



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:	25/38
A selection of cured meats and house made charcuterie Served with crostini, relish and cornichons	
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
Japanese mirin	3.5
Spicy Kilpatrick	3.5
Cheese	26
A selection of Australian and imported cheese with Crackers, nuts and dried fruits	

ENTREE

Chilli and lime Hervey Bay king prawns with coconut rice	22
Lentil and herb filo parcels with curry mayonnaise	20
Biggenden pork loin with apricot, roast capsicum puree and pistachio crumble	21
Panko crumbed beef medallions, blue cheese sauce, bitter pear salad	21
Paprika, lemon pepper and cumin fried calamari	17
Seafood chowder with prawns, mussels, scallops and squid	21

MAIN

Parmesan risotto with fig, apple and honey glazed walnuts	28
Local fish of the day	33
Fennel seed crusted free range chicken breast with sweet potato mash and fennel salad	30
Orange and plum glazed confit duck leg, potato rösti, orange salad	29
Grilled Moreton Bay Bugs with salsa verde and shoestring fries	52
200g Cape Byron eye fillet with field mushroom, Roast root vegetables and Mr Blackberry's pepper sauce	43

SIDES

Quinoa, herb and seed salad	10
Red cabbage, coriander and mint salad	8
House made kimchi	10
Steamed market vegetables	8
Shoestring fries	8
Garlic and rosemary potatoes	8

OPENING HOURS
WEDNESDAY TO SUNDAY 11:30am - LATE
MONDAY EVENINGS FROM 5:30
(07) 4125 6982
WWW.THEVINYARD.COM.AU