



St Aidan W I N E S

TO SHARE

SOUR DOUGH BREAD LOAF	Whipped Butter, Dukkah, Preston Valley Olive Oil	\$12
LOCAL CHEESE PLATE	3 local Cheeses, Fresh and Dried Fruit, Crackers, Preserve, Olives, Nuts (GFO)	\$32
ST AIDAN ANTIPASTO	Cured Meats, Cheeses, Preserve, Fresh and Dried Fruits, Pickles, Crackers (GFO)	\$35
HaVe CHEESE BAKED COB LOAF	Fresh Baked Bread, Cheese Medley, Garden Herbs, Relish	\$15

ENTREE

TWICE COOKED PUMPKIN TART	Tahini, Gremolata, Za'atar (VE) Suggested Wine: "Sybil" Chardonnay / Tempranillo	\$18
MISO KANGAROO CARPACCIO	Tara Lea Macadamia Praline, Raspberry Gel, Radish (GF/DF) Suggested Wine: Chardonnay 19 / Merlot	\$20
TASMANIAN SALMON CAKES	Papaya Slaw, Laksa Mayo (GF/DF) Suggested Wine: SBS / "Kay" Rosé	\$23
SMOKED CHICKEN TERRINE	Cream Cheese, Salsa Verde, Crostini (GFO) Suggested Wine: Chardonnay 2016 / Cabernet Merlot	\$20

MAIN

SPRING VALLEY LAMB RUMP	Served Medium, Garlic Crumb, Sweet Potato, Fetta, Mint Sauce, Peas (GFO) Suggested Wine: Chardonnay 16 / Cabernet Sauvignon 18	\$35
MARKET FISH OF THE DAY	Baba Ghanoush, Garden Vegetables, Pepitas, Parsley (GF/DF) Suggested Wine: SBS / "Kay" Rosé	\$36
TIMBER HILL PORK BELLY & SHARK BAY PRAWNS	Chardonnay Braise, Nahm Jim Mayo, Moscato Reduction, Puffed Rice, Daikon (DF) Suggested Wine: Chardonnay 19 / Tempranillo	\$38
MARY'S GARDEN BEETROOT DAHL	Naan, Kasundi, Bombay Potatoes, Fresh Herbs (VE) Suggested Wine: "Myra" / Cabernet Merlot	\$32

SIDES

STEAMED SEASONAL VEGETABLES	Toasted Seeds, Mojo Verde (VE/GF)	\$15
MARY'S GARDEN SALAD	Crisp Prosciutto, Chardonnay Dressing, Pickles (VO/GF)	\$10
CONFIT BABY POTATOES	Spiced Labne, Rosemary (GF/VEO)	\$12
ST AIDAN CAESAR SALAD	Charred Cos, Maple Infused Bacon, HaVe Blue Cheese Dressing, Crostini (GFO)	\$16
TRUST THE CHEF - \$70pp Leave the choice to our kitchen with a 3 – course mystery menu, plus a sample of matching wine with each course *Full table participation is required. Please inform us of any dietary requirements		

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





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DESSERTS

Try our desserts with a glass of "Cassie" Moscato or "Zena" Liqueur Muscat.

LEMON POSSET Citrus Curd, Crumble, Mint (GF)	\$15
WHITE CHOCOLATE TART Truffle, Mandarin Sorbet, Salted Macadamia	\$17
CARAMEL PINEAPPLE Young Coconut, Grapefruit Foam (VE)	\$16
ST AIDAN "WAGON WHEEL" Berry Coulis, Dark Chocolate Ganache, Lemon Balm, Praline	\$15
SIMPLY RAWJUS Locally made raw slices. Please ask for today's flavours (GF/VE)	\$10
SESAME MAPLE JOY (GF/VE) OR WHITE CHOCOLATE & MACADAMIA SHORTBREAD	\$5
SCONES (2) with jam and cream	\$12
SORBET Two scoops of house made sorbet. Please ask for today's flavours (VE/GF)	\$6

DRINKS

(wines are 150ml glass / 750ml bottle)

WHITE WINES

SPARKLING CHARDONNAY

apple, pear & lemon sherbet \$9 / \$34

SAUVIGNON BLANC SEMILLON \$7 / \$26

80/20 blend, fruit salad nose, crisp & juicy finish

"SYBIL" CHARDONNAY \$7 / \$26

light easy drinking wine with generous palate

2019 WOODED CHARDONNAY \$10 / \$41

Gold Medal Perth Royal 2020

toasty saline wine with cumquat citrus notes

2016 WOODED CHARDONNAY \$7.5 / \$33

bright & lingering, lemon, lime, nashi, almond kernel

RED WINES

"KAY" ROSE \$7.5 / \$31

fresh & dry, savoury strawberry and citrus

TEMPRANILLO \$8.5 / \$33

blend of berries with lingering spice notes

MERLOT \$8.5 / \$37

plum & raspberry with velvety soft tannin

CABERNET MERLOT \$8 / \$31

plum & pepper with a hint of tobacco & cocoa

2018 CABERNET SAUVIGNON \$10 / \$41

Best Cabernet Blackwood Valley Wine Show 2020

robust tannins, rich berry fruits & violet notes

SWEET WINES

"MYRA" MUSCAT BLEND \$7 / \$26

rich apricot & pineapple with a creamy fruit spice finish

"CASSIE" MOSCATO \$7 / \$27

sherbet, candied apple with just enough acidity

"ZENA" LIQUEUR MUSCAT (70ml / 375ml) \$12 / \$46

christmas cake with 8 + years on oak

SOFT DRINKS

JUICE BOXES Assorted Flavours \$2.5

CANS \$3.5

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

BOTTLES \$4.5

Lemon Lime Bitters, Bundaberg Ginger Beer, Diet Ginger Beer & Diet Lemon Lime Bitters

Karma Organic Soft Drinks & Juices (Assorted flavours) \$4.5

"THE CIDERY" Apple Kiss or Soft Cider \$5.5

REMEDY KOMBUCHA Assorted Flavours \$6

Still Water 600ml \$2.5

Sparkling Water 500ml \$4.5/1lt \$7

BEER

GREAT NORTHERN 3.5% \$6.5

FERAL DRAUGHT 4.2% \$8

CORONA 4.5% \$7.5

JAMES SQUIRE 150 LASHES 4.2% \$7.5

THE CIDERY SWEET ROSIE 4.5% or SPIDER CIDER 5.5% \$7

BUSH SHACK BEER SELECTION Please ask for today's choice \$8

ZERO ALCOHOL BEER 0% \$5.5

COFFEE

Flat White / Latte / Cappuccino / Espresso \$4

Long Black / Macchiato / Chai Latte / Mocha

Hot Chocolate / Milo

POT OF TEA

\$4

English Breakfast / Green Tea / Earl Grey / Peppermint / Chamomile / Rooibos

EXTRAS +

\$1

Extra Shot / Mug

Almond Milk / Soy Milk / Lactose Free Milk



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