



PLATTERS

- P Winestone Express Platter For One \$24.00
jamón ibérico de cebo, classic spanish chorizo, brie de meaux, la tomme de savoie fermière, olives and focaccia, accompanied with a glass of house pour red or white wine of your choice
- P Cold Cut Set \$28.00
quince paste platter with shaved jamón ibérico de cebo, prosciutto parma, spanish chorizo, sun-dried tomatoes, olives and focaccia
- Cheese Set \$28.00
brie de meaux, la tomme de savoie fermière, parmigiano-reggiano, sun-dried tomatoes, olives and focaccia
- P Mixed Platter \$28.00
quince paste platter brimming with jamón ibérico de cebo, prosciutto di parma, spanish chorizo, brie de meaux, la tomme de savoie fermière, parmigiano-reggiano, sun-dried tomatoes, olives and focaccia

SALAD

- VA Chicken Caesar \$20.00
bite-sized strips of chicken breast served with kataifi eggs on top of leafy romaine lettuce, sprinkled with parmesan cheese and anchovies with anchovy dressing
- V Fattoush \$20.00
mixed salad dressed with fresh tomatoes, pomegranate pulps, radish and olives
- VA Fig & Olive Burrata \$28.00
rocket and basil leaves tossed with semi-dried tomatoes, with a drizzle of balsamic dressing
- V Mushroom \$20.00
grand mix of shiitake, oyster and button mushrooms in a glowing mix-green hummus, drizzled with puree and topped with olives and pomegranate





APPETISERS

- V Baba Ganoush \$8.00
fresh eggplants mixed with pomegranate served with handmade lebanese bread
- V Hummus \$8.00
chickpea puree mixed with olive oil served with handmade lebanese bread
- VA Mediterranean Meze \$10.00
a variety of fragrant truffle butter, fresh tomato pesto and fine tapenade spread served with handmade lebanese bread
- Mackerel Tartare \$16.00 (S) \$22.00 (L)
fresh and fragrant mackerel mixed with tobiko and croutons
- Steak Tartare \$18.00 (S) \$28.00 (L)
hand-chopped steak mixed with confit egg and salami crisps
- CA Whitebait \$12.00
fried beer-battered whitebait with a zest of grilled lime and served with garlic aioli
- Ricotta and Veal Meatballs \$14.00
veal meatballs with soft and creamy polenta in rich-tempered pomodoro sauce
- V Falafel \$14.00
deep-fried handmade falafel served with semi-dried tomatoes, a rich hummus spread and a scoop of mint yoghurt
- P Seared Scallops \$16.00
golden-brown seared scallops with large slices of classic spanish chorizo served with freshly-crushed peas and creamy parmigiano and truffle cream
- V Old-Fashioned Stew \$18.00
plant-based beyond meat stewed in tomato coulis with ricotta cheese and dressed with parmesan cheese

SOUP

- V Cremini Mushroom \$14.00
diced porcini mushroom with a dash of truffle oil mixed to a rich creamy texture
- V Pumpkin \$14.00
freshly-peeled pumpkin pureed and topped with almonds and chives

CA - Contains Alcohol P - Contains Pork V - Vegetarian VA - Vegetarian Alternative Available





TASTE OF ITALY

VA	Rigatoni Prawn fresh prawns tossed with rigatoni, roasted capsicums and mixed with rich-tempered tomato parmesan sauce	\$26.00
	Ragout Tagliatelle classic homemade ground beef ragout mixed with tagliatelle and topped with grated parmesan cheese	\$25.00
V	Fettuccine Ai Funghi dried mushrooms tossed with confit tomatoes and balsamic vinegar served with leafy arugula lettuce and topped with ricotta cheese	\$22.00
V	Penne Verde gluten-free pasta simmered in confit tomato, broccoli and artichoke	\$22.00
V	Winestone Pizza oven-baked pizza topped with diced pumpkins, fresh tomatoes, rocket leaves and grated gorgonzola and mozzarella	\$26.00
P	Pellegrino Pizza oven-baked pizza topped with shaved prosciutto de parma ham, grilled mushrooms, fresh tomatoes, black olives, artichoke and sprinkles of mozzarella	\$28.00

FROM THE FARM

	BBQ Chicken roasted corn-fed chicken drizzled with handmade bbq-spice, served with corn on the cob, baby carrots and salsa verde	\$35.00
	Lamb Rack 200g oven-roasted grass-fed lamb rack with pomegranate pulps and a side salsa verde	\$52.00
	Ribeye 250g natural pasture-fed MS2 ribeye seared to perfection and served with sautéed porcini mushroom, baby carrots and horseradish	\$65.00
VA	Beef Tenderloin 250g 150-days grain-fed MS2+ beef tenderloin evenly-seared and served with foie gras, vine tomatoes and asparagus with a side of handmade green peppercorn sauce	\$87.00

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BURGER

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| | Winestone Signature Burger | \$27.00 |
| | slow-grilled wagyu beef patty layered with sautéed portobello mushroom, camembert cheese and freshly buttered leafy lettuce, drizzled with onion marmalade and mustard on brioche bun, served with fries and salad | |
| V | Mushroom Burger | \$22.00 |
| | grilled portobello mushrooms, eggplant with freshly buttered leafy lettuce, tomato slices, served with fries and salad | |
| V | Plant-Based Burger | \$24.00 |
| | beyond meat patty layered with chickpeas, bell peppers, fresh tomatoes and drizzled with onion marmalade in a brioche bun, served with fries and salad | |

FROM THE SEA

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| CA | Cataplana | \$26.00 |
| | fresh mussels, prawns, scallops and squids brewed in tomatoes and capsicums, topped with coriander leaves | |
| CA | Braised Seafood Risotto | \$28.00 |
| | seafood bisque risotto filled with crayfish, mussels, prawns and scallops | |
| CA | Pan-Seared Cod Fish | \$38.00 |
| | golden brown pan-seared cod fish with clams and spinach in fish velouté | |
| | Pan-Seared Turbot Fish | \$32.00 |
| | golden brown pan-seared turbot fish glazed with balsamic vinegar, served with braised endives, oven-roasted shallots and crispy chickpeas | |
| | Roasted Cod Rigatoni | \$38.00 |
| | oven-roasted cod fish marinated with teriyaki sauce in asian-inspired rigatoni | |

SIDES

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| | Selection of Sides with Main Dish | \$5.00 |
| | choice of fries, truffle fries, mixed green salad, lyonnaise potatoes or macaroni and cheese | |





KIDS' CHOICE

Ragout Tagliatelle classic homemade ground beef ragout mixed with tagliatelle and topped with grated parmesan cheese	\$16.00
Fish and Chips golden-brown fried battered fish served with green salad, crispy chips and a side of tartar sauce	\$16.00
Ham and Cheese Sandwich grilled turkey ham with cheddar cheese between fresh ciabatta, served with green salad and crispy chips	\$16.00
Chicken Nuggets served with fries and tartar sauce	\$16.00

DESSERT

V Churros soft and tender churros with a crispy golden-brown crust coated with cinammon sugar and served with hot chocolate dip and crème fraîche	\$12.00
V Crema Catalana refreshing citrus-infused cream, with a hint of cinnamon and a crunchy layer of caramelized sugar served with berries	\$14.00
V Vanilla Panna Cotta creamy pot of panna cotta served with baklava, freshly-crushed pistachios and drizzled with salted caramel sauce	\$14.00
CA V Chocolate Fondant soft chocolate cake with a rich and creamy chocolate sauce served with a scoop lime sorbet	\$14.00





COFFEE

	HOT	COLD
Espresso (Single / Double)	\$5.00	\$6.00
Macchiato	\$5.50	\$6.00
Piccolo Latte	\$5.50	\$6.00
Americano / Long Black	\$6.00	\$6.50
Cappuccino	\$6.00	\$6.50
Café Latte	\$6.00	\$6.50
Additional Shot of Espresso	\$0.50	\$0.50
<i>Decaf available upon request.</i>		

CHOCOLATE

	HOT	COLD
Signature Chocolate	\$6.00	\$6.50

TEA

	HOT	COLD
Colonial Breakfast	\$6.00	\$6.50
Pandan Earl Grey	\$6.00	\$6.50
Tigress Mint	\$6.00	\$6.50
Chamomile Lavender	\$6.00	\$6.50
Ji-Bun Sencha	\$6.00	\$6.50

JUICE

Apple (Red or Green)	\$8.00
Carrot	\$8.00
Celery	\$8.00
Orange	\$8.00
Watermelon	\$8.00
Mixed (Choice of 2 fruits)	\$8.50





SODA

	COLD
Coke / Coke Zero / Sprite / Soda / Tonic	\$6.00
Ginger Ale	\$6.00
Ginger Beer	\$6.00
Red Bull	\$6.50

WATER

	COLD
Evian Still (330ml)	\$6.00
Evian Still (750ml)	\$9.00
Badoit Sparkling (330ml)	\$6.00
Badoit Sparkling (750ml)	\$9.00

BEER

	HALF	FULL
Tiger, Singapore (Draught)	\$12.00	\$17.00
Kilkenny, Ireland (Draught)	\$13.00	\$18.00
Corona, Mexico		\$12.00
Heineken, The Netherlands		\$12.00
Kirin, Japan		\$12.00
Erdinger Wheat, Germany		\$14.00
Strongbow Cider, England		\$14.00
Guinness, Ireland		\$17.00

HOUSE POUR

	GLASS	BOTTLE
Cruzan Estate Dark Rum	\$12.00	\$188.00
Gordon's Gin	\$12.00	\$188.00
Jim Beam White Bourbon Whiskey	\$12.00	\$188.00
Johnnie Walker Black Label Scotch Whisky	\$12.00	\$188.00
Sauza Silver Tequila	\$12.00	\$188.00
Smirnoff Red Vodka	\$12.00	\$188.00