

SMALL PLATES

House Bread(VE/DF)

\$15

Crusty, warm & dangerously moreish.

With olive oil, dukkah & balsamic.

Seasonal Mezze Dip (VE)

\$22

Creamy, herby dip made from garden-fresh goodness. Served with a serve of our house bread & veggies for dipping fun.

Antipasto (GFO)

\$40

A curated selection of cured meats and Melville Park cheeses accompanied by preserves, fresh & dried fruits, pickles, and crackers.

Chicken Ribs

\$20

Tender chicken ribs glazed in a sweet & savory honey soy sauce.

House Terrine

\$25

A rustic blend of slow-cooked chicken & pork, sweet leeks, toasted pistachios, wrapped in prosciutto. Yum.

Suggested pairing: Sparkling Chardonnay

Spring Rolls

\$18

Baked ricotta & spinach spring rolls, served with tomato relish

Prawn Po' Boy

\$24

House-made brioche rolls, fresh WA prawns, lemon-dill mayo, crisp lettuce & pickled shallots.

Margherita Bites

\$16

Golden dough bites on parmesan custard & tomato dust.
-add Prosciutto for \$2

SIDES

Hand Cut Frites

\$12

Edamame Salad

\$16

Radish, edamame, mint & feta salad

Haloumi

\$28

Grilled Melville Park haloumi served with chilli oil house bread

TRUST THE CHEF

\$70pp

Full table participation only · Required for groups over 10

You relax. We'll handle the food.

Let our chefs take the lead with a seasonal selection of our favourite small plates, big plates, and sides—served shared-style for the table.

No decisions needed, just a steady flow of the best we've got. You'll leave full, happy, and maybe even a little surprised.

Got dietary needs? Let us know before we get started. Dessert's not included—but we won't stop you from living deliciously.

BIGGER PLATES

Smoked Pumpkin (V)

\$20

Smoked heirloom pumpkin with miso yoghurt, roasted nori with house-made dukkah.

Suggested pairing: Tempranillo

Grilled Octopus

\$40

Charred WA octopus with spicy 'nduja & saffron rouille. Smoky, fiery, and silky smooth served with a side of estate grown kale.

Suggested pairing: Merlot

Scotty's Meatballs

\$25

Pork & veal meatballs in rich tomato sugo, served with warm house bread.

Confit Duck

\$40

Crisp confit duck leg with caramelised potato and bok choy, finished with a fragrant orange-soy broth made from our estate-grown oranges.

Suggested pairing: Cabernet Merlot

Pasta of the Week

\$MP

Farfalle in love with our rotating pasta special ask for this week's offering!

Fish of the Day

\$MP

Ask our friendly staff what the catch is today

French Lamb Cutlets

\$35

Seared lamb with spiced cumin yoghurt, tangy pickled sweet potato & crispy leek.

Suggested pairing: Malbec

Steak Sandwich

\$40

Medium-cooked Scotch Fillet with Melville Park Gouda, mushrooms, onions & chimichurri aioli on fresh Dardanup Bakery bread roll.

Suggested pairing: Tempranillo

Baked Tofu (VE)

\$20

With estate-grown asparagus, broccolini, toasted almonds & tahini dressing.

TO FINISH

Apple & Custard Tart

\$16

Chilled spiced apple & custard tart in a buttery shortcrust, served with house-made cinnamon ice cream.

Zena Infused Ricotta

\$18

House-made ricotta laced with our award-winning Zena fortified wine, paired with balsamic strawberries & a crisp brandy snap.

Italian Chocolate Mousse

\$18

Budino - decadent chocolate mousse

Cheese Plate

\$18/\$27/\$36

Choice or 1, 2 or 3 Melville Park. With crackers, seasonal fruit, preserves & a few cheeky olives. Wine's best friend, made better.

Scones

\$14

Served with jam & cream



*Welcome to Saint Aidan Wines – where good food, great wine, and warm company
come together in the heart of the Ferguson Valley.*

*Every grape in your glass is grown right here on our family vineyard, hand-picked with
care and turned into wines that celebrate the land we love. Just like our wines, our menu
is made with heart – crafted by our chefs using locally sourced ingredients and estate-
grown produce whenever we can.*

So sit back, relax, and enjoy the flavours of the valley – from our family to yours.

x

Jason & Fi