



St Aidan W I N E S

SHARE PLATES/LIGHT BITES

HOUSE MADE BREAD LOAF	Whipped butter, Dukkah, Preston Valley E.V olive oil	\$12
LOCAL CHEESE PLATE	3 Local cheeses, fresh and dried fruit, preserves, nuts, crackers	\$32
ST AIDAN ANTIPASTO	Cured meats, local cheeses, pickles, fresh and dried fruits (GFO)	\$35
CHICKEN & DUCK LIVER PARFAIT	Chardonnay Moscato jelly, crostini (GFO)	\$17
<i>Suggested Wine: "Kay" Rosè / Tempranillo</i>		
PUMPKIN & BEETROOT TERRINE	Hummus, pine nuts, truffle oil (GFO)	\$17
<i>Suggested Wine: Chardonnay 19 / Merlot</i>		

MAINS

ROLLED SLOW BRAISED PORK	white bean puree, crackle, drunk fruit, crisps (DF,GF)	\$38
<i>Suggested Wine: "Kay" Rosè / Cabernet Merlot</i>		
SMOKED DUCK BREAST	Poached pears, leeks, parsnip (GF)	\$38
<i>Suggested Wine: Chardonnay 19 / Tempranillo</i>		
REVERSE SEARED BEEF RUMP	Sauerkraut, cauliflower, pancetta	\$39
<i>Suggested Wine: Chardonnay 16 / Cabernet Sauvignon</i>		
GRILLED FIELD MUSHROOM	Romesco, gremolata, buttered brussel sprouts (V, VEO)	\$32
<i>Suggested Wine: "Sybil" Chardonnay / Merlot</i>		
PAN SEARED BARRAMUNDI	Clam vinaigrette, beans, baby potatoes (GF, DF)	\$42
<i>Suggested Wine: Sparkling Chardonnay / SBS</i>		

SIDES

CONFIT BABY POTATOES	Rosemary salt, curry mayonnaise (VO)	\$13
ROASTED BROCCOLI SALAD	Prosciutto, herb mayonnaise, walnuts (VO)	\$17
STEAMED SEASONAL VEGETABLES	Garden pesto, labne (V)	\$16
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 – Dairy Free, V/O, Vegetarian/Option, VE/O – Vegan/Option



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

DESSERTS

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

PEAR & RHUBARB PIE	Salted Caramel, vanilla ice cream	\$17
GINGER SWEET POTATO	Crème anglaise, sesame biscuit	\$16
COCONUT RICE RUDDING	Maple, smoked almonds, coconut	\$16
SIMPLY RAWJUS	Locally made raw slice, please ask for today's flavours (GF, VE)	\$10
FLORENTINE (GF) OR WHITE CHOCOLATE & MACADAMIA SHORTBREAD		\$5
SORBET	Two scoops of house made sorbet. Please ask for today's flavours (GF, VE)	\$6

DRINKS

(Wines are 150ml glass / 750ml bottle)

WHITE WINES

SPARKLING CHARDONNAY

Apple, citrus, mealy biscuit \$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 Metal Perth Royal Show 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 \$31

fresh & dry, savoury strawberry and citrus

TEMPRANILLO \$8.5 / \$31

Black cherry, anise, white pepper & soft tannins

MERLOT (RESERVE) \$8.5 / \$37

Dark cherry, cassis, soft tannins

CABERNET MERLOT \$8 / \$31

Bronze Geographe Wine Show 2020

Juicy, medium bodied, bright red fruits

CABERNET SAUVIGNON \$10 / \$41

Best Cabernet Blackwood Valley Wine Show 2020

Robust tannins, rich berry fruits & violet notes

SWEET WINES

"CASSIE" MOSCATO \$7 / \$27

Best sweet wine Geographe Wine Show 2020/21

Sherbet, candied apple with just enough acidity

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

Best fortified wine Geographe Wine Show 18/19/20/21

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)

"THE CIDERY" Apple Kiss or Soft Cider \$5.50

REMEDY KOMBUCHA Assorted Flavours \$6

600ML Still Water \$2.5

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

Sweet Rosie 4.5% or Spider Cider 5.5%

BUSH SHACK BEER \$8

Please ask for today's selections

ZERO ALCOHOL BEER 0% \$5.5

COFFEE

\$4

Flat White / Latte / Cappuccino / Espresso

Long Black / Macchiato / Chai Latte

Mocha / Hot or Iced Chocolate / Iced Latte

EXTRAS +

\$1

Extra Shot / Mug

Almond Milk / Soy Milk / Lactose Free Milk

POT OF TEA

\$4

English Breakfast / Green Tea / Earl Grey

Peppermint / Chamomile / Rooibos

