

Monday



*St Aidan Wines*

SAINTAIDAN.COM.AU

## TO SHARE

### **HOUSE BREAD \$14**

Dukkah, Balsamic Syrup  
Preston Valley Grove Extra Virgin Olive Oil  
(VE)

### **ST AIDAN ANTIPASTO \$40**

Cured meats, Cheeses, Preserve, Fresh &  
Dried Fruits, Pickles, Crackers (GFO)

## BITES/SMALL PLATES

### **BEEF CHEESE & BACON CROQUETTES \$18**

Romesco Sauce (2 pieces)

### **SATAY TOFU \$20**

Coconut & Lime Cauliflower Rice  
(VE/GF) (2 pieces)

### **CHICKEN KOFTAS \$24**

Garlic Yoghurt (GF/DFO) (2 pieces)

## SOMETHING BIGGER

### **SLOW BRAISED BEEF CHEEK \$38**

Creamy Polenta, Spinach, Zena soaked Figs  
(GF)

## SIDES

### **GREENS OF THE WEEK \$MP**

Garden Pesto (GF/VEO)

### **MARY'S GARDEN MEDLEY \$12**

Leaves, Tomato, Cucumber, Pickles,  
Chardonnay Dressing (GF/VE)

## DESSERT

### **VANILLA PANNACOTTA \$16**

Lavender Syrup, Biscotti (GFO)

### **SCONES (2) Jam & Cream \$14**

### **FLORENTINE (GF) \$6**

### **SIMPLY RAWJUS \$12**

Locally made raw slice, please ask for  
today's selection (GF, VE)

### **CHEESE PLATE**

Local Cheese, Fresh & Dried Fruit, Crackers,  
Preserve, Olives, Nuts (GFO, V)

### **ONE CHEESE \$18**

### **TWO CHEESES \$27**

### **THREE CHEESES \$36**

## **ST AIDAN SHARED BANQUET \$55 PER PERSON**

Trust our talented Chefs to create a shared style  
banquet experience with delicious dishes off our  
seasonal menu.

**Please advise our staff of any dietary  
requirements prior to ordering.**

**\*\*Required for groups over 10\*\***

***Full table participation only***

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## **DRINKS**

(Wines are 150ml glass / 750ml bottle)

### **WHITE WINES**

#### **SPARKLING CHARDONNAY \$11 / \$45**

*Méthode Traditionnelle. Apple, Pear & Quince with a fresh crisp finish*

#### **SAUVIGNON BLANC SEMILLON \$9 / \$34**

*Apple, Guava, Honeydew Melon, rich & soft in the mouth*

#### **"SYBIL" CHARDONNAY \$8 / \$31**

*White peach, Almond Kernel, creamy mouth feel*

#### **2021 WOODED CHARDONNAY \$11 / \$45**

*Light, fresh & toasty, good acidity & lingering Grapefruit*

#### **2017 WOODED CHARDONNAY \$8.5 / \$33**

*Citrus, Apple, Pea flower, Lemon pith & Hazelnut*

#### **"MYRA" FIANO \$9 / \$36**

*Apricot, Lime zest, Honeyed Hazelnut*

### **RED WINES**

#### **"KAY" ROSÉ \$8 / \$31**

*Tangerine, pink musk & Strawberries*

#### **TEMPRANILLO \$9.5 / \$40**

*Fig, Morello Cherry, Cinnamon, with a soft mouthfeel*

#### **MERLOT \$9.5 / \$39**

*Blue & Black berries with soft chalky tannins*

#### **CABERNET MERLOT \$8.5 / \$33**

*Juicy, medium bodied, rich dark fruits, velvet tannins*

#### **CABERNET SAUVIGNON \$11 / \$46**

*Cedar, Tobacco, charred oak, juicy tannins*

### **SWEET WINES**

#### **"CASSIE" MOSCATO \$8 / \$32**

*Strawberry, Lychee & Musk, sweet with a crisp finish*

#### **"ZENA" LIQUEUR MUSCAT (70ml/375ml) \$13 / \$51**

*Christmas Cake with 8 + years on oak*

### **BEER & CIDER**

GREAT NORTHERN 3.5% **\$7**

CORONA 4.5% **\$8.5**

JAMES SQUIRE 150 LASHES 4.2% **\$8**

ZERO ALCOHOL BEER 0% **\$7**

### **THE CIDERY**

Sweet Rosie 4.5%

Spider Cider 5.5% **\$8**

### **LOCAL BUSH SHACK & WILD BULL BEERS**

*Please ask for today's selections* **\$8.5**

### **SOFT DRINKS**

**JUICE BOXES \$3.5**

**CANS \$4.5**

Coke, Diet Coke, Coke No Sugar, Lemonade, Fanta, Solo

**BOTTLES \$5.5**

Lemon Lime Bitters, Diet Lemon Lime Bitter, Ginger Beer, Diet Ginger Beer Soda Water

**JUICE \$6**

**THE CIDERY Soft Cider \$7.5**

**KOMBUCHA \$7**

STILL WATER 600ml **\$4**

SPARKLING WATER 500ml / 1LT **\$5.5/ \$9**

**COFFEE from \$5.5**

Flat White / Latte / Cappuccino / Espresso

Long Black / Macchiato / Chai Latte

Mocha / Hot or Iced Chocolate / Iced

Coffee or Latte

**POT OF TEA \$4.5**

English Breakfast / Green Tea / Earl Grey

Peppermint / Chamomile / Rooibos

**EXTRAS + \$1.5**

Extra Shot / Mug / Scoop of Ice Cream

Almond / Soy / Lactose Free