	

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

Traditional Margherita \$27

Sugo, Roma tomato, bocconcini (V)

Veggie Delight \$28

Corn, mushroom, jalapeno, capsicum, onion, sugo, tasty cheese, mozzarella, chipotle sauce (V)

Peri Peri Chicken 🌶️ \$28

Peri peri marinated chicken, red onions, jalapenos, mozzarella

Surf and Turf \$29

Pepperoni, chorizo, prawns, capsicum, red onion, sugo, tasty cheese, mozzarella (I)

Gluten Free pizza base available add \$5

SALADS

Plant Forward Nicoise salad \$28

Haricot verts, chickpeas, roasted sunflower seeds, sweet potatoes, olives, beetroot, cherry tomato (Vegan, GF)

Grilled Prawn & Mango Salad 🌶️ \$28

Chargrilled tiger prawns, mango slices, avocado, cherry tomatoes, red onion, rocket, chilli lime dressing (I)(GF, DF)

Classic Caesar Salad \$25

Cos lettuce, bacon, parmesan, croutons, Caesar dressing, anchovies

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

DESSERT

Classic Bread & Butter Pudding	\$16
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 150ml	Bottle 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		

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 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