

Vine Restaurant

SHARE PLATES

Stone baked cob loaf, spinach, ricotta, aged balsamic & evoo	(V)	18
Meatballs, tomato sugo, basil & herb sourdough		20
Burrata, heirloom tomatoes, basil, maldon sea salt & cracked black pepper, roasted pine nuts, parmesan cream, bottarga	(GF)	18
Smoked scamorza, lemon zest, prawn XO & lavosh		24

SIDES

Crispy Chat Potatoes w/ truffle oil, pecorino & chives	(GF) (V)	16
Arugala Salad w/ goats cheese, pumpkin & balsamic reduction	(GF) (V)	17
Green Beans w/ dili labneh, toasted mixed nuts & seeds	(GF) (V)	16

(GF) - Gluten Free

(V) - Vegetarian

PROTEINS & MAINS

Spaghetti marinara, mussels, squid, prawns & Napoli sauce		34
Meatball linguini, Napoli sauce, oregano & shaved pecorino		28
Wild Barramundi w/ romesco, charred broccolini, fried garlic	(GF)	34
300g Ranger's Valley scotch fillet MB3+ w/ caramelised onion jus	(GF)	44
BBQ pork ribs, salsa verde & grilled lime	(GF) Full Rack Half Rack	46 32

KIDS

Meatball linguini, Napoli sauce, oregano & shaved pecorino	18
Crumbed chicken tenders, stak cut chips & house ketchup	16

DESSERT

Tiramisu, local coffee, dark chocolate	17
Caramel pannacotta, mixed berry coulis, ginger crumbs	16