

GF - Gluten Free NF - Nut Free *Option Available DF - Dairy Free EF - Egg Free **Potential exposure

STARTERS AND SNACKS

House made bread with butter		2 p/ _l
Mixed marinated olives	GF DF NF EF	6
Grilled prosciutto wrapped haloumi bites	GF NF EF	8
Tomato and Basil Bruschetta	GF* DF NF EF	12

CHARCUTERIE
Individual chicken and pork terrine on crostini

GF* NF

9

Charcuterie Board: A selection of cured meats and house
made charcuterie served with crostini, relish and cornichons

GF* DF* NF* EF*

HERVEY BAY SCALLOPS (three per serve)

Ceviche: citrus cured with chili and fennel	GF DF NF EF	11
Tempura with Japanese mayonnaise	DF NF EF*	11
Hazelnut butter baked with parsnip puree	GF EF	12

OYSTERS (per oyster)

Natural	GF DF NF EF	3
Wasabi lime granita and fish roe	GF DF NF EF	3.5
Spicy Kilpatrick	GF DF NF EF	3.5

CHEESE 26

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

GF* NF* EF

ENTREE

Trio of mushrooms with burnt cauliflower puree and mushroom powder	GF NF EF	18
Chilli and garlic prawn salad with macadamia crumble GF	DF NF* EF	22
Paprika, lemon pepper and cumin fried calamari	NF EF	17
Seafood chowder with prawns, mussels, scallops and squid	NF EF	21
Grilled Kangaroo kebab with native bush spices and House made smoked labna	GF NF EF	20

Twice cooked pork belly with masterstock glaze, orange and F18 coriander salad $$\it GF^{\star}$$ DF NF EF

OPEN FROM 11:30 WEDNESDAY TO SUNDAY

BREAKFAST FROM 7:30 - 10:30 ON WEEKENDS

(07) 4125 6982

www.thevinyard.com.au

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MAIN

	GF DF*	NF*
Local fish of the day		33
"Coq au Vin" creamy potato mash and asparagus, (Red wine braised chicken)	GF DF*	32 NF EF
Stout braised beef cheeks with celeriac puree and fresh mixed leaf salad	GF DF* I	34 NF EF
Grilled Moreton Bay Bugs with salsa verde and shoestring fries	GF DF* I	48 NF EF
200g Cape Byron eye fillet with field mushroom, roast root vegetables and Mr Blackberry's pepper		43
	(7) "	INF F

Smoked Eggplant risotto, fresh zucchini and pine nut

29

SIDES

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Carrot and zucchini ribbon salad with lemon dressing	8	
GF DF NF EF		
Red cabbage, coriander and mint salad	8	
GF DF* NF* EF		
Roast pumpkin and chickpea salad	8	
GF DF* NF EF		
Steamed market vegetables	8	
GF DF* NF EF		
Shoestring fries	8	
GF** DF NF EF		
Garlic and rosemary potatoes	8	
CE** DE NE EE		