

# FOOD MENU

Marinated olives - \$8 (VEG GF DF)

Antipasto platter, cured meats, cheese, condiments, lavosh - \$35

Beetroot hummus, fried chickpeas, grilled bread - \$14 (VEGAN)

Country-fried chicken wings, homemade hot sauce, creme fraiche - \$18 (NF)

Smoked trout tostada, avocado mousse, roasted pineapple salsa, lime (2) - \$26 (DF NF) (A)

Veggie burger, lettuce, salted onion, vegan mayo - \$22 (VEGAN GFO)

Beef burger, dill pickles, American cheese, brioche bun - \$25 (NF)

STL Slaw - cabbage, spring onion, green goddess dressing - \$9 (VEGAN NF)

Chips with aioli or tomato sauce - \$9

## FOR THE LITTLE ONES

Chicken tenders and chips - \$12 (NF DF)

Battered fish and chips - \$12 (NF DF) (A)

Ice-cream cup (chocolate, vanilla, strawberry, salted caramel) - \$6



St LEONARDS  
VINEYARD WAHGUNYAH VICTORIA AUSTRALIA

VEG - Vegetarian, VEGAN - Vegan, NF - Nut Free, DF - Dairy Free, GFO - Gluten Free Option  
(A) Australian Origin seafood  
15% surcharge applies on public holidays