



St Aidan W I N E S

TO SHARE

HOUSE MADE SOUR DOUGH	HaVe cultured butter, Dukkah, Preston Valley E.V Olive Oil	\$12
LOCAL CHEESE PLATE	3 local cheeses, fresh and dried fruit, preserve, & nuts	\$32
ST AIDAN ANTIPASTO	Cured meats, local cheeses, pickles, fresh and dried fruits	\$35

SNACKS

EDAMAME BOWL	Togarashi, nori salt (VE, GF)	\$8
TRUFFLE POPCORN	Parmesan butter (GF)	\$8

ENTREE

GARDEN PESTO PASTA	Zucchini, pine nuts, romano (V, DFO) <i>Suggested Wine: Chardonnay 16 / Tempranillo</i>	\$19
CONFIT DUCK TERRINE	Raisins, crostini, salsa verde (GFO, DF) <i>Suggested Wine: Sparkling Chardonnay / Cabernet Merlot</i>	\$21
SMOKED KINGFISH	Baked mango, kale, dill crumb (DF) <i>Suggested Wine: SBS / Chardonnay 19</i>	\$22
WATERMELON CARPACCIO	Fruit leather, radish, mozzarella, Moscato syrup (VEO, GF) <i>Suggested Wine: "Sybil" Chardonnay / Merlot</i>	\$17

MAINS

SEARED PORK RACK	Drunken figs, white beans, asparagus, crisps (GF) <i>Suggested Wine: Chardonnay 16 / Cabernet Merlot</i>	\$36
BEEF RUMP STEAK	Chorizo, chimichurri, piquillo, field mushrooms (GF) <i>Suggested Wine: "Sybil" Chardonnay / Cabernet Sauvignon</i>	\$38
BAKED MARKET FISH	Stone fruit, fish skin crackle, coconut, edamame (GF, DF) <i>Suggested Wine: SBS / Tempranillo</i>	\$40
CAULIFLOWER BHAJI	Bombay potatoes, kasundi, naan (VE) <i>Suggested Wine: Chardonnay 19 / Merlot</i>	\$32

SIDES

SEASONAL VEGETABLES	Macadamia satay, chilli oil (GF)	\$16
VERMICELLI NOODLE	Nahm jim, garden herbs (VE, GF)	\$14
MARY'S GARDEN SALAD	Chardonnay dressing, pickles (VE, GF)	\$10

TRUST THE CHEF - \$70pp Leave the choice to our kitchen with a 3-course mystery meal, 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/O – Dairy Free/Option, V/O, Vegetarian/Option, VE/O – Vegan/Option



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



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DESSERTS

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

BURNT BASQUE CHEESECAKE Passionfruit, hazelnut crumb	\$17
ICE CREAM SANDWICH Praline, ganache	\$15
BLACK CHERRY PIE Zena Muscat syrup, almond, vanilla ice cream	\$17
LEMONGRASS PANACOTTA Mint pistou, chilli caramel (VE, GF)	\$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
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	\$9 / \$34
<i>apple, citrus, mealy biscuit</i>	
SAUVIGNON BLANC SEMILLON	\$7 / \$26
<i>80/20 blend, fruit salad nose, crisp & juicy finish</i>	
"SYBIL" CHARDONNAY	\$7 / \$26
<i>light easy drinking wine with generous palate</i>	
2019 WOODED CHARDONNAY	\$10 / \$41
<i>Gold Medal Perth Royal 2020</i>	
<i>toasty saline wine with cumquat citrus notes</i>	
2016 WOODED CHARDONNAY	\$7.5 / \$33
<i>bright & lingering, lemon, lime, nashi, almond kernel</i>	

RED WINES

TEMPRANILLO	\$8.5 / \$31
<i>black cherry, anise, white pepper & soft tannins</i>	
MERLOT (RESERVE)	\$8.5 / \$37
<i>dark cherry, cassis, soft tannins</i>	
CABERNET MERLOT	\$8 / \$31
<i>Bronze Geographe Wine Show 2020</i>	
<i>juicy, medium bodied, bright red fruits</i>	
CABERNET SAUVIGNON	\$10 / \$41
<i>Best Cabernet Blackwood Valley Wine Show 2020</i>	
<i>robust tannins, rich berry fruits & violet notes</i>	

SWEET WINES

"CASSIE" MOSCATO	\$7 / \$27
<i>Best sweet wine Geographe Wine Show 2021</i>	
<i>sherbet, candied apple with just enough acidity</i>	
"ZENA" LIQUEUR MUSCAT (70ml / 375ml)	\$12 / \$46
<i>Best fortified wine Geographe Wine Show 18/19/20/21</i>	
<i>Christmas Cake with 8 + years on oak</i>	

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 <i>Please ask for today's choice</i>	\$8
ZERO ALCOHOL BEER 0%	\$5.5

COFFEE

Flat White / Latte / Cappuccino / Espresso	\$4
Long Black / Macchiato / Chai Latte	
Mocha / Hot or Iced Chocolate / Iced Latte	

POT OF TEA

English Breakfast / Green Tea / Earl Grey / Peppermint / Chamomile / Rooibos	\$4
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EXTRAS +

Extra Shot / Mug	\$1
Almond Milk / Soy Milk / Lactose Free Milk	



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