2024 Spring - Monday



TO SHARE

HOUSE BREAD Dukkah, Balsamic Syrup Preston Valley Grove Extra Virgin Olive Oil (VE)	\$14 I
ST AIDAN ANTIPASTO Cured meats, Cheeses, Preserve, Fresh & Dried Fruits, Pickles, Crackers (GFO)	\$40
PORK & PISTACHIO TERRINE (DF, GFO) Crostini, Relish	\$24
MARY'S ASPARAGUS (V, GF) Slow Cooked Egg, Parmesan, Roquette	\$15
MUSHROOM SPRING ROLLS (4) (V) Goats Cheese & Honey	\$22
BITES/SMALL PLATES	
ROASTED TOMATO TARTLETS (4 pieces) Fetta, Zucchini Carpaccio (V, VEO)	\$15
HOT SMOKED SALMON (GF) Young celery leaves, Capers, Crème Fra	\$21 iche
SOMETHING BIGGER	
RISOTTO of the DAY Please ask our Waitstaff	\$MP
PORK BELLY (GF, DFO)	\$36

Almond, Charred Corn, Cranberry, Hummus

SIDES

TUSCAN ROAST BABY POTATOES	\$12
(GF/VE)	

MARY'S GARDEN MEDLEY\$12Leaves, Tomato, Cucumber, Pickles,
Chardonnay Dressing (GF/VE)\$12

DESSERT

SCONES (2) Jam & Cream	\$14
FLORENTINE (GF)	\$6
SIMPLY RAWJUS	\$12
Locally made raw slice, please ask for today's selection (GF, VE)	
CHEESE PLATE Local Cheese, Fresh & Dried Fruit, Cracke Preserve, Olives, Nuts (GFO, V)	ers,
ONE CHEESE	\$18
TWO CHEESES	\$27
THREE CHEESES	\$36

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

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** <u>Full table participation only</u>.

GF/O – Gluten Free / Option, DF/O – Dairy Free / Option, V/O – Vegetarian/ Option. VE/O – Vegan/Option (PLEASE NOTE THERE IS A %15 SURCHARGE ON PUBLIC HOILDAYS)



DRINKS

(Wines are 150ml glass / 750ml bottle)

WHITE WINES

SPARKLING CHARDONNAY \$11 / \$45 Méthode Traditionnelle. Apple, Pear & Quince with a fresh crisp finish SAUVIGNON BLANC SEMILLON \$9 / \$34 Apple, Guava, Honeydew Melon, rich & soft in the mouth **"SYBIL" CHARDONNAY** \$8 / \$31 White peach, Almond Kernel, creamy mouth feel 2021 WOODED CHARDONNAY \$11 / \$45 Light, fresh & toasty, good acidity & lingering Grapefruit 2014 WOODED CHARDONNAY \$8.5 / \$33 Citrus peel, Apple, soft lifted acid & toasted honey cashew nose "MYRA" FIANO \$9 / \$36 Apricot, Lime zest, Honeyed Hazelnut RED WINES **"KAY" ROSÉ** \$8 / \$31 Tangerine, pink musk & Strawberries TEMPRANILLO \$9.5 / \$40 Fig, Morello Cherry, Cinnamon, with a soft mouthfeel \$9.5 / \$39 MERLOT Blue & Black berries with soft chalky tannins CABERNET MERLOT \$8.5 / \$33 Juicy, medium bodied, rich dark fruits, velvet tannins **CABERNET SAUVIGNON** \$11 / \$46 Cedar, Tobacco, charred oak, juicy tannins

SWEET WINES

"CASSIE" MOSCATO \$8 / \$32 Strawberry, Lychee & Musk, sweet with a crisp finish "7ENA" LIQUEUR MUSCAT (70ml/375ml)

"ZENA" LIQUEUR MUSCAT (70ml/375ml) \$13 / \$51

BEER & CIDER

DEER & OIDER	
GREAT NORTHERN 3.5% CORONA 4.5% JAMES SQUIRE 150 LASHES 4.2%	\$7 \$8.5 \$8
ZERO ALCOHOL BEER 0%	\$7
THE CIDERY	ېږ
Sweet Rosie 4.5%	
Spider Cider 5.5%	\$9
LOCAL BUSH SHACK & WILD BULL BEE	
Please ask for today's selections	\$8.5
SOFT DRINKS	• • -
JUICE BOXES	\$3.5
CANS	\$4.5
Coke, Diet Coke, Coke No Sugar,	
Lemonade, Fanta, Solo	•
BOTTLES	\$5.5
Lemon Lime Bitters, Diet Lemon Lime	
Bitter, Ginger Beer, Diet Ginger Beer Soda Water	
JUICE	\$6
THE CIDERY Soft Cider	\$7.5
КОМВИСНА	\$ 7
STILL WATER 600ml	\$4
SPARKLING WATER 500ml / 1LT \$5	.5/ \$9
COFFEE from	\$5.5
Flat White / Latte / Cappuccino /Esp	
Long Black / Macchiato / Chai Latte	
Mocha / Hot or Iced Chocolate / Ice	ed

POT OF TEA

Coffee or Latte

\$4.5

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

EXTRAS +

\$1.5

Extra Shot / Mug / Scoop of Ice Cream Almond / Soy / Lactose Free

GF/O – Gluten Free / Option, DF/O – Dairy Free / Option, V/O – Vegetarian/ Option. VE/O – Vegan/Option (PLEASE NOTE THERE IS A %15 SURCHARGE ON PUBLIC HOILDAYS)