



# THE VINYARD

## STARTERS AND SNACKS

House made bread	2 p/p
Mixed marinated olives	6
Grilled prosciutto wrapped haloumi bites	8
Tomato and Basil Bruschetta	12

## CHARCUTERIE

Individual chicken and pork terrine on crostini	9
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Charcuterie Board: A selection of cured meats and house made charcuterie served with crostini, relish and cornichons 25/38

## HERVEY BAY SCALLOPS (three per serve)

Ceviche: citrus cured with chili and fennel	11
Tempura with Japanese mayonnaise	11
Hazelnut butter baked with parsnip puree	12

## OYSTERS (per oyster)

Natural	3
Wasabi lime granita and fish roe	3.5
Spicy Kilpatrick	3.5

## CHEESE

A selection of Australian and imported cheese with crackers, nuts and dried fruits	26
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## ENTREE

Ricotta, zucchini and herb fritters with hazelnut salad	16.5
Chilli and garlic prawn salad with macadamia crumble	22
Paprika, lemon pepper and cumin fried calamari	17
Seafood chowder with prawns, mussels, scallops and squid	21
Wagyu meatballs with pomegranate and tahini	20
Crispy pork belly with braised fennel puree and Pickled fennel salad	18

OPEN FROM 11:30 WEDNESDAY TO SUNDAY  
BREAKFAST FROM 7:30 - 10:30 ON WEEKENDS  
(07) 4125 6982  
[www.thevinyard.com.au](http://www.thevinyard.com.au)

## MAIN

Eggplant parmigiana with mushroom, mozzarella and baby spinach	31
Local fish of the day	33
Roast peri peri chicken with sour cream and chive sauce, zucchini and carrot ribbon salad, roast potatoes	33
Kashmiri inspired goat korma with steamed rice, sambal and chutney	34
Grilled Moreton Bay Bugs with salsa verde and shoestring fries	48
200g Cape Byron eye fillet with field mushroom, roast root vegetables and Mr Blackberry's pepper sauce	43

## SIDES

Carrot and zucchini ribbon salad with lemon dressing	8
Red cabbage, coriander and mint salad	8
Traditional Greek Salad	8
Steamed market vegetables	8
Shoestring fries	8
Garlic and rosemary potatoes	8