Weekend

) Sto lan Wines SAINTAIDAN.COM.AU

TO SHARE

HOUSE BREAD Dukkah, Butter, Preston Valley Olive Oil (DFO, VEO)	\$12
ST AIDAN ANTIPASTO Cured meats, Cheeses, Preserve, Fresh & I Fruits, Pickles, Crackers (GFO)	\$38 Dried
BURRATA & BRESAOLA Pickled Zucchini, Crostini & Basil Oil (GFO)	\$25
HERBED POLENTA BITES Pepperonata (V)	\$16
INDIAN SPICED CHICKEN WINGS Spicy Tomato Relish (GF/DF)	\$20
BITES/SMALL PLATES	
SMOKED CHEDDAR CROQUETTES Chilli Jam (V)(2 pieces)	\$14
THAI FISH BALLS Pickled Asian Vegetables (GF/DF)(2 piece	\$22 es)
BUTTER POACHED MARRON SLIDERS Pickled Shallots, Cucumber & Cos (GFO) (2 pieces)	\$30
TERIYAKI TOFU SKEWERS Piquillos & Pineapple (VE/GF) (2 pieces)	\$15

SWEET CHILLI COCONUT BEEF SKEWERS \$18 (GF/DF) (2 pieces)

SOMETHING BIGGER

350G RIBEYE	\$40
Side of the Day, Grain Mustard, Garlic Aio	li,
Gravy	

MIDDLE EASTERN BRAISED LAMB \$38 Garlic & Chive Flatbread, Fig, Shallot & Tomato Salad (DF)

<u>SIDES</u>

MIDDLE EASTERN SPICED PUMPKIN Yoghurt Labneh (GF/VEO)	\$14
IKAI SANSAI Japanese Pickled Squid & Vegetables (GF/DF)	\$18
STEAMED SEASONAL VEGETABLES Garden Pesto, Labneh (GF/VEO)	\$16
ROASTED GARLIC MASH POTATO (V/GF) \$10
SMOKED CHEESY CAULIFLOWER (\lor)	\$12
MARY'S GARDEN MEDLEY Leaves, Tomato, Cucumber, Pickles, Chardonnay Dressing (GF/VE)	\$10

DESSERT

CHOC MINT TART Berry Compote, Vanilla Ice Cream	\$15
ORANGE ALMOND CAKE Honey Coconut Sorbet, Candied Orange & Flaked Almond (GF/DF)	\$15
COFFEE PANNACOTTA Lady Fingers Biscuits (GFO) + Zena Liqueur Shot \$4	\$16
SCONES (2) Jam & Cream FLORENTINE (GF) SIMPLY RAWJUS Locally made raw slice, please ask for to selection (GF, VE)	\$12 \$5 \$10 day's
CHEESE PLATE Local Cheese, Fresh & Dried Fruit, Cracke Preserve, Olives, Nuts (GFO, V) ONE CHEESE	ers, \$15

ONE CHEESE	\$15
TWO CHEESES	\$25
THREE CHEESES	\$35

Weekend



DRINKS

(Wines are 150ml glass / 750ml bottle)

WHITE WINES

SPARKLING CHARDONNAY \$11 / \$45 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

DEER & OIDER	
GREAT NORTHERN 3.5%	\$ 7
CORONA 4.5%	\$8
JAMES SQUIRE 150 LASHES 4.2%	\$8
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ZERO ALCOHOL BEER 0%	
THE CIDERY	
Sweet Rosie 4.5%	••
Spider Cider 5.5%	\$8
LOCAL BUSH SHACK & WILD BULL BEE	
Please ask for today's selections	\$8.5
SOFT DRINKS	
JUICE BOXES	\$3
CANS	\$4
Coke, Diet Coke, Coke No Sugar,	
Lemonade, Fanta, Solo	
BOTTLES	\$5
Lemon Lime Bitters, Diet Lemon Lime	•
Bitter,	
Ginger Beer, Diet Ginger Beer, Soda	
Water	
THE CIDERY Soft Cider	\$ 7
ROK KOMBUCHA	\$6.5
STILL WATER 600ml	\$3.5
	5/ \$8
STARKEING WATER SOUTH / TEL 33	0, 20
COFFEE from	\$4.5
Flat White / Latte / Cappuccino /Esp	resso
Long Black / Macchiato / Chai Latte	
Mocha / Hot or Iced Chocolate / Ice	
Latte	
POT OF TEA	\$4.5
English Breakfast / Green Tea / Earl G	Grev
Peppermint /Chamomile / Rooibos	1
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EXTRAS +	\$1.5
Extra Shot / Mug / Scoop of Ice Crec	•

shor / Mug / scoop of ice cream Almond / Soy / Lactose Free