

Monday – Thursday



St Aidan Wines

SAINTAIDAN.COM.AU

TO SHARE

HOUSE BREAD \$12
Dukkah, Butter, Preston Valley Olive Oil
(DFO, VEO)

ST AIDAN ANTIPASTO \$38
Cured meats, Cheeses, Preserve, Fresh & Dried
Fruits, Pickles, Crackers (GFO)

BURRATA & BRESAOLA \$25
Pickled Zucchini, Crostini & Basil Oil (GFO)

BITES/SMALL PLATES

SMOKED CHEDDAR CROQUETTES \$14
Chilli Jam (V)(2 pieces)

THAI FISH BALLS \$22
Pickled Asian Vegetables (GF/DF)(2 pieces)

TERIYAKI TOFU SKEWERS \$15
Piquillos & Pineapple (VE/GF) (2 pieces)

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

SOMETHING BIGGER

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

SIDES

STEAMED SEASONAL VEGETABLES \$16
Garden Pesto, Labneh (GF/VEO)

MARY'S GARDEN MEDLEY \$10
Leaves, Tomato, Cucumber, Pickles,
Chardonnay Dressing (GF/VE)

DESSERT

COFFEE PANNACOTTA \$16
Lady Fingers Biscuits (GFO)
+ Zena Liqueur Shot \$4

SCONES (2) Jam & Cream \$12

FLORENTINE (GF) \$5

SIMPLY RAWJUS \$10

Locally made raw slice, please ask for today's
selection (GF, VE)

CHEESE PLATE

Local Cheese, Fresh & Dried Fruit, Crackers,
Preserve, Olives, Nuts (GFO, V)

ONE CHEESE \$15

TWO CHEESES \$25

THREE CHEESES \$35

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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

GREAT NORTHERN 3.5% **\$7**

CORONA 4.5% **\$8**

JAMES SQUIRE 150 LASHES 4.2% **\$8**

ZERO ALCOHOL BEER 0%

THE CIDERY

Sweet Rosie 4.5%

Spider Cider 5.5% **\$8**

LOCAL BUSH SHACK & WILD BULL BEERS

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

HARVEY FRESH JUICES \$5

THE CIDERY Soft Cider \$7

ROK KOMBUCHA \$6.5

STILL WATER 600ml **\$3.5**

SPARKLING WATER 500ml / 1LT **\$5/ \$8**

COFFEE from \$4.5

Flat White / Latte / Cappuccino / Espresso

Long Black / Macchiato / Chai Latte

Mocha / Hot or Iced Chocolate / Iced Latte

POT OF TEA \$4.5

English Breakfast / Green Tea / Earl Grey

Peppermint / Chamomile / Rooibos

EXTRAS + \$1.5

Extra Shot / Mug / Scoop of Ice Cream

Almond / Soy / Lactose Free

GF/O – Gluten Free / Option, DF/O – Dairy Free / Option, V/O – Vegetarian/ Option, VE/O – Vegan/Option

(PLEASE NOTE THERE IS A %15 SURCHARGE ON PUBLIC HOILDAYS)