

# deVine

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## RESTAURANT

### WINTER LUNCH MENU

**2 COURSE \$46**

**3 COURSE \$58**

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#### 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

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#### 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

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#### 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**

#### **CHILLY CHILLI LONG WEEKEND THEMED MENU OPTIONS**

**Entrée** – Pan Fried Chilli Gnocchi Tossed In A Basil, Garlic And Butter Sauce

**Main** – Slow Cooked Chilli Beef And Hungarian Pork Sausage Served With Rice, Cornbread And Sour Cream

**Dessert** – Chocolate Lava Cake On A Chilli Tuille with Chilli Ice cream  
Chilli eating COMPETITION Sunday 11<sup>th</sup> June at 3pm for your chance to WIN a Hamper - Competition Registration NOW OPEN!

#### **Saturday 29<sup>th</sup> July - DEGUSTATION DINNER 6pm Arrival - \$120 pp**

Chef crafted 5 course menu plus matching djinta djinta wines

#### **Month of September – STEAKTEMBER & Fathers Day Sun 3<sup>rd</sup> September**

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

#### **Sunday 17<sup>th</sup> 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

## 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 SCALLOPINE 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

# deVine

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## RESTAURANT

*\*RECOMMENDED WINE PAIRING*

### 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**

**CHILLY CHILLI LONG WEEKEND MENU OPTIONS – 10<sup>th</sup>, 11<sup>th</sup> & 12<sup>th</sup> June**

**Entrée** – Pan Fried Chilli Gnocchi Tossed In A Basil, Garlic And Butter Sauce

**Main** – Slow Cooked Chilli Beef And Hungarian Pork Sausage Served With Rice, Cornbread And Sour Cream

**Dessert** – Chocolate Lava Cake On A Chilli Tuille with Chilli Ice cream

*Chilli eating COMPETITION Sunday 11<sup>th</sup> June at 3pm for your chance to*

*WIN a Hamper - Competition Registration NOW OPEN!*

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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

## WINE

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	G	B
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### SPARKLING (125ml)

2010 djinta djinta CLASSIQUE BUBBLES	9.00	30.00
2010 djinta djinta ROSÉ BUBBLES	9.00	30.00

### WHITE (150ml)

2008 djinta djinta SAUVIGNON BLANC SEMILLON		
	7.00	28.00
2008 djinta djinta CLASSIQUE	8.00	35.00
2008 djinta djinta CHARDONNAY	8.00	35.00
2009 djinta djinta SEMILLON	7.00	28.00
2012 djinta djinta RIESLING RENAISSANCE		
	8.00	35.00
2013 djinta djinta SWEET MELODY	7.00	28.00
2015 djinta djinta RIESLING	8.00	28.00
2015 djinta djinta MVR	8.00	28.00
2015 djinta djinta SAUVIGNON BLANC	8.00	28.00
2016 djinta djinta SAUVIGNON BLANC	8.00	28.00

### RED (150ml)

2009 djinta djinta RESERVE PINOT NOIR		
	12.00	40.00
2013 djinta djinta RUBY CREEK RESERVE	12.00	40.00
2014 djinta djinta PINOT NOIR	10.00	35.00
2015 djinta djinta CABERNET SAUVIGNON		
	10.00	35.00

## VINTAGE WINE

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	G	B
2003 djinta djinta MERLOT	-	65.00
2004 djinta djinta SWEET MELODY	-	45.00
2005 djinta djinta CABERNET MERLOT	-	60.00
2006 djinta djinta SHIRAZ	-	58.00
2006 djinta djinta SEMILLON	-	50.00
2006 djinta djinta CLASSIQUE	-	58.00
2007 djinta djinta SEMILLON	-	52.00
2007 djinta djinta CLASSIQUE	-	48.00
2007 djinta djinta CABERNET MERLOT	-	58.00
2007 djinta djinta CHARDONNAY	-	48.00
2008 djinta djinta FAMILY RESERVE	-	55.00
2009 djinta djinta CABERNET MERLOT	-	65.00

## BEER

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

## CIDER

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APPLE CIDER	7.00
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## SPIRITS

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<b>BASIC</b>	8.00
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VODKA, RUM, GIN, SCOTCH, BOURBON

<b>PREMIUM</b>	9.00
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JACK DANIELS, PIMMS, SOUTHERN COMFORT

IRISH WHISKEY	9.00
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GENTLEMAN JACK/ CHIVAS REGAL	10.00
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THE GLENROTHES SINGLE MALT	12.00
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## BRANDY AND COGNAC

DORVILLE VSOP FRENCH BRANDY	12.00
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BIRKEDAL HARTMANN TEPET 1 COGNAC	12.00
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HENNESSY XO THE ORIGINAL	15.00
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## SWEET AND FORTIFIED

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	G	B
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djinta djinta 2013 SWEET MELODY	7.00	28.00
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## HOT AND COLD DRINKS

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<b>COFFEE</b>	3.50/MUG	4.00
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SHORT BLACK, LONG BLACK, FLAT WHITE, LATTÉ,  
CAPPUCINO  
*(AVAILABLE WITH FULL CREAM, SKINNY OR SOY MILK)*

<b>TEA</b>	3.50	-
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PEPPERMINT, GREEN TEA, LEMON, CAMOMILE,  
ENGLISH BREAKFAST

<b>COLD DRINKS</b>	3.50	-
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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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*de Vine*

RESTAURANT

**VEGETARIAN & VEGAN MENU**

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**ENTRÉE**

PEA AND MINT FRITTER TOPPED WITH A LEMON AIOLI

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

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**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

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**DESSERT**

PLEASE REFER TO MAIN MENU FOR DESSERT CHOICES

*deVine*  

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**RESTAURANT**

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

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**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

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**DESSERT**

VANILLA ICE CREAM WITH A FREDDO FROG

*deVine*

RESTAURANT

**CELLAR DOOR PLATTERS**  
(SUITABLE FOR 2 PEOPLE)

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**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

*deVine*

RESTAURANT

**FRIDAY NIGHT TAPAS**

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*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