



Brindabella Hills

CANBERRA DISTRICT WINERY

The Vineyard Café

Shares

Marinated olives - \$6

Parmesan, bell pepper and pea salad - \$11

Maple glazed chorizo - \$15

Braised pork belly, miso ginger broth \$16

Bush spiced calamari, yuzu mayo - \$18

Antipasto board - \$35

Mains

Italian cut salad, radicchio, fennel, chickpeas, gorgonzola, walnuts - \$24

Wild three mushroom ravioli, burnt butter, crispy sage - \$26

Grilled chicken breast, parmesan polenta, kale, tamari jus - \$29

Oven baked salmon, Israeli cous-cous, broccolini, tarator sauce - \$32

200g Eye fillet, horseradish pomme puree, green beans, red wine jus - \$38

Sides

Shoestring fries - \$8

Sautéed greens and dukkha - \$9

Parmesan, pear and rocket salad - \$12

Desserts

Poached pear, Speculaas crumb, mulled wine gel, vanilla ice cream - \$13

Lemon tart, whipped crème fraiche, yuzu gel - \$13

Cheese tasting platter - \$24

Feed me option \$60pp – Antipasto platter, chefs selection of 3 entrée, 3 main, 2 side and dessert platter



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Children 12yrs or under

Mains

Penne pasta, Napoli sauce, parmesan cheese - \$15

House made chicken tenders with fries and salad - \$15

Dessert

Vanilla ice cream with honeycomb and chocolate crumb - \$5

Beverages

Coke, Sprite, Fanta - \$4

Bundaberg Ginger beer - \$5

Mountain Fresh orange or apple & pear juice \$5

Santa Vittoria 500ml - \$7

Coffee

Espresso - \$3.5

Piccolo - \$3.8

Macchiato - \$3.8

Long black - \$4

Flat white, cappuccino, latte, mocha \$4.5

Hot chocolate, chai latte \$4.5

Tea

Earl grey, English breakfast, lemon & ginger, peppermint, green - \$4