



COME • SIP • ENJOY

STARTERS

Warmed Marinated Olives & Feta w toasted Almonds - <i>gfi</i>	14
Warm Garlic Bread	12
Soup of the Day w warm Turkish Pide	18

SHARING PLATES

Baked Cauliflower w spiced bell pepper sauce, pinenut puree, parmesan crumble - <i>v</i>	26
Lemon Peppered Calamari w lemon mayo and green salad - <i>df</i>	22
Braised Beef Cheek w pickled cabbage, burnt butternut puree, nut and seed dukkah, and sticky tamarind glaze - <i>gfi</i>	30
Ratatouille w green sauce, macadamia crumble, sourdough - Add Prosciutto \$10 - <i>v</i>	18
Roasted Beetroot Salad w whipped goats cheese, candied walnuts, bbq puree - <i>gfi, v</i>	18

PLATTERS

Vintners Platter - lemon peppered calamari, salami, prosciutto, pickles, blue cheese, marinated olives, relish, pita crisps, warm turkish pide	60
Cheese Platter - blue cheese, brie, cheddar, fruit paste, relish, selection of crackers - <i>v</i>	45

SIDES

Fries w paprika salt & aioli - <i>v</i>	11
Croatian Salad w cucumber, feta, olives, red onion, tomato & lemon mustard vinaigrette - <i>gfi, v</i>	16
Burnt Broccolini w vegan mayo, pumpkin seeds - <i>gfi, df, v</i>	13
Boulangere Potatoes w aioli - <i>gfi, v</i>	15



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LARGE PLATES

Crispy Pork Belly - carrot puree, caramelised onion, seeded mustard, broccolini and red wine jus - <i>gfi</i>	37
Beef Eye Fillet - potato pave, black truffle puree, baby carrots, Soljans butter and tribute jus - <i>gfi</i>	48
Market Fish - dashi butter sauce, seasonal vegetables, green oil, lemon crumble	42
Free Range Chicken breast - soubise sauce, spinach, chorizo crumble, and confit celeriac	38
Fish & Chips - beer battered market fish, beer battered fries, lemon mayo, garden salad & lemon	32
Mr & Mrs - braised lamb shoulder, seasonal vegetables, flat bread, harissa, eggplant cream, whipped goats cheese tamarind jus	97
Caesar Salad - w crispy bacon, croutons, anchovy, soft egg, parmesan shards, baby cos, Soljans Caesar dressing - Add free range chicken \$8	25

DESSERTS

Ginger and Toffee Pudding w cardamom anglaise, cinnamon ice cream, caramelised pear, gingernut soil	17
Chocolate Chateau w pistachio crumble, vanilla bean ice cream and black cherry compote	17
Cheesecake Of The day	15

Please inform staff of any allergies

gfi = gluten free ingredients *df* = dairy free *v* = vegetarian

One bill per table preferred - credit card & paywave fee of 2% applies