

DINNER MENU

Entrées

Plate of Dom's green kalamata's, house cure pork, local almonds & Lehmann's Fino	16
Garlic roasted SA prawns, gazpacho salsa & caramelised baby fennel	19/35
Seared scallops, pork belly ravioli, chilli eggplant & crackling	19/32
House smoked ocean trout, ocean trout tar tare, sour dough crisp & remoulade	18
Handmade potato gnocchi, gorgonzola piccante, prosciutto, & fried sage	17/28
Roasted king quail, pumpkin fetta salad, figs & pomegranate dressing	19
SA oysters, natural or wakame sesame salad	15/30
Soup of the day	12

Mains

Char grilled 200g Cape Grim sirloin, slow cooked cheek, wasabi skordalia & watercress	38
Blue swimmer crab, saffron & fresh pea risotto with fried leek	34
Warm duck confit & roasted pear salad, pink cooked breast & Vintners pickled cherry	35
Pan fried veal loin, little potato celeriac pie, baby carrot & bay scented jus	32
Grain fed local chicken, cavalo nero, soffrito sauce & fried green olives	29
Fish of the day	35

Sides

Steamed vegetables (per person)	4
VBG Fries	8
Rocket, pear & parmesan salad	10
Crisp ice berg lettuce, white balsamic dressing	8
Vintners dukkah, Dom's olives & olive oil	8
Local bread	3

Dessert

Affagato with Nocello, vanilla bean ice cream & walnut crisp	14
Passionfruit soufflé, feijoa sorbet & pouring cream	16
Lemon curd tartlet, flamed Italian meringue & finger lime syrup	14
Soft centred chocolate pudding with scorched almond ice cream	16
Plate of house made, chocolates, panforte & biscotti	10
Selection of cheeses	18

* Please inform service staff of any food allergies prior to ordering *