

TO SHARE		<u>SIDES</u>	
HOUSE BREAD (VE) 1/2 serve \$7 full serve \$14 Preston Valley Olive Oil, Dukkah, Balsamic Syrup		ROASTED BABY CARROTS, (GF/VE) Balsamic Glaze	\$10
ST AIDAN ANTIPASTO (GFO) Cured meats, Cheeses, Preserve Fresh & Dried Fruits, Pickles, Crackers	\$40	POTATO PUREE (GF/V)	\$12
<b>GRILLED CHORIZO &amp; PRAWNS</b> (DF, GF Lemon & Parsley, Bread	O) <b>\$24</b>	<b>WATERMELON</b> (GF/VEO) Fetta & Oregano	\$14
JALAPENO POPPERS (V) Blue cheese dip	\$15	MARY'S GARDEN MEDLEY (GF/VE) Leaves, Tomato, Cucumber, Pickles, Chardonnay Dressing	\$12
Caramelised Onion, Apple, Crisp Prosciutto	, -	DESSERT	
ST AIDAN WONTONS (5) ask our friendly team for today's selection	\$MP	PEAR & GINGER PUDDING Butterscotch Sauce, Vanilla Ice Cream	
GRILLED CHORIZO & PRAWNS (DF, GFO Lemon & Parsley, Bread  JALAPENO POPPERS (V) Blue cheese dip  SEARED NOR WEST SCALLOPS (5) (GFO Caramelised Onion, Apple, Crisp Prosciutto St Aidan Sriracha  ST AIDAN WONTONS (5) ask our friendly team for today's selection BITES/SMALL PLATES  SMOKED EEL CROUTE roasted nori (ea) Wasabi Crème Fraiche, Pickled Shallot, Cuch BRAISED BEANS (GFO/VEO) Tomato, Pancetta, Crostini  PAN SEARED BABY SQUID (GF, DFO) Potato, Spinach, Creamy Tom Yum Broth PEPPERBERRY SPICED PUMPKIN (VE) Avocado, Jalapeno & Lime Dressing  SOMETHING BIGGER  350g DARDANUP RIB EYE (GF)	•	Toasted Coconut CHOCOLATE, ALMOND & AVOCADO PUDDING POP Honeycomb Dust (Served frozen) (VE)	a) \$8 \$12
	\$27	SCONES (2) Jam & Cream  FLORENTINE (GF)	\$14 \$6
Potato, Spinach, Creamy Tom Yum Broth  PEPPERBERRY SPICED PUMPKIN (VE)	-	SIMPLY RAWJUS  Locally made raw slice, please ask for tod selection (GF, VE)	<b>\$12</b> lay's
350g DARDANUP RIB EYE (GF) Potato Puree, Brussel Sprouts, Cabernet .  OVEN ROASTED CHICKEN SUPREME(	GF) <b>\$38</b>	CHEESE PLATE Local Cheese, Fresh & Dried Fruit, Crack Preserve, Olives, Nuts (GFO, V) ONE CHEESE	ers, \$18
Potato Rosti, Spinach, Chardonnay Crec  MARKET FISH of the DAY (GFO)  Please see our Specials Board  SEASONAL VEGETABLES (GF) (DFO)	\$MP \$24	TWO CHEESES THREE CHEESES	\$27 \$36
SLASONAL VEGETABLES (GF) (DFO)	<b>724</b>		

## ST AIDAN SHARED BANQUET \$55 OR \$35 FOR BITES BANQUET (PER PERSON)

Grilled Haloumi

Trust our talented Chefs to create a shared style banquet experience with a selection of delicious dishes from our full seasonal menu. The Bites banquet includes items from our 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.

\*\*Required for groups over 10\*\* Full table participation only.



	3		
DRINKS			
(Wines are 150ml glass / 750ml bottle)		BEER & CIDER	<b>67</b>
NAME OF THE PARTY		GREAT NORTHERN 3.5%	\$7 60 5
WHITE WINES		CORONA 4.5%	\$8.5
SPARKLING CHARDONNAY	\$11 / \$45	JAMES SQUIRE 150 LASHES 4.2%	\$8 \$7
Méthode Traditionnelle. apple, quince with a fresh crisp finish	, pear &	ZERO ALCOHOL BEER 0%  The Cidery Bridgetown	\$7 \$9
SAUVIGNON BLANC SEMILLO	N \$0 / \$34	Sweet Rosie 4.5%	71
apple, guava, honeydew meld		Spider Cider 5.5%	
the mouth	), nen a 3011 in	LOCAL BUSH SHACK BEERS	
"SYBIL" CHARDONNAY	\$8 / \$31	Please ask for today's selections	\$8.5
white peach, almond kernel, c	reamy mouth	riedse dskroi roddy s selections	<b>40.5</b>
feel	V 644 / 645	SOFT DRINKS	
2021 WOODED CHARDONNA		JUICE BOXES	\$3.5
light, fresh & toasty, good acid grapefruit	ity & lingering	CANS	\$4.5
2014 WOODED CHARDONNA	AY \$8.5 / \$33	Coke, Diet Coke, Coke No Sugar,	,
citrus, apple, pea flower, lemoi		Lemonade, Fanta, Solo	
hazelnut		BOTTLES	\$5.5
"MYRA" FIANO	\$9 / \$36	Lemon Lime Bitters, Diet Lemon Li	
Apricot, Lime zest, Honeyed Ho	azelnut	Bitters, Ginger Beer, Diet Ginger B	eer,
		Soda Water	<b>^-</b> -
RED WINES		THE CIDERY Soft Cider	\$7.5
"KAY" ROSÉ	\$8 / \$31	KOMBUCHA	\$7
tangerine, pink musk & strawbe	erries	JUICES	\$6
TEMPRANILLO	\$9.5 / \$40	STILL WATER 600ml	\$4
fig, morello cherry, cinnamon, mouthfeel	with a soft	Sparkling water 500ml / 1lt	\$5.5/\$9
MERLOT	\$9.5 / \$39	COFFEE from	\$5.5
blue & black berries with soft c	halky tannins	Flat White / Latte / Cappuccino /	-
CABERNET MERLOT \$8.5 / \$33		Long Black / Macchiato / Chai Latte Mocha / Hot or Iced Chocolate / Iced	
juicy, medium bodied, rich dar tannins	k fruits, velvet	Black / Coffee/ Latte	/ icea
CABERNET SAUVIGNON	\$11 / \$46	POT OF TEA	\$4.5
cedar, tobacco, charred oak,	juicy tannins	English Breakfast / Green Tea / Ec	•
SWEET WINES		Peppermint /Chamomile / Rooib	OS
"CASSIE" MOSCATO (by both	tle only) \$32	EXTRAS +	\$1.5
strawberries & cream with mus	• •	Extra Shot / Mug / Scoop of Ice C	•
a crisp finish with hints of red ap	-	Almond / Soy / Lactose Free	

\$13 / \$51

"ZENA" LIQUEUR MUSCAT (70ml/375ml)

Christmas cake with 8 + years on oak