

TEE OFF

HERBED GARLIC BREAD 2 pieces (V)	9
Add Cheese	2
BOWL OF MIXED OLIVES (vg, gf, d)	5
SEAFOOD BOARD (Share 2-4 persons) Panko prawns, salt n pepper squid, tempura fish fillets, smoked salmon, chips, cocktail sauce, lemon	55
THE VINES CHARCUTERIE PLATTER (Share 2-4 persons) Prosciutto, mild salami, pastrami grilled chorizo, feta cheese, pesto dip, pickled veg, mixed olives & grilled sourdough	55
BRUSCHETTA Roma tomato, red onion, basil, shaved parmesan, roquette, balsamic glaze on grilled sourdough (v)	20
MUSHROOM ARANCINI with aioli (4 pieces) (v)	18
SOFT TACO WITH FISH OR CHICKEN (2 pieces) Soft taco shell, avocado salsa de Pico, lime chipotle sauce	22
SALT & PEPPER SQUID, fresh chilli, spring onion, aioli	18
CHICKEN SATAY SKEWERS (4) satay sauce, fresh cucumber & red onion dressing (gf)	18

FAVOURITES

GRILLED STEAK SANDWICH 150gm steak, cheese, lettuce, tomato, onion jam, aioli, chips, house salad	30
BEEF BURGER Beef patty, bacon, cheese, lettuce, fresh tomato, pickles, tomato jam, aioli, chips, house salad (gfo)	29
CAJUN GRILLED CHICKEN BURGER cheese, lettuce, tomato, jalapenos, garlic aioli, chips, house salad (gfo)	29
VEGGIE BURGER, haloumi cheese, onion jam, aioli, lettuce, tomato, chips, house salad (v, gfo)	28
CHICKEN PARMIGIANA Napoli sauce, mozzarella, chips, house salad	29
FISH & CHIPS crispy battered hoki fish fillet, chips, house salad, tartare sauce, lemon	28
Gluten free burger bun (gf)	3

SIDES

FRIES, aioli (v, gf)	9
WEDGES, sweet chilli sauce, sour cream (v)	9
GARDEN SALAD, mixed leaves, tomato, cucumber, carrot, vinaigrette (v, gf)	9
BOWL OF STEAMED VEGETABLES (v, gf)	9
EXTRA SAUCES	3

THE VINES CAFE & BAR

Open 11am - 9pm, 7 days

MAIN GAME

GRILLED BARRAMUNDI Rosemary chat potatoes, broccolini, confit cherry tomato, dill bearnaise. (gf)	36
CHICKEN & CHORIZO SPAGHETTI black olives, mushroom, napoli sauce, chilli flakes, parmesan	32
MARINARA SEAFOOD FETTUCINI Mussels, fish, scallops, prawns, calamari, garlic and parsley in a white wine cream	34
THAI RED DUCK CURRY coconut cream, fresh coriander, peanuts, charred pineapple, with jasmine rice (gf)	36
300gm SIRLOIN FILLET with chips & salad (gf) Choice of mushroom, pepper, red wine jus Add garlic prawns (4pcs)	42 12
GRILLED LAMB KOFTA (3) - Greek salad, hummus, tzatziki, warm pita bread	34

PIZZAS

TRADITIONAL MARGHERITA sugo, vine ripened tomato, mozzarella, pesto (v)	25
MUSHROOM mushroom, tomato, sugo, mozzarella, red onion, capsicum, black olives, roquette (v)	26
MEAT LOVERS pepperoni, chorizo, bacon, ham, red onion, bbq sauce, mozzarella	28
CHICKEN chicken, ham, pineapple, sugo, mozzarella	28
Gluten free base (gf)	3

ALLERGY INFO - Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, the Novotel Vines Resort is unable to guarantee the absence of the above ingredients in its menu items. Our kitchen team will do their very best to accommodate any dietary requirements you may have, please make your server aware at time of ordering.

MENU

SALADS

THAI BEEF SALAD Grilled sliced beef, cucumber, bean shoots, coriander, mint, red onion, tomato, fried shallots, black sesame seeds, nam jin dressing (gf, df)	29
SUPER BOWL Avocado, soba noodles, kale, broccolini, sprouts, quinoa, toasted seeds, salsa agresto (gf, v, df)	28
ROASTED PUMPKIN AND PEAR, spinach, pecan nuts, pomegranate, shaved parmesan, apple cider dressing (gf, v)	28
Add Grilled Chicken / Smoked Salmon / Panko Prawns (3)	6

DESSERTS

TIRAMISU, Ice cream, fresh strawberry compote	16
PASSIONFRUIT CHEESECAKE Kiwi & strawberry salsa, passionfruit coulis, mango sorbet.	16
CHEESE PLATTER with Danish blue, soft brie, cheddar, crackers, dried fruits & nuts, green tomato relish	28

KIDS MEALS

\$15 (Every kids meal comes with Kids Ice Cream Cup and Apple Juice)

BATTERED FISH & CHIPS, salad, ketchup
CHICKEN TENDERS & CHIPS, salad, ketchup
SPAGHETTI BOLOGNESE / NAPOLI (vo)
CHEESE BURGER & CHIPS, salad, ketchup

white wine

	150ML GLASS	250ML GLASS	BOTTLE
LEGACY SSB	10	14	36
LEGACY CHARDONNAY	10	14	36
SACRED HILL RIESLING	10	14	36
PITCHFORK CHARDONNAY	12	16	46
PITCHFORK SSB	12	16	46
OAKOVER CHENIN BLANC			46
SANDALFORD SBS			48
SANDALFORD CHARDONNAY			48
WEST CAPE HOWE SB	12	17	50
UPPER REACH RESERVE CHARDONNAY	15	25	68

sparkling wine

	200ML PICCOLO	BOTTLE
LEGACY NV BRUT		36
JEAN PIERRE BRUT		38
REDBANK EMILY NV	18	38
DE BORTOLI EMERI PINK	16	38
DE BORTOLI PROSECCO	18	40
SITTELLA SPARKLING CHENIN BLANC BRUT		50

rose

	150ML GLASS	250ML GLASS	BOTTLE
DE BORTOLI ROSE	12	16	45
SACRED HILL	10	14	36

red wine

	150ML GLASS	250ML GLASS	BOTTLE
LEGACY CABERNET MERLOT	11	15	40
LEGACY SHIRAZ CABERNET	11	15	40
DE BORTOLI PINOT NOIR	11	15	40
MCHENRY ROCKY ROAD CAB MERLOT	12	17	50
BLEASDALE MULBERRY TREE CAB SAV	12	17	50
OAKOVER SHIRAZ	12	17	50
JIM BARRY LODGE HILL SHIRAZ	15	18	55

Selection of cocktails
available from \$16

bottled beer / cider

	STUBBY 330ML
HEINEKEN ZERO	8
HEINEKEN 3.3 %	10
HAHN SUPER DRY 3.5 %	10
BYRON BAY PREMIUM	11
JAMES BOAG'S LITE 2.5 %	10
REKORDERLIG 4 % (VARIOUS FLAVOURS)	10
HAHN SUPER DRY 4.6 %	11
LITTLE CREATURES ROGERS 3.8%	11
IRON JACK MID STRENGTH LAGER 4.2 %	11
JAMES BOAG'S PREMIUM 4.7 %	12
HEINEKEN 5 %	12
LITTLE CREATURES PALE ALE 5.2 %	12

tap beer / cider

	MIDDY	PINT	JUG
HEINEKEN 5%	7	13.5	26
JAMES SQUIRE 150 LASHES 4.2%	7	13.5	26
KIRIN 4.5%	7	13.5	26
LITTLE CREATURES HAZY LAGER 3.5%	7	13.5	26
GUINNESS 4.2%	8	14	27
LITTLE CREATURES PALE ALE	7	13.5	26
HAHN SUPER DRY 4.6%	7	13.5	26
HAHN MID STRENGTH 3.5%	6.5	12.5	25
FURPHY CRISP 3.6%	7	13.5	26
SWAN DRAUGHT 4.4%	6.5	12.5	25
BYRON BAY PREMIUM 4.2%	7	13.5	26
JAMES SQUIRE GINGER BEER 4%	7	13.5	26

THE VINES CAFÉ & BAR

DRINKERS