

deVine

RESTAURANT

WINTER LUNCH MENU

2 COURSE \$46

3 COURSE \$58

ENTRÉE

CHICKEN AND SWEET CORN SOUP SERVED WITH HOUSE MADE SOURDOUGH

* 2016 djinta djinta Sauvignon Blanc

STICKY SWEET CHILLI PORK BELLY ON PICKLED VEGETABLES

*2015 djinta djinta MVR

CHILLI SALT CALAMARI WITH BROWN RICE SALAD AND GINGER AIOLI

* 2015 djinta djinta Riesling

PEA AND MINT FRITTER WITH LEMON AIOLI

* 2013 djinta djinta Sweet Melody

MAINS

SLOW BRAISED BEEF RIBS SERVED ON ROAST VEGETABLES AND BROCCOLINI AND A RED WINE JUS

* 2014 djinta djinta Pinot Noir

SEAFOOD POT PIE – AN ARRAY OF SEAFOOD IN A CREAMY WHITE WINE AND GARLIC SAUCE TOPPED WITH PUFF PASTRY

* 2015 djinta djinta Riesling

JAMAICAN JERK CHICKEN SERVED ON CORNMEAL AND GREENS

* 2016 djinta djinta Sauvignon Blanc

SWEET AND SPICY LAMB CURRY ON JASMINE RICE WITH YOGHURT SAUCE AND PAPPADAM

* 2015 djinta djinta Cabernet Sauvignon

DESSERT

ROSÈ SYRUP POACHED PEAR WITH A CREAMY RICE PUDDING

SWEET POTATO WINTER PUDDING WITH A STICKY CARAMEL SAUCE AND VANILLA ICE CREAM

BURNT ORANGE TOFFEE BAKED CHEESECAKE WITH A RASPBERRY DRIZZLE AND DOUBLE CREAM

DUO OF REGIONAL CHEESES WITH CROSTINI, DRIED FRUITS AND NUTS

* 2013 djinta djinta Sweet Melody

UPCOMING EVENTS – BOOKINGS: 5658 1163

Saturday 29th July - DEGUSTATION DINNER 6pm Arrival - \$120 pp

Chef crafted 5 course menu plus matching djinta djinta wines

Month of September – STEAKTEMBER & Fathers Day Sun 3rd September

Treat Dad to a special Steaktember Menu plus a FREE glass of beer or wine

Sunday 17th September – SUNDAY MELODIES - \$85 pp

Live Musical Themed Show - Lunch 12 Noon and Show starts at 1pm
Complimentary djinta djinta Bubbles on Arrival, 2 course alt Main & Dessert plus tea and coffee

Sunday 29th October – UNCORKED AND UNPLUGGED

Spring Acoustic Live Music Day, 12 – 6pm Marquee and FREE ENTRY

November and December – Christmas and End of Year Functions

WINTER DINNER MENU

2 COURSE \$58

3 COURSE \$62

ENTRÉE

HUNGARIAN PORK SAUSAGE SERVED WITH TOMATO, ONION AND PAPRIKA SAUCE

* 2010 djinta djinta Rosé Bubbles

RED WINE MARINATED KANGAROO ON CARAMELIZED ONION AND BALSAMIC

REDUCTION

*2014 djinta djinta Pinot Noir

THAI GREEN GRILLED CHICKEN FILLET WITH A HOT SOUR RED CHILLI SAUCE AND A VEGETABLE GARNISH

* 2015 djinta djinta MVR

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

* 2010 djinta djinta Classique Bubbles

MAINS

FILLET OF BEEF WITH SCALLOP POTATO, WINTER VEGETABLES AND RED WINE JUS

* 2015 djinta djinta Cabernet Sauvignon

MUSHROOM AND SAGE CHICKEN SCALOPINE WITH A WHITE WINE CREAM SAUCE AND JASMINE RICE

* 2016 djinta djinta Sauvignon Blanc

JAMAICAN JERK SALMON ON BRAISED MIX BEANS AND LEMON MAYO

* 2015 djinta djinta Riesling

BRAISED PORK SHOULDER DRIZZLED WITH A SWEET SPICY SAUCE ON PINEAPPLE, CAPSICUM, ONION, CARROT AND A CELERIAC MASH

* 2013 djinta djinta Sweet Melody

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RESTAURANT

**RECOMMENDED WINE PAIRING*

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WINE

	G	B
SPARKLING (125ml)		
2010 djinta djinta CLASSIQUE BUBBLES	9.00	30.00
2010 djinta djinta ROSÉ BUBBLES	9.00	30.00
WHITE (150ml)		
2009 djinta djinta SEMILLON	7.00	28.00
2006 djinta djinta SEMILLON	-	50.00
2007 djinta djinta SEMILLON	-	52.00
2008 djinta djinta SAUVIGNON BLANC SEMILLON	7.00	28.00
2015 djinta djinta RIESLING	8.00	28.00
2012 djinta djinta RIESLING RENAISSANCE	8.00	35.00
2008 djinta djinta CLASSIQUE	8.00	35.00
2006 djinta djinta CLASSIQUE	-	58.00
2007 djinta djinta CLASSIQUE	-	48.00
2015 djinta djinta MVR	8.00	28.00
2008 djinta djinta CHARDONNAY	8.00	35.00
2007 djinta djinta CHARDONNAY	-	48.00
2015 djinta djinta SAUVIGNON BLANC	8.00	28.00
2016 djinta djinta SAUVIGNON BLANC	8.00	28.00
2013 djinta djinta SWEET MELODY	7.00	28.00
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	10.00	35.00
2013 djinta djinta RUBY CREEK RESERVE	12.00	40.00
2008 djinta djinta FAMILY RESERVE	-	55.00
2014 djinta djinta PINOT NOIR	10.00	35.00
2009 djinta djinta RESERVE PINOT NOIR	12.00	40.00

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	7.00	28.00

HOT AND COLD DRINKS

COFFEE	3.50/MUG	4.00
SHORT BLACK, LONG BLACK, FLAT WHITE, LATTÉ, CAPPUCINO		
(AVAILABLE WITH FULL CREAM, SKINNY OR SOY MILK)		
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		
SPARKLING WATER – 750mL		
SANTA VITTORIA SPARKLING WATER	-	5.00

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RESTAURANT

VEGETARIAN & VEGAN MENU

ENTRÉE

PEA AND MINT FRITTER TOPPED WITH A LEMON AIOLI

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 WHITING 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 CROSTINI,
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

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