

SPRING DINNER MENU

2 COURSE \$50

3 COURSE \$62

ENTRÉE

CHILLI BEEF SAUSAGE WITH TOASTED SOUR DOUGH AND KASUNDI

* 2013 djinta djinta Sweet Melody

BAKED MUSHROOMS – PUMPKIN, FETTA, SPRING ONION AND BASIL OLIVE OIL

* 2015 djinta djinta Riesling

POACHED PRAWNS WASABI MAYO OPEN TART PICKLED CUCUMBER GARNISH

* 2015 djinta djinta MVR

HONEY GLAZED CRISP PORK BELLY ON WOMBOK AND APPLE SLAW

* 2016 djinta djinta Viognier

MAINS

SPICY HARISSA CHICKEN FILLET ON PRESERVED LEMON COUS COUS, NATURAL YOGHURT AND STIR FRIED SPRING VEGETABLES

* 2008 djinta djinta Chardonnay

TRIO OF PEPPERCORN KANGAROO FILLET ON SWEET POTATO MASH, SNOW PEA, CHERRY TOMATO AND RED ONION WITH RED WINE JUS

* 2015 djinta djinta Cabernet Sauvignon

BRAISED LAMB IN GARLIC AND ROSEMARY WITH RED WINE JUS, JASMINE RICE AND CREAMED SILVERBEET

* 2014 djinta djinta Pinot Noir

CRISPY SALMON FILLET ON BUTTER CHAT POTATO, STEAMED SPRING GREENS AND CITRUS SAUCE

* 2008 djinta djinta Classique

deVine

RESTAURANT

**RECOMMENDED WINE PAIRING*

DESSERT

WARM LEMON PUDDING SERVED WITH A GINGER TUILE AND VANILLA ICE CREAM

RICH CHOCOLATE BAVAROIS WITH POACHED WHISKY BERRIES, DOUBLE CREAM AND CHOCOLATE SHAVINGS

CREAMY PEANUT BUTTER PIE SERVED WITH DOUBLE CREAM, STRAWBERRY COMPOTE AND MERINGUE GARNISH

DUO OF REGIONAL CHEESES WITH CRACKERS, DRIED FRUITS AND NUTS

* 2013 djinta djinta Sweet Melody

STEAKTEMBER MENU – AVAILABLE THROUGHOUT THE MONTH OF SEPTEMBER + ENTRÉE \$14ea / DESSERT \$12.50ea

YOUR CHOICE OF PRIME ANGUS CUT, COOKED TO YOUR LIKING, SERVED WITH SAUCE OF YOUR CHOICE AND POTATO AND ONION ROSTI, CAULIFLOWER PUREE AND BROCCOLINI

300G PRIME ANGUS PORTERHOUSE \$36.00

300G PRIME ANGUS SCOTCH FILLET \$38.00

250G PRIME ANGUS EYE FILLET \$42.00

CHOICE OF SAUCE

RED WINE JUS

WILD MUSHROOM SAUCE

TRIO OF PEPPERCORN SAUCE

CREAMY BLUE CHEESE SAUCE

SPRING LUNCHEON MENU

2 COURSE \$46

3 COURSE \$58

ENTRÉE

SZECHUAN PEPPER CALAMARI WITH ASIAN GREENS AND DRESSING

* 2016 djinta djinta Sauvignon Blanc

MUSHROOM AND FETTA TART WITH A BALSAMIC REDUCTION

* 2015 djinta djinta MVR

ROAST RARE BEEF WITH CARAMELISED ONION AND SEARED CHERRY TOMATO

* 2014 djinta djinta Pinot Noir

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

* 2012 djinta djinta Renaissance Riesling

MAINS

BARRAMUNDI FILLET DEEP FRIED IN BEER BATTER WITH A PICKLED VEGETABLE
SALAD AND CRISPY WEDGES AND TARTARE SAUCE

* 2015 djinta djinta MVR

CRISPY PORK BELLY SERVED WITH ROASTED MIXED SPRING VEGETABLES, ROSÈ
APPLE JUS AND SNOW PEA, RED ONION GARNISH

* 2016 djinta djinta Viognier

SLOW COOKED GARLIC AND ROSEMARY LAMB POT PIE WITH PUFF PASTRY LID

* 2009 djinta djinta Reserve Pinot Noir

GREEN CHICKEN AND COCONUT CURRY ON JASMINE RICE AND SPRING
VEGETABLES

* 2008 djinta djinta Chardonnay

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RESTAURANT

**RECOMMENDED WINE PAIRING*

DESSERT

WARM LEMON PUDDING SERVED WITH A GINGER TUILE AND VANILLA ICE CREAM

RICH CHOCOLATE BAVAROIS WITH POACHED WHISKY BERRIES, DOUBLE CREAM
AND CHOCOLATE SHAVINGS

CREAMY PEANUT BUTTER PIE SERVED WITH DOUBLE CREAM, STRAWBERRY
COMPOTE AND MERINGUE GARNISH

DUO OF REGIONAL CHEESES WITH CRACKERS, DRIED FRUITS AND NUTS

* 2013 djinta djinta Sweet Melody

STEAKTEMBER MENU – AVAILABLE THROUGHOUT THE MONTH OF SEPTEMBER + ENTRÉE \$14ea / DESSERT \$12.50ea

YOUR CHOICE OF PRIME ANGUS CUT, COOKED TO YOUR LIKING, SERVED WITH
SAUCE OF YOUR CHOICE AND HAND CUT WEDGES AND BUTTERED GREENS

300G PRIME ANGUS PORTERHOUSE \$36.00

300G PRIME ANGUS SCOTCH FILLET \$38.00

250G PRIME ANGUS EYE FILLET \$42.00

CHOICE OF SAUCE

RED WINE JUS

WILD MUSHROOM SAUCE

TRIO OF PEPPERCORN SAUCE

CREAMY BLUE CHEESE SAUCE

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
2008 djinta djinta CHARDONNAY	9.00	37.00
2007 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

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