



St Aidan Wines MENU

LIGHT BITES

- HOUSE BAKED BREAD** Served with Preston Valley EVOO + Dukkah *Vegan* \$3 pp
- ST AIDAN TASTE PLATE - White Wine** *includes glass wine of your choice* \$32
Zucchini Pickle, Hummus, HaVe Havarti, Prosciutto, Pear & Toast
- ST AIDAN TASTE PLATE - Red Wine** *includes glass wine of your choice* \$32
Pickled Radish, Chorizo, Romesco, Dellendale Cheddar, Dried Grapes & Toast
- CHEESE PLATTER FOR 2** *Ask our wait staff for today's selection* \$30
Three Local Cheeses, Nuts, Olives, Preserves, Fresh & Dried Fruits | Crackers

SIDES (All GF)

- Grilled Venison Chorizo | Marinated Olives | Prosciutto | Hummus | Wedge Cheese \$6 ea
- GARDEN SALAD** Tomato, Radish, Pickled Onion, White Wine Dressing \$12
- WARM BEETROOT AND PUMPKIN SALAD** \$15
Rockette Leaves, Toasted Hazelnuts, Muscat Dressing

PLATES (entrée and main sizes available)

- DBC "TIMBER HILL" PORK SCOTCH FILLET** GF/DF e \$20 | m \$30
Parsnip Cream | Roast Root Vegetables | Mizuna | Crackle
Suggested Wine: Chardonnay 2018 or Merlot
- DBC "PITCH BLACK" BEEF CHEEK WELLINGTON** e \$20 | m \$35
Sweet Potato Gratin | Roasted Onions | Steamed Greens | Jus
Suggested Wine: Chardonnay 14 or Cabernet Sauvignon 16
- GOAN STYLE CONE BAY BARRAMUNDI** GF/DF e \$22 | m \$38
Steamed Rice | Spiced Yoghurt | Cucumber | Lime *(Vegan Option Available)*
Suggested Wine: Sparkling Chardonnay or Sauvignon Blanc Semillon
- VEGETARIAN DISH OF THE DAY** *Ask our wait staff for today's selection*

DESSERTS

- FLORENTINE** GF \$5
- CHOCOLATE ALMOND & PISTACHIO BISCOTTI** \$5
- NONNA'S CUSTARD SLICE** | Thick Cream | Fruit Compote GF \$12
- ZENA MUSCAT FRUIT CAKE** | served warm with Cream \$12
- WARM CHOCOLATE BROWNIE** | Sorbet | Walnut Crumble \$14
- CITRUS CAKE** | Crema Catalana Ice Cream | Praline GF \$14

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