

THE VINES BISTRO

all from scratch

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Chapter 3

STARTERS

GARLIC BREAD

With confit garlic herb butter

\$8 | M.\$7.2

BOWL OF CHIPS

with caddy salt and vines sauce

\$12 | M.\$10.8

SPICY FRIED CHICKEN BITES

Served with honey glaze and herb aioli.

\$15 | M.\$13.5

SEASONAL ROAST VEGETABLES

Chermoula and Garlic



\$13 | M.\$11.7

MAC AND CHEESE BITES

Panko Crumbed mac and cheese, Served with a summer truffle Aioli

\$18 | M.\$16.2

BREKKIE BURGER (LUNCH ONLY)

Fried Egg, Bacon with Cheese and Tomato Jam

ADDITION

Side of chips \$4 | M.\$3.60

\$9 | M.\$8.1

CHICKEN SKEWERS

Nostinimi, charred lemon cheek, with golden chermoula yoghurt

\$16 | M.\$14.4

LIGHT CREATIONS

Light Creations are not only our most popular mains offered at entree size they are also light and refreshing. Perfect for those who are wanting a lighter option or those wanting to save room for dessert.

FISH AND CHIPS (1 PIECE)

Beer Battered or Grilled Local Fresh Fish, with Caddy Salt Chips, Salad and Herb Aioli

\$19 | M.\$17.1

LC CHICKEN SCHNITZEL

150g Panko crumbed with caddy salt chips and salad

\$17 | M.\$15.3

ADD TOPPINGS

Mushroom, Pepper, Diane or Plain Gravy \$2 | M.\$1.8

Parmigiana \$4 | M.\$3.6

BLT (LUNCH ONLY)

Sourdough, bacon, lettuce, tomato and house-made aioli

\$16 | M.\$14.4

ADDITION Side of chips \$4 | M.\$3.6

Avocado \$3 | M.\$2.7

KACHUMBARI SALAD



Mixed leaves, cucumber, capsicum, red onion, confit cherry tomatoes, golden chermoula yoghurt

\$18 | M.\$16.2

ADD CHICKEN \$6 | M.\$5.4

ADD FALAFEL \$4 | M.\$3.6

LC PESTO MINT PASTA



Entree' Size, Orecchiette, broccolini pea mint pesto, confit cherry tomatoes, parmesan, lemon

\$19 | M.\$17.1

POPCORN CAULIFLOWER SALAD



Tempura cauliflower, pearl cous cous, sweet potato, eggplant yoghurt, harissa

\$22 | M.\$19.8

"M." INDICATES MEMBER'S PRICES

(PRESENT MEMBERS CARD OR SENIORS CARD TO RECEIVE MEMBERS DISCOUNT)

Not all ingredients are listed in the menu descriptions, please see the server for any dietary requirements.

MAINS

ROAST PERI PERI CHICKEN

Roast chicken breast peri peri seasoning, confit potatoes, green mango coleslaw salad

\$33 | M.\$29.7

LAMB RUMP

Roasted lamb rump cooked medium, seasonal roast vegetables, lamb jus

\$38 | M.\$34.2

HARISSA STEAK

Scotch fillet cooked medium, confit potatoes, charred broccolini, harissa, chermoula

\$41 | M.\$36.9

PESTO MINT PASTA

Orecchiette, broccolini pea mint pesto, confit cherry tomatoes, parmesan, lemon. (can be made to be vegan)

\$29 | M.\$26.1

SEAFOOD PASTA

Spaghetti, mussels, cockles, confit cherry tomatoes, chilli, garlic, herbs, pangrattato

\$32 | M.\$28.8

FISH AND CHIPS

Beer battered or grilled local fresh fish, with caddy salt chips, salad and herb aioli

\$33 | M.29.7

BAKED EGGPLANT

House made hommus, eggplant skin glaze, herb salad, topped with crispy sumac chickpeas and crusty bread

\$25 | M.\$22.50

SOUTHERN VINES CHICKEN BURGER

Fried buttermilk chicken, coleslaw, vines BBQ sauce, caddy salt chips

\$26 | M.23.40

ADDITIONS

Add chicken	\$4 M.\$3.6
Bacon	\$3 M.\$2.7
Cheese	\$1 M. 90c
Chilli Honey Glaze	\$2 M.\$1.8

BEEF SMASH BURGER

Brisket Mince, Cheese, White Onion, House Pickles, Vines Sauce, Caddy Salt Chips.

\$25 | M.\$22.5

ADDITIONS

ADD 1 Patty	\$3 M.\$2.7
ADD 2 Patty	\$6 M.\$5.4
ADD Bacon	\$3 M.\$2.7

CHICKEN SCHNITZEL

300g Panko crumbed with caddy salt chips and salad

\$25 | M.22.5

BEEF SCHNITZEL

Tenderised porterhouse steak, panko crumbed with caddy salt chips and salad

\$29 | M.26.1

ADD TOPPINGS

Mushroom, Pepper, Diane or Plain Gravy	\$2 M.\$1.8
Parmigiana	\$4 M.\$3.6

WEEKLY CREATIONS

Weekly creations are additions to the standard menu.

Available for a limited time due to the product being sourced locally and at the industry's best price. This allows us to offer something high-end that could not normally meet the price requirements of the Main Menu.

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