

SUMMER DINNER MENU

2 COURSE \$50

3 COURSE \$62

ENTRÉE

PANKO CRUMB PORK MEDALLION WITH PICKLED RED CABBAGE AND STICKY CHILLI JAM

* 2013 djinta djinta Sweet Melody

BEEF AND CHILLI SAUSAGE WITH KASUNDI AND HOUSE MADE SOURDOUGH

* 2015 djinta djinta Riesling

POACHED PRAWN SALAD WITH THAI DRESSING AND CORIANDER GARNISH

* 2015 djinta djinta MVR

CARAMELIZED ONION, GOAT FETTA AND KASUNDI TART WITH RASPBERRY DRESSING

* 2016 djinta djinta Viognier

MAINS

CRISP SKIN ATLANTIC SALMON ON PRESERVED LEMON COUS COUS, ROCKET, TOMATO AND ONION SALAD WITH OLIVE OIL DRESSING

* 2014 djinta djinta Chardonnay

PRIME PORTERHOUSE STEAK ON SCALLOP POTATO, SEASONAL VEGETABLES AND RED WINE JUS

* 2015 djinta djinta Cabernet Sauvignon

BRAISED PORK BELLY ON CRISPY POTATO CAKE, APPLE CIDER JUS AND STEAMED GREENS

* 2014 djinta djinta Pinot Noir

CHICKEN AND BRIE ROULADE WRAPPED IN PROSCIUTTO, SWEET POTATO MASH, GREEN BEANS AND WHITE WINE CREAM SAUCE

* 2008 djinta djinta Classique

deVine

RESTAURANT

**RECOMMENDED WINE PAIRING*

DESSERT

RASPBERRY PANNA COTTA WITH MANGO SAUCE, DOUBLE CREAM AND TUILE GARNISH

SALTED CARAMEL TART WITH POACHED STRAWBERRY, CRUSHED MERINGUE AND DOUBLE CREAM

CHOCOLATE LAVA CAKE WITH PICKLED BLUEBERRIES AND VANILLA ICECREAM

DUO OF REGIONAL CHEESES WITH CRACKERS, DRIED FRUITS AND NUTS

* 2013 djinta djinta Sweet Melody

UPCOMING EVENTS

January - CELEBRATORY CLASSIQUE BUBBLES

Enjoy 2 FREE glasses of Classique Bubbles with selected Cellar Door Platters on any Sunday in January

February – MONTH OF LOVE

Enjoy 2 FREE glasses of Rose Bubbles with selected Cellar Door Platters on any Sunday in February

Sunday 18th March – MUSIC @ THE VINES

Autumn Acoustic Live Music Day, 12 – 6pm Marquee, Family Friendly, Food and Wine all day and FREE ENTRY

SUMMER LUNCHEON MENU

2 COURSE \$46

3 COURSE \$58

ENTRÉE

TOMATO EGGPLANT TARTINE WITH BASIL PESTO AND BALSAMIC REDUCTION

* 2016 djinta djinta Sauvignon Blanc

SWEET CHILLI PORK BELLY ON PICKLED RED CABBAGE

* 2015 djinta djinta MVR

SESAME SEED FRIED SQUID RINGS WITH ROCKET, CARROT AND RED ONION SLAW

* 2008 djinta djinta Classique

CHICKPEA AND ZUCCHINI FRITTER, NATURAL YOGHURT, CUCUMBER AND ONION SALSA

* 2015 djinta djinta Renaissance Riesling

MAINS

ROAST TURKEY CAESAR SALAD, CRISP PROSCUITTO, CROUTONS, SALAD MIX, FRIED EGG AND ANCHOVY DRESSING

* 2015 djinta djinta MVR

MIXED SPICED BEEF WITH HOMMUS AND TABOULI SALAD, GRILLED FLAT BREAD AND TZATZIKI

* 2014 djinta djinta Pinot Noir

BEER BATTERED BARRAMUNDI WITH HAND CUT WEDGES, TARTARE SAUCE AND GREEN SALAD

* 2015 djinta djinta Riesling

THAI GREEN CHICKEN CURRY ON JASMINE RICE AND GREEN VEGETABLES

* 2014 djinta djinta Chardonnay

deVine

RESTAURANT

**RECOMMENDED WINE PAIRING*

DESSERT

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WINE

	G	B
SPARKLING (125ml)		
2010 djinta djinta CLASSIQUE BUBBLES	10.00	32.00
2010 djinta djinta ROSÉ BUBBLES	10.00	32.00
WHITE (150ml)		
2009 djinta djinta SEMILLON	8.00	30.00
2006 djinta djinta SEMILLON	-	50.00
2007 djinta djinta SEMILLON	-	52.00
2008 djinta djinta SAUVIGNON BLANC SEMILLON	8.00	30.00
2015 djinta djinta RIESLING	9.00	30.00
2012 djinta djinta RIESLING RENAISSANCE	10.00	37.00
2008 djinta djinta CLASSIQUE	10.00	37.00
2006 djinta djinta CLASSIQUE	-	58.00
2007 djinta djinta CLASSIQUE	-	48.00
2015 djinta djinta MVR	9.00	30.00
2014 djinta djinta CHARDONNAY	9.00	37.00
2008 djinta djinta CHARDONNAY	-	48.00
2016 djinta djinta VIOGNIER	9.00	30.00
2016 djinta djinta SAUVIGNON BLANC	9.00	30.00
2013 djinta djinta SWEET MELODY	8.00	30.00
2004 djinta djinta SWEET MELODY	-	45.00
RED (150ml)		
2003 djinta djinta MERLOT	-	65.00
2005 djinta djinta CABERNET MERLOT	-	60.00
2009 djinta djinta CABERNET MERLOT	-	65.00
2015 djinta djinta CABERNET SAUVIGNON	11.00	37.00
2013 djinta djinta RUBY CREEK RESERVE	13.00	42.00
2008 djinta djinta FAMILY RESERVE	-	55.00
2014 djinta djinta PINOT NOIR	11.00	37.00
2009 djinta djinta RESERVE PINOT NOIR	13.00	42.00

BEER

	G
CROWN LAGER / CARLTON DRY	8.00
CORONA	9.00
VICTORIA BITTER	6.00
LIGHT - BOAGS / CASCADE	5.00

CIDER

	G
APPLE CIDER	7.00

SPIRITS

	G
BASIC	8.00
VODKA, RUM, GIN, SCOTCH, BOURBON	
PREMIUM	9.00
JACK DANIELS, PIMMS, SOUTHERN COMFORT	
IRISH WHISKEY	9.00
GENTLEMAN JACK/ CHIVAS REGAL	10.00
THE GLENROTHES SINGLE MALT	12.00

BRANDY AND COGNAC

DORVILLE VSOP FRENCH BRANDY	12.00
BIRKEDAL HARTMANN TEPET 1 COGNAC	12.00
HENNESSY XO THE ORIGINAL	15.00

SWEET AND FORTIFIED

	G	B
djinta djinta 2013 SWEET MELODY	8.00	30.00

HOT AND COLD DRINKS

COFFEE	3.50/MUG	4.00
SHORT BLACK, LONG BLACK, FLAT WHITE, LATTÉ, CAPPUCINO		
TEA	3.50	-
PEPPERMINT, GREEN TEA, LEMON, CAMOMILE, ENGLISH BREAKFAST		
COLD DRINKS	3.50	-
COKE, DIET COKE, LEMONADE, SODA WATER		
LEMON LIME AND BITTERS, DRY GINGER, TONIC WATER, ORANGE JUICE		
SANTA VITTORIA SPARKLING WATER 750mL		5.00

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RESTAURANT

VEGETARIAN & VEGAN MENU

ENTRÉE

GREEK SALAD WITH LEMON AND OREGANO DRESSING AND
GRILLED HOUSE MADE SOURDOUGH

PUMPKIN AND FETTA STUFFED MUSHROOM WITH A ROCKET
GARNISH AND A BASIL OLIVE OIL

MAIN

THAI COCONUT VEGETABLE CURRY ON JASMINE RICE

VEGETARIAN LASAGNE SERVED WITH MIXED SALAD

VEGETABLE STACK OF ZUCCHINI, EGGPLANT, PUMPKIN AND
SWEET POTATO SERVED ON TOMATO AND GARLIC
CANNELLINI BEANS

DESSERT

PLEASE REFER TO MAIN MENU FOR DESSERT CHOICES

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RESTAURANT

CHILDREN'S MENU – U12
MAINS ONLY \$12.50 / 2 COURSE \$15

MAIN

GRILLED CHICKEN BREAST WITH HAND CUT POTATO WEDGES
AND SEASONAL VEGETABLES

OR

GRILLED FISH WITH HAND CUT POTATO WEDGES
AND SEASONAL VEGETABLES

OR

HOUSEMADE GOURMET PIZZA

(GLUTEN FREE AVAILABLE)

- HAM, CHEESE AND PINEAPPLE
- ASSORTED VEGETARIAN
- SALAMI, FETA AND ROCKET

DESSERT

VANILLA ICE CREAM WITH A FREDDO FROG

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RESTAURANT

CELLAR DOOR PLATTERS
(SUITABLE FOR 2 PEOPLE)

TRIO OF CHEESES - \$32.50

TRIO ASSORTMENT OF REGIONAL CHEESES WITH CRACKERS,
DRIED FRUITS AND NUTS

SURF AND TURF PLATTER - \$45

MEDLEY OF ASSORTED SEAFOOD AND MEATS

ANTIPASTO PLATTER - \$42

VARIETY OF COLD MEATS WITH MARINATED VEGETABLES,
OLIVES AND TOASTED HOUSE MADE SOUR DOUGH BREAD

TRIO OF DIPS - \$27.50

VARIETY OF HOUSE MADE DIPS SERVED WITH TOASTED
HOUSE MADE SOUR DOUGH BREAD

HOUSEMADE GOURMET PIZZA - \$12.50

(GLUTEN FREE AVAILABLE)

- HAM, CHEESE AND PINEAPPLE
- ASSORTED VEGETARIAN
- SALAMI, FETA AND ROCKET

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RESTAURANT

FRIDAY NIGHT TAPAS

(Not available during Nov & Dec)

MIX AND MATCH FROM OUR SELECTION OF HOUSE MADE TAPAS. WE RECOMMEND 2-3 ITEMS PP AS AN ENTRÉE OR 4-5 ITEMS PER PERSON AS A MAIN

PRAWN SESAME TOAST - \$10

CAJUN CHICKEN BITES WITH CHILLI MAYO - \$12

GUMBAS –TRADITIONAL SPANISH GARLIC AND CHILLI
PRAWNS WITH CHORIZO - \$15

PORK MEATBALLS WITH ROMESCO SAUCE - \$12

CHICKEN DUMPLINGS WITH ASIAN DIPPING SAUCE - \$12

HUNGARIAN SAUSAGE WITH RED WINE ONION SAUCE - \$10

STICKY CHERRY PLUM PORK BELLY - \$15

POTATO BRAVAS - \$9