

Vine Restaurant

SHARE PLATES

Stone Baked Cob Loaf (V) **18**

W/ spinach, ricotta, aged balsamic & evoo

Meatballs **20**

W/ tomato sugo, basil & herb sourdough

Burrata (GF) **18**

W/ heirloom tomatoes, basil, maldon sea salt & cracked black pepper, roasted pine nuts, parmesan cream, bottarga

Tiger Prawns **25**

W/ lemon garlic butter, fried shallot pangrattato

SIDES

Crispy Chat Potatoes (GF) (V) **16**

W/ truffle oil, pecorino & chives

Arugala Salad (GF) (V) **17**

W/ goats cheese, pumpkin & balsamic reduction

Green Beans (GF) (V) **16**

W/ dill labneh, toasted mixed nuts & seeds

PROTEINS & MAINS

Spaghetti Marinara **34**

W/ mussels, squid, prawns & Napoli sauce

Meatball Linguini **28**

W/ Napoli sauce, oregano & shaved pecorino

Wild Barramundi (GF) **34**

W/ romesco, charred broccolini, fried garlic

300g Ranger's Valley (GF) **44**

Scotch Fillet MB3+

W/ caramelised onion jus

BBQ Pork Ribs (GF) **46**

W/ salsa verde & grilled lime

Full Rack

Half Rack **32**

KIDS

Meatball Linguini **18**

W/ Napoli sauce, oregano & shaved pecorino

Crumbed Chicken Tenders **16**

W/ steak cut chips & house ketchup

DESSERT

Tiramisu **17**

W/ local coffee, dark chocolate

Caramel Pannacotta **16**

W/ mixed berry coulis, ginger crumbs

Tiger Prawns - (A) **Spaghetti Marinara - (M)**

Bottarga - (A) **Barramundi - (A)**

(A) - Australia **(M) - Mixed Origin**

(GF) - Gluten Free

(V) - Vegetarian