

thevintnersroom

Entrée

House Bread and Dips	12
Goat Cheese Croquettes, with Manuka Honey and Almonds	
Veg	14
Manuka Smoked Salmon, with Fennel Citrus Salad and Dill Cream	
Veg/GF	22
Quinoa and Barley Salad, with Braised Fennel, Roast Vegetables and Tahini Dressing	
Veg	19
Duck Rillettes, with Orange Gel, Pickles and House Toast	
GF Possible	23

Sides

Seasonal Green Beans, with Lemon, Rosemary and House Olive Oil	
Veg/GF/DF	11
Twice Cooked Potatoes, with Pimenton Salt and Aioli	
Veg/GF/DF	11
Mixed Leaves Salad, with Puffed Grains and Honey dressing	
Veg/GF/DF	11

Main

Lamb Rump, with Pea Puree, Confit Onions, Onion Jam and Green Beans	
GF	38
Beef Fillet, with Aubergine puree, Tomato Jam, Bok Choy and Master Stock.	
GF	40
Fish of the Day, Corn Puree, Courgette, Crispy Kale and Bacon Cream	
GF	36
Summer Risotto, with Baby Peas, House Ricotta, Cured Egg Yolk and Parmesan.	
Veg/GF	34

Dessert

Broken Lemon Tart, (Lemon Curd, Biscuit Crumble, Crème Fraiche and Burnt Meringue)	15
Crème Brûlée, with Poached Peach, Peach Gel and Almonds	15
Rhubarb Crumble, with Rhubarb Compote, Oats Diplomata and Coconut Crumble	15
Affogato, with Biscotti and Vanilla ice-cream with your choice of liqueur	13
Cheese Board, with House Crackers, Fruits and Rhubarb Chutney.	
GF possible	24

Liqueur Menu

Kahlua
Frangelico
Baileys
Tia Maria
Galliano White Sambuca
Galliano Vanilla
Jägermeister
\$9 each