



THE VINYARD

GF — Gluten Free DF — Dairy Free
 NF — Nut Free EF — Egg Free
 * Option Available

SMALL AND TASTY

HOUSE-MADE BREAD (Dinner Only)
 with butter

\$2.00 p/p

MIXED MARINATED OLIVES

GF DF NF EF

\$6.00

GRILLED PROSCIUTTO
 wrapped haloumi bites

GF DF NF EF

\$8.00

BRUSCHETTA
 tomato and basil

GF* DF NF EF

\$12.00

CHARCUTERIE

INDIVIDUAL CHICKEN AND PORK TERRINE
 on crostini

GF* NF

\$9.00

CHARCUTERIE BOARD

GF* NF* DF* EF*

selection of cured meats and house made charcuterie, served with crostini, relish and
 cornichons

FOR ONE

\$25.00

FOR TWO

\$38.00

HERVEY BAY SCALLOPS

CEVICHE, CITRUS CURED
 with chilli and fennel (3 per serve)

GF DF NF EF

\$11.00

TEMPURA

with Japanese mayonnaise (3*per serve)

DF NF EF*

\$11.00

HAZELNUT BUTTER BAKED

with parsnip puree (3 per serve)

GF EF

\$12.00

OYSTERS

NATURAL

GF DF NF EF

\$3.50 each

LEMON, PEPPER & DILL GRANITA

GF DF NF EF

\$4.00each

SPICY KILPATRICK

GF DF NF EF

\$4.00each

CHEESE

GF* NF* EF

A SELECTION OF AUSTRALIAN AND IMPORTED CHEESE
 with crackers, nuts and dried fruits

\$26.00

ENTREE

HERVEY BAY PRAWNS

GF DF NF EF

\$22.00

coconut curry, toasted coconut rice, mango salsa

"FRENCH SPRING ROLL"

NF EF

\$18.50

Fried bread wrapped cheese fondue, pear and honey

CRISPY KOREAN PORK BELLY CUPS

GF DF NF EF

\$21.00

asian slaw, sriracha sauce

DUCK, BEETROOT AND CREAMED KALE TART

EF

\$21.00

FRIED CALAMARI

NF EF

\$19.00

paprika, lemon pepper and cumin

SEAFOOD CHOWDER.

NF EF

\$24.00

with prawns, mussels, scallops and squid

MAINS

OPEN FALAFEL

on house made yoghurt bread, tahini dressing

NF

\$28.00

LOCAL FISH OF THE DAY.

\$Market

FREE RANGE SUPREME CHICKEN BREAST

stuffed with ricotta, spinach and nutmeg, sweet potato gratin, steamed broccolini

GF NF EF

\$32.00

SUMAC AND LEMON SPICED LAMB RUMP

with eggplant caponata, dressed micro cress

GF* NF EF

\$33.00

GRILLED MORETON BAY BUGS

with salsa verde and shoe string fries

GF DF* NF EF

\$52.00

200G CAPE BYRON EYE FILLET

with field mushroom, roast root vegetables and Mr Blackberry's pepper sauce

GF* DF* NF EF

\$43.00

SIDES

ZUCCHINI RIBBON SALAD, Currants, pine nuts,
 lemon vinaigrette

GF NF* EF

\$8.00

RED CABBAGE, CORIANDER AND MINT SALAD. GF DF* NF* EF

\$8.00

GREEN BEANS, lemon pressed oil, toasted almonds.

GF DF* NF EF

\$8.00

STEAMED MARKET VEGETABLES

GF DF* NF EF

\$8.00

SHOESTRING FRIES.

GF* DF NF EF

\$8.00

GARLIC AND ROSEMARY POTATOES

GF* DF* NF EF

\$8.00

Dietary Menu