

## **TO SHARE**

<b>HOUSE BREAD</b> Dukkah, Balsamic Syrup	\$14	SIDES	
Preston Valley Grove Extra Virgin Olive C (VE)	il	TUSCAN ROAST BABY POTATOES (GF/VE)	\$12
ST AIDAN ANTIPASTO  Cured meats, Cheeses, Preserve, Fresh & Dried Fruits, Pickles, Crackers (GFO)	<b>\$40</b>	MARY'S GARDEN MEDLEY Leaves, Tomato, Cucumber, Pickles,	\$12
PORK & PISTACHIO TERRINE (DF, GFO) Crostini, Relish	\$24	Chardonnay Dressing (GF/VE)	
MUSHROOM SPRING ROLLS (4) (V) Goats Cheese & Honey	\$22	DESSERT	
BITES/SMALL PLATES		CHEESECAKE OF THE DAY Please ask our waitstaff for today's choice	<b>\$18</b> e
ROASTED TOMATO TARTLETS (4 pieces) Fetta, Zucchini Carpaccio (V, VEO)	\$15	<b>SCONES</b> (2) Jam & Cream	\$14
		FLORENTINE (GF)	\$6
<b>HOT SMOKED SALMON</b> (GF) Young celery leaves, Capers, Crème Fro	<b>\$21</b> aiche	SIMPLY RAWJUS  Locally made raw slice, please ask for today's selection (GF, VE)	\$12
SOMETHING BIGGER		CHEESE PLATE	
RISOTTO of the DAY Please ask our Waitstaff  CHIMICHURRI LAMB SHOULDER	\$MP \$40	Local Cheese, Fresh & Dried Fruit, Crack Preserve, Olives, Nuts (GFO, V) ONE CHEESE TWO CHEESES THREE CHEESES	\$18 \$27 \$36
Salad, Yoghurt Flatbread			
<b>SPRING VEGETABLES</b> (V, VEO) Grilled Haloumi	\$20		

## 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\*\* Full table participation only.



<b>DRINKS</b> (Wines are 150ml glass / 750m	l hottle)		
(Willes die 150mi glass / 750m	i boniej	BEER & CIDER	
WHITE WINES		GREAT NORTHERN 3.5%	<b>\$7</b>
	¢11 / ¢4E	CORONA 4.5%	\$8.5
SPARKLING CHARDONNAY Méthode Traditionnelle. Apple, F	\$11 / \$45	JAMES SQUIRE 150 LASHES 4.2%	\$8 \$7
Quince with a fresh crisp finish	eara	ZERO ALCOHOL BEER 0%	<b>\$7</b>
SAUVIGNON BLANC SEMILLON	I S9 / S34	THE CIDERY Sweet Rosie 4.5%	\$9
Apple, Guava, Honeydew Meloi		Spider Cider 5.5%	
in the mouth		LOCAL BUSH SHACK & WILD BULL E	BEERS
"SYBIL" CHARDONNAY	\$8 / \$31	Please ask for today's selections	\$8.5
White peach, Almond Kernel, cr	•	,	
2021 WOODED CHARDONNAY		SOFT DRINKS	
Light, fresh & toasty, good acidit	y & lingering	JUICE BOXES	\$3.5
Grapefruit 2014 WOODED CHARDONNAY	<b>΄ </b>	CANS	\$4.5
Citrus peel, Apple, soft lifted acid		Coke, Diet Coke, Coke No Sugar,	
honey cashew nose	3 4 70 4370 4	Lemonade, Fanta, Solo	<b>4</b>
"MYŔA" FIANO	\$9 / \$36	BOTTLES	\$5.5
Apricot, Lime zest, Honeyed Haz	elnut	Lemon Lime Bitters, Diet Lemon Li	
RED WINES		Bitter, Ginger Beer, Diet Ginger B Soda Water	eer
"KAY" ROSÉ	\$8 / \$31	JUICE	\$6
Tangerine, pink musk & Strawber		THE CIDERY Soft Cider	\$7.5
TEMPRANILLO	\$9.5 / \$40	KOMBUCHA	\$7
		STILL WATER 600ml	<b>\$4</b>
Fig, Morello Cherry, Cinnamon, w mouthfeel	vith a soft	SPARKLING WATER 500ml / 1LT	\$5.5/ \$9
MERLOT	\$9.5 / \$39	COFFEE from	\$5.5
Blue & Black berries with soft chalky tannins		Flat White / Latte / Cappuccino /Espresso	
CABERNET MERLOT	\$8.5 / \$33	Long Black / Macchiato / Chai Lo Mocha / Hot or Iced Chocolate /	
Juicy, medium bodied, rich dark tannins	fruits, velvet	Coffee or Latte	
CABERNET SAUVIGNON	\$11 / \$46	POT OF TEA	\$4.5
Cedar, Tobacco, charred oak, ju	uicy tannins	English Breakfast / Green Tea / Ea	ırl Grey
SWEET WINES	,	Peppermint /Chamomile / Rooibo	SC
"CASSIE" MOSCATO	\$8 / \$32	EXTRAS +	\$1.5
Strawberry, Lychee & Musk, sweet with a crisp		Extra Shot / Mug / Scoop of Ice Cream Almond / Soy / Lactose Free	
finish			

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

Christmas Cake with 8 + years on oaks13 / \$51