



TO SHARE

HOUSE BREAD Preston Valley Olive Oil **\$14**
Dukkah, Balsamic Syrup (VE)

ST AIDAN ANTIPASTO **\$40**
Cured meats, Cheeses, Preserve
Fresh & Dried Fruits, Pickles, Crackers (GFO)

“Quattro formaggio” COB LOAF **\$22**
Four cheese baked cob with croutons (V)

MARGHERITA BITES **\$16**
Parmesan Custard, Tomato Dust (V)

SMOKED BABY EGGPLANT FRITES **\$16**
Chermoula (GF/VE)

BITES/SMALL PLATES

BEEF, CHEESE & BACON CROQUETTES **\$18**
Romesco sauce (2 pieces)

SPICY PRAWN WONTONS **\$26**
Green onion dipping sauce (DF) (5 pieces)

MILK BRAISED PORK SLIDERS **\$22**
Spicy Tomato relish (2 pieces)

SATAY TOFU **\$20**
Coconut & Lime Cauliflower Rice
(VE/GF) (2 pieces)

CHICKEN KOFTAS **\$24**
Garlic Yoghurt (GF/DFO) (2 pieces)

SOMETHING BIGGER

SLOW BRAISED BEEF CHEEK (GF) **\$38**
Creamy Polenta, Spinach, Zena soaked Figs

SEAFOOD HOT POT (GFO) **\$40**
Fresh WA Seafood in spiced tomato broth

ROASTED SPATCHCOCK (GF) **\$36**
Tom yum Potatoes, Greens, Pan Gravy

SIDES

GREENS OF THE WEEK **\$MP**
Garden Pesto (GF/VEO)

TOM YUM GOURMET POTATO (V/GF) **\$12**

ROASTED ROOT VEGETABLES (GF/VE) **\$15**

MARY’S GARDEN MEDLEY **\$12**
Leaves, Tomato, Cucumber, Pickles,
Chardonnay Dressing (GF/VE)

DESSERT

WHITE CHOCOLATE TART **\$18**
Crème Patissiere, Lime, Coconut Crumb,
Mascarated Berries

STEAMED DARK CHOCOLATE PUDDING **\$18**
Beetroot Ice Cream. Coffee Hazelnut Sauce

VANILLA PANNACOTTA **\$16**
Lavender Syrup, Biscotti (GFO)

SCONES (2) Jam & Cream **\$14**

FLORENTINE (GF) **\$6**

SIMPLY RAWJUS **\$12**
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 **\$18**

TWO CHEESES **\$27**

THREE CHEESES **\$36**

ST AIDAN SHARED BANQUET

\$55 PER PERSON OR \$35 FOR BITES BANQUET

Trust our talented Chefs to create a shared style banquet experience with delicious dishes off our seasonal menu.

Bites banquet will include items from our To share, bites and sides section of the menu for Those who don't feel like the full banquet experience.

Please advise our staff of any dietary requirements prior to ordering.

****Preferred for groups over 10****

Full table participation only.



DRINKS

(Wines are 150ml glass / 750ml bottle)

WHITE WINES

SPARKLING CHARDONNAY \$11 / \$45

Méthode Traditionnelle. 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

Strawberries & Cream with musk & rose petal and a crisp finish with hints of red apple

“ZENA” LIQUEUR MUSCAT (70ml/375ml)

\$13 / \$51

Christmas Cake with 8 + years on oak

BEER & CIDER

GREAT NORTHERN 3.5% **\$7**

CORONA 4.5% **\$8.5**

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

ZERO ALCOHOL BEER 0% **\$7**

THE CIDERY \$8

Sweet Rosie 4.5%

Spider Cider 5.5%

LOCAL BUSH SHACK & WILD BULL BEERS

Please ask for today's selections **\$8.5**

SOFT DRINKS

JUICE BOXES \$3.5

CANS \$4.5

Coke, Diet Coke, Coke No Sugar, Lemonade, Fanta, Solo

BOTTLES \$5.5

Lemon Lime Bitters, Diet Lemon Lime Bitters, Ginger Beer, Diet Ginger Beer, Soda Water

THE CIDERY Soft Cider \$7.5

KOMBUCHA \$7

JUICES \$6

STILL WATER 600ml **\$4**

SPARKLING WATER 500ml / 1LT **\$5.5/ \$9**

COFFEE from \$5.5

Flat White / Latte / Cappuccino /Espresso
Long Black / Macchiato / Chai Latte
Mocha / Hot or Iced Chocolate / Iced Black / Coffee / 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