

Entree

Charcuterie Board (GF) prosciutto, mild salami, Shadows of White double cream brie, Cloth Ashed cheddar, peppercorn cheddar, quince paste, olives & crackers **\$45**

Pairs with our 25 Chardonnay or 24 Tempranillo

Flash Fried Calamari (GF*) (I) lemon, siracha aioli & soft herbs **\$22**

Pairs with our 25 Pinot Gris

Sweet Chilli Popcorn Chicken (GF*) pickled cucumber, ginger, cashews & coriander **\$23**

Pairs with our 25 Chardonnay

Okonomiyaki (GF)(VG) Japanese vegetable pancake with cabbage, carrot, daikon, onion, teriyaki sauce, vegan aioli, spring onion & sesame **\$21**

Pairs with our 25 Pinot Gris or 24 Coffee Rock Merlot

Slow Cooked Pork Tacos salsa, sour cream, chilli & coriander **\$23**

Pairs with our 24 Tempranillo

House Smoked Beef Meatballs Napoli, basil, grana padano & grilled ciabatta **\$26**

Pairs with our 23 Shiraz

Chips (GF) with ketchup **\$13**

Seasonal Greens (GF) tossed in smoked garlic butter **\$14**

Desserts

Sticky Date & Pecan pudding salted caramel sauce & vanilla bean ice cream **\$16**

Pairs with our Muscat

Biscoff & Caramilk Cheesecake chocolate soil & dulce de leche **\$16**

Pairs with our NV Taminga Spritz

Duo of Sorbet (GF) white chocolate biscuit **\$16**

Pairs with our NV Strawberry Kiss

Cheese Board (GF) Cloth Ashed cheddar, Shadows of White double cream brie & peppercorn cheddar with quince paste, smoked almonds & crackers **\$22**

Pairs with our 25 Chardonnay or 25 Tempranillo

Main

Chicken Roulade (GF) chicken breast stuffed with ricotta & spinach wrapped in prosciutto with smoked parsnip puree & seasonal greens **\$40**

Pairs with our 25 Pinot Noir or 25 Rose

Beer Battered Barramundi (A) chips, tartare sauce & pea puree **\$42**

Pairs with our 25 Chardonnay or 25 Pinot Gris

Slow Cooked Lamb Shoulder creamy mash potato, peas & lamb gravy **\$43**

Pairs with our 23 Shiraz or 23 Lagrein

Baked Pumpkin Gnocchi cheesy caramelised onion sauce with roquette & Grana Padano **\$39**

Pairs with our 25 Pinot Noir

Sweet Potato & Lentil Yellow Curry (VG)(GF*) coconut, cashew, coriander, chilli served with rice & roti **\$38**

Pairs with our NV Taminga Spritz or 25 Rose

Kids Menu (12 years and under)

Kids Chicken Bites (GF*) with chips **\$15**

Kids Calamari (GF*) with chips **\$15**

Kids Pasta with red sauce & cheese **\$15**

Kids Sundae vanilla ice cream with chocolate topping, marshmallow, sprinkles and wafer cone **\$6**

No Split Bills. One Bill Per Table.

15% Surcharge on Public Holidays

10% Surcharge on Sunday

GF – Gluten Free

GF* – Can be altered or will contain traces of gluten from fryer oil. Please speak with staff.

VG – Vegan

Seafood:

I – Imported

A – Australian

While we do our best to prevent contamination, there may be traces of allergens found in our kitchen.