Tuesday – Weekend Spring into Summer Menu 2024



<u>TO SHARE</u>

HOUSE BREAD (VE) Preston Valley Olive Oil Dukkah, Balsamic S ST AIDAN ANTIPASTO (GFO) Cured meats, Cheeses, Preserve Fresh & Dried Fruits, Pickles, Crackers	\$14 Syrup \$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	
SINGAPORE PRAWNS (5 pieces) (GF) Avocado, Corn & Piquillo Pepper Salsa	\$26
FIELD MUSHROOM (GF, VO) Prosciutto, Blue Cheese, Pear	\$18
ROASTED TOMATO TARTLETS (4 pieces) Fetta, Zucchini Carpaccio (V, VEO)	\$15
HOT SMOKED SALMON (GF) Spring Herbs, Capers, Crème Fraiche	\$21
SOMETHING BIGGER	
CHIMICHURRI LAMB SHOULDER Salad, Yoghurt Flatbread	\$40
HARISSA BAKED SNAPPER (GF, DFO) Cucumber, Fennel & Apple Salad, Yoght	\$38 Jrt
RISOTTO of the DAY Please ask our Waitstaff	\$MP
PORK BELLY (GF, DFO) Almond, Charred Corn, Cranberry, Humme	\$36 US
SPRING VEGETABLES (V, VEO) Grilled Haloumi	\$20

<u>SIDES</u>

<u>31DE3</u>	
BEANS, ALMONDS (GF/VE)	\$12
TUSCAN ROAST BABY POTATOES (GF/VE)	\$12
HOUSE PICKLED VEGETABLES (GF/VE)	\$14
MARY'S GARDEN MEDLEY (GF/VE) Leaves, Tomato, Cucumber, Pickles, Chardonnay Dressing	\$12
DESSERT	
RED WINE POACHED PEAR (VE) Sweet Dukkah, Poaching Syrup	\$14
MOCHA CRÈME BRÛLÉE Honeycomb, Double Cream, Mocha Sc	\$16 il
DRUNKEN CHERRY RIPE Zena Cherry Gel, Chocolate Foam	\$15
CHEESECAKE OF THE DAY Please ask our waitstaff for today's choice	\$18
SCONES (2) Jam & Cream	\$14
FLORENTINE (GF)	\$6
SIMPLY RAWJUS Locally made raw slice, please ask for todo selection (GF, VE)	\$12 ay's
CHEESE PLATE Local Cheese, Fresh & Dried Fruit, Cracke Preserve, Olives, Nuts (GFO, V)	ers,
ONE CHEESE TWO CHEESES THREE CHEESES	\$18 \$27 \$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 HOLIDAYS) Tuesday – Weekend Spring into Summer Menu 2024



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, apple, pea flower, lemon pith & hazelnut

"MYRA" FIANO \$9 / \$36

Apricot, Lime zest, Honeyed Hazelnut

RED WINES

"KAY" ROSÉ

\$8 / \$31

tangerine, pink musk & strawberries

TEMPRANILLO

fig, morello cherry, cinnamon, with a soft mouthfeel

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

\$9.5 / \$40

\$9.5 / \$39

strawberries & cream with musk, rose petal & a crisp finish with hints of red apple

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

Christmas cake with 8 + years on oak

BEER & CIDER

GREAT NORTHERN 3.5%	\$ 7
CORONA 4.5%	\$8.5
JAMES SQUIRE 150 LASHES 4.2%	\$8
ZERO ALCOHOL BEER 0%	\$ 7
THE CIDERY BRIDGETOWN	\$ 9
Sweet Rosie 4.5%	
Spider Cider 5.5%	
LOCAL BUSH SHACK & WILD BULL BEER	lS
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 Bitters, Ginger Beer, Diet Ginger Beer, Soda Water	
THE CIDERY Soft Cider	\$ 7.5
KOMBUCHA	\$7.5 \$7
JUICES	\$6
STILL WATER 600ml	\$0 \$4
	.5/ \$9
SPARKLING WATER SOUTHI / ILI 33.	.5/ . 77
COFFEE from	\$5.5
Flat White / Latte / Cappuccino /Esp	
Long Black / Macchiato / Chai Latte Mocha / Hot or Iced Chocolate / Ice	
Black / Coffee/ Latte	
POT OF TEA	\$4.5

POT OF TEA \$4. English Breakfast / Green Tea / Earl Grey Peppermint /Chamomile / Rooibos

EXTRAS +

\$1.5

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