Parklands Resort and Conference Centre

Vine Restaurant

SHARE PLATES

Baked Dinner Rolls (V) 15
W/ flavoured butter (changed weekly), smoked sea salt

Ocean King Prawns U6 (A)(GF) 26
W/ fermented red pepper emulsion, pineapple & fennel marmalade & fried garlic

Sicilian Buffalo Burrata 18
W/ crispy lavash crackers, confit vine tomatoes, balsamic reduction, parmesan cream

SIDES

Seasonal Greens (GF) 14
W/ Japanese sesame dressing, fried shallots & almonds

Bush Herb Roasted Chat Potatoes (V)(GF) 18
W/ rosemary salt, garlic truffle aioli, chives

Roast Pumpkin Salad (V)(GF) 16
W/ feta, walnuts, roasted onion, zhoug, spiced yogurt

DESSERT

Sticky Date Pudding 16
W/ banana ice cream & toasted almonds

PROTEINS & MAINS

36-hr Slow-Cooked Beef Cheek, Peppercorn Pie 28
W/ mushy green peas, truffle potato mash

Pan Seared Barramundi (A)(GF) 34
W/ five-spiced bean cassoulet, chimichurri, lemon cheek

Confit Duck Ragu 30
W/ potato gnocchi, aged pecorino flakes

350g Ranger's Valley Scotch Fillet MB3+ (GF) 47
W/ brown butter roasted field mushroom, caramelised onion jus & truffle potato mash

Blackened Cauliflower Steak (V)(GF) 28
W/ hummus, blackcurrant jus, roasted almonds & salsa verde

KIDS

Lasagna 18

Chocolate Lava Cake 16
W/ wild berries, peanut butter whiskey mascarpone cream

(GF) - Gluten Free (V) - Vegetarian (A) - Australian