



VINTARA

Vintara mezze platter with lamb kofta, tomato bruschetta, dips, local olives, marinated fetta and dolmades \$26
want to share? Add \$8 per head gf v options possible

Ploughmans Lunch with housemade bread, cheese, pickled onions, gherkins, fruit chutney and sliced ham \$25
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Shredded duck spring rolls with asian slaw and plum dipping sauce \$26

French oak hot smoked salmon salad with shaved fennel, cherry tomatoes, croutons and an orange poppyseed dressing \$28

Citrus glazed chicken breast with soba noodle salad, toasted nori and sesame seeds and a Japanese dressing \$28

Vegetable risotto ball with creamy mozzarella filling served on tomato sugo and rocket leaves \$23 gf v

Char-grilled lamb backstrap, garlic roasted potatoes and mediterranean braised vegetables \$30 gf

Check the board for specials

Dessert

Individual pavlova with rosewater cream and strawberries gf
Brandy snap basket with icecream and coulis
Orange and almond cake with double cream gf
Chocolate torte with double cream
All sweets \$11