



## PLATTERS

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

## SOUP

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

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## TASTE OF ITALY

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

	<b>BBQ Chicken</b> roasted corn-fed chicken drizzled with handmade bbq-spice, served with corn on the cob, baby carrots and salsa verde	\$35.00
	<b>Lamb Rack 200g</b> oven-roasted grass-fed lamb rack with pomegranate pulps and a side salsa verde	\$52.00
	<b>Ribeye 250g</b> natural pasture-fed MS2 ribeye seared to perfection and served with sautéed porcini mushroom, baby carrots and horseradish	\$65.00
VA	<b>Beef Tenderloin 250g</b> 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

- |   |  |         |
|---|--|---------|
|   | 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

- |    |   |         |
|----|---|---------|
| 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

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

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## KIDS' CHOICE

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

## DESSERT

<b>V Churros</b> 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
<b>V Crema Catalana</b> refreshing citrus-infused cream, with a hint of cinnamon and a crunchy layer of caramelized sugar served with berries	\$14.00
<b>V Vanilla Panna Cotta</b> creamy pot of panna cotta served with baklava, freshly-crushed pistachios and drizzled with salted caramel sauce	\$14.00
<b>CA V Chocolate Fondant</b> 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
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