



*St Aidan Wines*

SAINTAIDAN.COM.AU

**TO SHARE**

- HOUSE BREAD** (VE) **\$14**  
Preston Valley Olive Oil Dukkah, Balsamic Syrup
- ST AIDAN ANTIPASTO** (GFO) **\$40**  
Cured meats, Cheeses, Preserve  
Fresh & Dried Fruits, Pickles, Crackers
- PORK & PISTACHIO TERRINE** (DF, GFO) **\$24**  
Crostinini, Relish
- MARY'S ASPARAGUS** (V, GF) **\$15**  
Slow Cooked Egg, Parmesan, Roquette
- MUSHROOM SPRING ROLLS (4)** (V) **\$22**  
Goats Cheese & Honey

**BITES/SMALL PLATES**

- SINGAPORE PRAWNS** (5 pieces) (GF) **\$26**  
Avocado, Corn & Piquillo Pepper Salsa
- FIELD MUSHROOM** (VO) **\$18**  
Prosciutto, Blue Cheese, Pear
- ROASTED TOMATO TARTLETS** (4 pieces) **\$15**  
Fetta, Zucchini Carpaccio (V, VEO)
- HOT SMOKED SALMON** (GF) **\$21**  
Young celery leaves, Capers, Crème Fraiche

**SOMETHING BIGGER**

- CHIMICHURRI LAMB SHOULDER** **\$40**  
Salad, Yoghurt Flatbread
- HARISSA BAKED SNAPPER** (GF, DFO) **\$38**  
Cucumber, Fennel & Apple Salad, Yoghurt
- RISOTTO of the DAY** **\$MP**  
Please ask our Waitstaff
- PORK BELLY** (GF, DFO) **\$36**  
Almond, Charred Corn, Cranberry, Hummus
- SPRING VEGETABLES** (V, VEO) **\$25**  
Romesco, Pickles Zucchini, Grilled Haloumi

**SIDES**

- QUINOA & BURGHUL BOWL** (VE) **\$14**  
Roasted Spring Vegetables
- BEANS, ALMONDS** (GF/VE) **\$12**
- TUSCAN ROAST BABY POTATOES** (GF/VE) **\$12**
- HOUSE PICKLED VEGETABLES** (GF/VE) **\$14**
- MARY'S GARDEN MEDLEY** (GF/VE) **\$12**  
Leaves, Tomato, Cucumber, Pickles,  
Chardonnay Dressing

**DESSERT**

- RED WINE POACHED PEAR** (VE) **\$14**  
Sweet Dukkah, Poaching Syrup
- MOCHA CRÈME BRÛLÉE** **\$16**  
Honeycomb, Double Cream, Mocha Soil
- DRUNKEN CHERRY RIPE** **\$15**  
Zena Cherry Gel, Chocolate Foam
- CHEESECAKE OF THE DAY** **\$18**  
Please ask our waitstaff for today's choice
- 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, Crackers,  
Preserve, Olives, Nuts (GFO, V)
- 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\*\* Full table participation only.**



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## 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 \$9.5 / \$40**

*fig, morello cherry, cinnamon, with a soft mouthfeel*

#### **MERLOT \$9.5 / \$39**

*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**

*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 BEERS**

*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**

**JUICES \$6**

STILL WATER 600ml **\$4**

SPARKLING WATER 500ml / 1LT **\$5.5/ \$9**

**COFFEE from \$5.5**

Flat White / Latte / Cappuccino / Espresso

Long Black / Macchiato / Chai Latte

Mocha / Hot or Iced Chocolate / Iced

Black / Coffee/ Latte

**POT OF TEA \$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