



LIGHT BITES

HOUSE BAKED FOCCACIA *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 SALAD *Vegan* \$12
Salad Leaves | Soft Herbs | Chardonnay Dressing

HEIRLOOM TOMATO SALAD \$15
Cucumber | Basil | HaVe Fetta | Preston Valley EVOO

GRILLED SEASONAL VEGETABLES Salsa Verde *Vegan* \$15

PLATES (*entrée and main sizes available*)

DBC "PITCH BLACK ANGUS" ROLLED BEEF BRISKET GF e \$24 | m \$36
Grilled Asparagus | Red Pepper Gel | Spiced Chard | Piquillo Pepper
Suggested Wine: Chardonnay 14 or Cabernet Sauvignon 17

BUSH SHACK TWISTED LEMON LAGER BRAISED CHICKEN e \$24 | m \$36
Burnt Butter Mash | Beer Gravy | Nasturtium | Charred Lemon
Suggested Wine: Chardonnay 18 or Tempranillo

GOAN STYLE CONE BAY BARRAMUNDI GF e \$25 | m \$40
Steamed Rice | Cucumber Raita | Lime *(Goan Style Vegan Option Available)*
Suggested Wine: "Myra" Muscat Blend or "Kay" Rosé

ROASTED SPICED CAULIFLOWER GF / *Vegan* e \$22 | m \$30
Babaganoush | Pomegranate | Toasted Seeds | Cauliflower Pickle
Suggested Wine: "Sybil" Chardonnay or Cabernet Merlot 17

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

FLORENTINE (GF) *or* **CHOCOLATE & ALMOND BISCOTTI** \$5

CHOCOLATE PANNA COTTA | Smoked Almonds | Strawberry & Mint Salsa GF \$16

ZENA MUSCAT FRUIT CAKE served warm with Custard \$12

APPLE & RHUBARB PIE | Crème Brûlée Ice Cream \$16

LEMON "CHEESECAKE" | Salted Macadamia | Lemon Confit \$16

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