



THE VINYARD

SMALL AND TASTY

HOUSE MADE BREAD WITH BUTTER	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
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
VIRGIN MARY GRANITA	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 AND HERB FILLED TEMPURA ZUCCHINI FLOWERS	21
CHERMOULA PRAWNS WITH MOROCCAN SPICED COUS COUS	22
PAPRIKA, LEMON PEPPER AND CUMIN FRIED CALAMARI	17
SEAFOOD CHOWDER WITH PRAWNS, MUSSELS, SCALLOPS AND SQUID	21
BEEF TARTARE WITH CAYENNE CROSTINI	21
CHAR SIU PORK WITH SESAME BOK CHOY AND WOMBOK	18

OPENING HOURS

WEDNESDAY TO SUNDAY 11:30 - LATE

BREAKFAST FROM 7:30 - 10:30 ON WEEKENDS

(07) 4125 6982

WWW.THEVINYARD.COM.AU

MAIN

"LE TARTE DU POTAGER" SEASONAL VEGETABLE TART WITH GOAT'S CHEESE	29
LOCAL FISH OF THE DAY	33
CHICKEN CACCIATORE WITH BAKED POLENTA	30
INDIAN SPICED LAMB SHANK WITH RICE	28
GRILLED MORETON BAY BUGS WITH SALSA VERDE AND SHOESTRING FRIES	48
2006 CAPE BYRON EYE FILLET WITH FIELD MUSHROOM, ROAST ROOT VEGETABLES AND MR BLACKBERRY'S PEPPER SAUCE	43

SIDES

CARROT AND ZUCCHINI RIBBON SALAD, LEMON DRESSING	8
RED CABBAGE, CORIANDER AND MINT SALAD	8
ROAST PUMPKIN AND CHICKPEA SALAD	8
STEAMED MARKET VEGETABLES	8
SHOESTRING FRIES	8
GARLIC AND ROSEMARY POTATOES	8