

# St Aidan Wines MENU

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## LIGHT BITES

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

## SIDES (All GF)

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

## PLATES

*(entrée and main sizes available)*

<b>DBC "TIMBER HILL" PORK SCOTCH FILLET</b> GF Parsnip Cream   Roast Root Vegetables   Mizuna   Crackle <i>Suggested Wine: Chardonnay 2018 or Merlot</i>	<b>e \$20   m \$30</b>
<b>DBC "PITCH BLACK" BEEF CHEEK WELLINGTON</b> Sweet Potato Gratin   Roasted Onions   Steamed Greens   Jus <i>Suggested Wine: Chardonnay 14 or Cabernet Sauvignon 16</i>	<b>e \$20   m \$35</b>
<b>GOAN STYLE CONE BAY BARRAMUNDI</b> GF Steamed Rice   Spiced Yoghurt   Cucumber   Lime <i>Suggested Wine: Sparkling Chardonnay or Sauvignon Blanc Semillon</i>	<b>e \$22   m \$38</b> <i>(Vegan Option Available)</i>
<b>VEGETARIAN DISH OF THE DAY</b>	<b>e \$18   m \$25</b>

## DESSERTS

<b>FLORENTINE</b> GF	<b>\$5</b>
<b>NONNA'S CUSTARD SLICE</b>   Thick Cream   Fruit Compote GF	<b>\$12</b>
<b>ZENA MUSCAT FRUIT CAKE</b>   served warm with Jam and Cream	<b>\$12</b>
<b>WARM CHOCOLATE BROWNIE</b>   Sorbet   Walnut Crumble	<b>\$14</b>
<b>CITRUS CAKE</b>   Crema Catalana Ice Cream   Praline GF	<b>\$14</b>

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