



LIGHT BITES

- HOUSE BAKED BREAD** *Vegan* \$4.5 pp
Served with Preston Valley EVOO + Dukkah
- ST AIDAN ANTIPASTO** e \$26 | m \$38
Cured Meats | Cheeses | Pickles | Preserves | Crackers
- CHEESE PLATTER FOR 2** *Ask our wait staff for today's selection* \$32
Three Local Cheeses | Olives | Preserves | Fresh & Dried Fruits | Crackers

SIDES (*All Gluten Free*)

- Marinated Olives | Cured Meat | Red Pepper Gel | Babaganoush | Wedge Cheese \$6 ea
- MARY'S GARDEN LEAVES** \$12
Salad Leaves | Soft Herbs | Crisp Prosciutto | Buttermilk Dressing
- HEIRLOOM TOMATO SALAD** \$16
Cucumber | Basil | HaVe Fetta | Preston Valley EVOO
- GRILLED SEASONAL VEGETABLES** Salsa Verde *Vegan* \$16

PLATES (*entrée and main sizes available*)

- DBC "PITCH BLACK ANGUS" ROLLED BEEF BRISKET** GF e \$24 | m \$36
Baby Carrots | Red Pepper Gel | Spiced Chard | Piquillo Pepper
Suggested Wine: Chardonnay 15 or Cabernet Sauvignon 17
- MEXICAN GRILLED CHICKEN** e \$24 | m \$36
Avocado Puree | Roasted Zucchini | Tomato Salsa
Suggested Wine: try a "Sister" or Merlot
- PAN SEARED FISH of the DAY** GF e \$25 | m \$40
Roasted Fennel | Charred Corn Vinaigrette | Sweet Corn Aioli
Suggested Wine: Chardonnay 18 or Tempranillo
- ROASTED SPICED CAULIFLOWER** GF / *Vegan* e \$22 | m \$30
Babaganoush | Pomegranate | Toasted Seeds | Pickled Cauliflower
Suggested Wine: "Sybil" Chardonnay or Cabernet Merlot 17

DESSERTS *try us with a glass of "Cassie" Moscato or "Zena" Liqueur Muscat*

- FLORENTINE** (GF) *or* **BISCOTTI** \$5
- CHIA & MANGO PUDDING** | Smoked Almonds | Mint | Burnt Honey GF \$18
- ZENA MUSCAT FRUIT CAKE** served warm with Custard \$15
- APPLE & RHUBARB PIE** | Crème Brûlée Ice Cream \$18
- DECONSTRUCTED LEMON CHEESECAKE** | Macadamia Crumble | Lemon Confit \$18
- SIMPLY RAWJUS** *Gluten Free Vegan Slices – please ask for today's selection*

(PLEASE NOTE THERE IS A 10% SURCHARGE ADDED TO THE BILL ON PUBLIC HOLIDAYS)