

# Menu

## Appetisers, Entrees & Middle Courses

The Wine Bar Antipasto (selection of hot and cold items from the menu) 32.5  
07 Quely Pobblebonk Pinot Gris—Mornington Peninsula, Victoria 9

Olives & bread 10.5

Olivini (crumbed green olives, stuffed with veal) 10.5

Grilled flatbread & dips 12.5

Marinated Meredith goat cheese with croutons 11.5

Roasted potatoes with Maggie Beer's tomato & chilli sugo 9.5

Garlic mushrooms 8.5

Salt & pepper Clarence River school prawns with aioli 12.5

House shucked oysters with shallot vinaigrette & salmon pearls 4.50 each  
NV Ayala Rose Majeur Champagne—Ay, France 21

Blue swimmer crab & asparagus frittata with chives & truffle oil 22.5  
04 Yarrabank Sparkling—Yarra Valley, Victoria 11

Salmon gravadlax, horseradish cream, baby capers & chives 22.5  
04 Valformosa "Classic" Rose Cava—Rias, Spain 9.5

Zucchini, mint & fetta croquetas with spiced red pepper sauce, watercress & coriander salad 20.5  
07 Telmo "Basa" Verdejo—Rueda, Spain 9

La Parisienne pork & pistachio terrine with Mauritian pickled vegetables 21.5  
07 Farr Rising Saignee Rose—Geelong, Victoria 10

Garlic & parsley prawns with lemon E18.5/M 36.5  
05 Geoff Weaver Riesling—Adelaide Hills, South Australia 10

Saffron & cracked pepper parpadelle with duck ragout & fresh parmesan 26.5  
06 Castiglioni Frescobaldi Chianti—Florence, Italy 10

The Wine Bar Burger

Beef & pork burger, beetroot relish, gruyere cheese, cos lettuce & chips served with a glass of  
06 Sandalford Shiraz—Margaret River, Western Australia \$25

Smoked salmon & pea risotto with dill, spinach & sour cream served with a glass of  
06 Walter's Riesling by Chrismont—King Valley, Victoria \$25

## On the side

Avocado, Lebanese cucumber, radish & fetta salad S 8.5/ L 12.5

Seasonal vegetables 10.5

Chips & aioli 9

**No split bills during busy periods.**

**A 10% surcharge applies on public holidays**

**A 5% reduction applies to all bills paid in cash over \$20**

## *Main Courses*

Walter's fish & chips with tartare sauce 30

05 Geoff Weaver Riesling—Adelaide Hills, South Australia 10

Pumpkin, caramelised onion & goats cheese tart with pinenuts & rocquette 30.5

08 Fairbank Viognier—Central Victoria, Victoria 10

Barramundi fillet with saffron, tomato & prawn risotto, basil & aioli 37.5

07 Telmo "Basa" Verdejo—Rueda, Spain 9

Roast pork belly with braised savoy cabbage & smoky bacon, apple & watercress salad 38.5

06 Castiglioni Frescobaldi Chianti - Florence, Italy 10

Thai style chicken with fragrant rice, mango, peanut & mint salad, coconut palm sugar dressing 35

07 Bannockburn Sauvignon Blanc—Geelong, Victoria 10

Boneless quail parcels with goats cheese, almond & sultana stuffing, summer lentil salad 36.5

07 Stonier Pinot Noir—Mornington Peninsula, Victoria 10

Devilled lamb rack with fetta, mint & potato salad, cauliflower pickles 38

03 Lankey's Creek Shiraz—Tumbarumba, New South Wales 10

300g Porterhouse steak Diane with grilled mushrooms & mashed potatoes 41

07 Pettavel Cabernet Sauvignon Merlot—Geelong, Victoria 9

## *Cheese Plate* S 22.50/ L 39

Selection of 3 cheeses accompanied with croutons, muscatels, spiced pear & fig chutney & fresh fruit ;

**Delice de Bourgogne (white mould)—France, Calendar cheddar—Australia, Strezleki (blue vein)—Victoria**

Le Père Jules Poire (Pear Cider) - Lisieux, France 4

## *Desserts*

Gelato selection; raspberry, mango, coconut & passionfruit 9.5

Affogato; Amaretto, Vanilla bean ice cream, Espresso & Amaretti biscuit 16.5

Raspberry soufflé, raspberry sauce with vanilla & coconut ice cream (made to order) 22

03 Chateau Roumieu Lacoste "Cuvee Leon" Botrytis Semillon—Sauternes, France 13

Lemon cake, lemon curd sauce & cream 13.5

06 De Bortoli Noble One Botrytis Semillon—Bilbul, New South Wales 10

Chocolate cake, chocolate sauce & cream 13.5

Strawberry, mango & passionfruit pavlova 16.5

05 Balbi Soprani Moscato D'Asti—Vendenmia, Italy 5

Apricot & sauternes trifle, flaked almonds & praline 16.5

NV Campbells Classic Rutherglen Muscat 10

Chocolate & cherry ice cream bombe, rocky road & hot chocolate sauce 16.5

Romate "Cardenal Cisneros" Pedro Ximenez (sweet sherry) - Spain 9

Walter's rocky road 4.5    Chocolate & raisin rum balls 2.5    Turkish delight 2.5    Amaretti biscuits 2.75

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