



THE VINYARD

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/p
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*	25/38

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
Virgin Mary granita	GF DF NF EF	3.5
Spicy Kilpatrick	GF DF NF EF	3.5

CHEESE

A selection of Australian and imported cheese with crackers, nuts and dried fruits	GF* NF* EF	26
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ENTREE

Ricotta and herb filled tempura zucchini flowers		21
Chermoula prawns with Moroccan spiced cous cous	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
Beef Tartare with Cayenne crostini	GF* NF	21
Char Siu pork with sesame bok choy and wombok	GF DF NF EF	18

MAIN

"Le tarte du potager" Seasonal vegetable tart with goat's cheese	NF* EF	29
Local fish of the day		33
Chicken cacciatore with baked polenta	GF DF* NF EF	32
Indian spiced lamb shank with rice	GF NF EF	28
Grilled Moreton Bay Bugs with salsa verde and shoestring fries	GF DF* NF EF	48
200g Cape Byron eye fillet with field mushroom, roast root vegetables and Mr Blackberry's pepper sauce	GF* DF* NF EF	43

SIDES

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

OPEN FROM 11:30 WEDNESDAY TO SUNDAY

BREAKFAST FROM 7:30 - 10:30 ON WEEKENDS

(07) 4125 6982

www.thevinyard.com.au

ACVIA Monday 2015