

TO SHARE		SIDES	
HOUSE BREAD (VE) ½ serve \$7 / full serve Dukkah, Balsamic Syrup Preston Valley Grove Extra Virgin Olive Oil (VE)	\$14	ROASTED BABY CARROTS (GF/VE) Balsamic Glaze	\$10
ST AIDAN ANTIPASTO Cured meats, Cheeses, Preserve, Fresh & Dried Fruits, Pickles, Crackers (GFO)	\$40	WATERMELON (GF/VEO) Fetta & Oregano	\$14
JALAPENO POPPERS (V) Blue cheese dip	\$15	MARY'S GARDEN MEDLEY Leaves, Tomato, Cucumber, Pickles, Chardonnay Dressing (GF/VE)	\$12
GRILLED CHORIZO & PRAWNS (DF/GFO Lemon & Parsley, Bread) \$24	<u>DESSERT</u>	
BITES/SMALL PLATES		PEAR & GINGER PUDDING Butterscotch Sauce, Vanilla Ice Cre	\$18 eam
SMOKED EEL CROUTE roasted nori (ea) \$ Wasabi Crème Fraiche, Pickled Shallot, Cucumber	57.5	SCONES (2) Jam & Cream FLORENTINE (GF)	\$14 \$6
Tomato, Pancetta, Crostini	\$18	· ,	\$12
Avocado, Jalapeno & Lime Dressing	\$22	CHEESE PLATE Local Cheese, Fresh & Dried Fruit, Crac Preserve, Olives, Nuts (GFO, V)	kers,
350g DARDANUP RIB EYE (GF) Potato Puree, Brussel Sprouts, Cabernet Ju	\$50 JS	ONE CHEESE TWO CHEESES THREE CHEESES	\$18 \$27 \$36
MARKET FISH of the DAY (GFO) Please see our Specials Board	\$MP		
SEASONAL VEGETABLES (GF, V, VEO)	\$24		

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.



DRINKS			
(Wines are 150ml glass / 750m	l bottle)	BEER & CIDER	
WHITE WINES		GREAT NORTHERN 3.5% CORONA 4.5%	\$7 \$8.5
SPARKLING CHARDONNAY	\$11 / \$45	JAMES SQUIRE 150 LASHES 4.2%	\$8
Méthode Traditionnelle. Apple, F Quince with a fresh crisp finish	ear &	ZERO ALCOHOL BEER 0%	\$7
SAUVIGNON BLANC SEMILLON	S9 / S34	THE CIDERY Sweet Rosie 4.5%	\$9
Apple, Guava, Honeydew Melor		Spider Cider 5.5%	
in the mouth		LOCAL BUSH SHACK & WILD BULL BEE	RS
"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 acidity Grapefruit	y & iingenng	JUICE BOXES	\$3.5
2014 WOODED CHARDONNAY	\$8.5 /\$33	CANS	\$4.5
Citrus peel, Apple, soft lifted acid		Coke, Diet Coke, Coke No Sugar,	
honey cashew nose		Lemonade, Fanta, Solo BOTTLES	\$5.5
"MYRA" FIANO	\$9 / \$36	Lemon Lime Bitters, Diet Lemon Lime	•
Apricot, Lime zest, Honeyed Hazelnut		Bitter, Ginger Beer, Diet Ginger Bee	
RED WINES		Soda Water	
"KAY" ROSÉ	\$8 / \$31	JUICE	\$6
Tangerine, pink musk & Strawberries		THE CIDERY Soft Cider	\$7.5
TEMPRANILLO	\$9.5 / \$40	KOMBUCHA	\$7 64
Fig, Morello Cherry, Cinnamon, w mouthfeel	vith a soft	STILL WATER 600ml SPARKLING WATER 500ml / 1LT \$5	\$4 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 Latte Mocha / Hot or Iced Chocolate / Iced	
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 / Earl (Grey
SWEET WINES		Peppermint /Chamomile / Rooibos	
"CASSIE" MOSCATO	\$8 / \$32	EXTRAS +	\$1.5
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Extra Shot / Mug / Scoop of Ice Cream

Almond / Soy / Lactose Free

Strawberry, Lychee & Musk, sweet with a crisp

Christmas Cake with 8 + years on oak\$13 / \$51

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