



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)	\$30
ST AIDAN ANTIPASTO	Cured meats, 2 local cheeses, preserve, fresh and dried fruits, pickles, olives, crackers (GFO)	\$36
HaVe CHEESE COB LOAF	Fresh baked bread, cheese medley, garden herbs	\$14

ENTREE

POTATO & VENISON CHORIZO GNOCCHI	Local chorizo Romano cheese Oregano (VO) Suggested Wine: "Kay" Rose or Merlot	\$18
ROASTED PUMPKIN & BLUE CHEESE TART	Estate pumpkins Poached pears Pinenuts (VO) Suggested Wine: Chardonnay 16 or Tempranillo	\$16
SLOW BRAISED BBQ DUCK	Pikelet Papaya slaw Sticky sauce Fresh herbs (GFO) Suggested Wine: Chardonnay 19 or Cabernet Merlot	\$18
TERRINE OF PULLED RABBIT AND BRESAOLA	Date puree Crostini Pistachio Watercress (DF/GFO) Suggested Wine: SBS or Cabernet Sauvignon	\$20

MAIN

12 HOUR SLOW BRAISED OSSO BUCCO	Sugo Soft polenta Steamed seasonal greens (GF) Suggested Wine: Chardonnay 16 or Cabernet Sauvignon	\$32
GRILLED FISH OF THE DAY	Roasted beets Smoked almonds Swiss chard Citrus asparagus (GF/DF) Suggested Wine: SBS or Tempranillo	\$34
BUSH SHACK BRAISED CHICKEN	Confit sweet potato Garden beans Beer gravy (DF) Suggested Wine: "Sybil" Chardonnay or Cabernet Merlot or Bush Shack Summer Golden Lager	\$30
DUMPLING & MUSHROOM BROTH	Mushroom medley Udon noodles Coriander (VE) Suggested Wine: "Myra" or Merlot	\$27

SIDES

ROAST PURPLE CARROT	Smoked goat's cheese Chickpeas Garden herbs (GF)	\$16
MARY'S GARDEN SALAD	Crisp prosciutto Chardonnay dressing Pickles (VEO)	\$10
CONFIT BABY POTATOES	Spiced Labne Rosemary (GF)	\$12
STEAMED SEASONAL GREENS	Salsa Verde Toasted seeds (GF/DF)	\$15

TRUST THE CHEF - \$70pp 3-course meal with a side, plus sample a 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.

FLORENTINE (GF) OR BISCOTTI	\$5
ZENA MUSCAT AND DATE PUDDING Citrus anglaise, muscat syrup	\$16
ORANGE AND ALMOND CAKE (GF) Orange syrup, saffron foam, toasted almonds	\$16
TRIPLE CHOCOLATE STACK (GF) Chocolate brownie, milo custard, peanut mousse	\$16
WILD RICE PUDDING (VE) Poached rhubarb, candied walnut, coconut cream	\$16
SORBET 2 scoops of house made sorbet (please ask for flavour of the day) (GF/VE)	\$6
SCONES 2 scones with jam and cream	\$12

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 and 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 / \$34

plum & raspberry with velvety soft tannin

CABERNET MERLOT \$8 / \$31

plum & pepper with a hint of tobacco & cocoa

2017 CABERNET SAUVIGNON \$10 / \$41

Best Cabernet Geographe 2019

full bodied, 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 plus 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

CARLTON DRY 4.5% \$7

CORONA 4.5% \$7.5

JAMES SQUIRE 150 LASHES 4.2% \$7.5

APPLE CIDER 4.5% \$7

LOCAL BEER SELECTION \$8

Please ask for today's choice

COFFEE

Flat White / Latte / Cappuccino / Espresso \$4

Long Black / Macchiato / Chai Latte / Mocha

Hot Chocolate / Milo

POT OF TEA

English Breakfast / Green Tea / Earl Grey / \$4

Peppermint / Chamomile / Rooibos

EXTRAS +

Extra Shot / Mug \$1

Almond Milk / Soy Milk / Lactose Free Milk



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