



PLATTERS

- P Cold Cut Set \$20.00
quince paste platter with shaved jamón ibérico de cebo, prosciutto parma, spanish chorizo, sun-dried tomatoes, olives and focaccia
- Cheese Platter \$20.00
brie de meaux, la tomme de savoie fermière, parmigiano-reggiano, sun-dried tomatoes, olives and focaccia

APPETISERS

- V Baba Ganoush \$9.00
fresh eggplants mixed with pomegranate served with handmade lebanese bread
- V Falafel \$10.00
deep-fried handmade falafel served with semi-dried tomatoes, a rich hummus spread and a scoop of mint yoghurt
- V Cremini Mushroom Soup \$9.00
diced porcini mushroom with a dash of truffle oil mixed to a rich creamy texture

ROASTED DELIGHTS

served with a choice of yorkshire pudding, roasted baby potatoes or truffle mash, a choice of roasted root vegetables or slow-braised brussels sprouts, and choice of corn bread, ciabatta bread or soft bun with butter

- Signature Roast Chicken (approximately 2.2kg) \$42.00
Serves 2 - 4 pax
- Boneless Honey-Baked Ham (approximately 1kg) \$58.00
Serves 2 - 4 pax
- Slow-Roasted Leg of Lamb (approximately 1.3kg) \$128.00
Serves 2 - 6 pax
- Roasted Rib Eye Beef (approximately 1.3kg) \$158.00
Serves 2 - 4 pax

Selection of Sauce: Black Pepper Sauce, Catalan Romesco Sauce, Pineapple Sauce, Red Wine Herb Sauce or Truffle Black Sauce

CA - Contains Alcohol

P - Contains Pork

V - Vegetarian





MAINS

Peri Peri Chicken roasted corn-fed half spring chicken marinated in handmade peri peri, served with smoked garlic potatoes, freshly-grilled corn on cob and a side of bacon butter	\$19.00
Pan-Grilled Garlic Butter Prawn Rigatoni pan-grilled large garlic butter flavoured prawns and rigatoni, topped with shallots, cherry tomatoes, drizzled with sherry vinaigrette, served with butterhead salad	\$22.00
Grilled Lamb Chops oven-roasted grass-fed lamb chops with coconut chutney, caramelised onion purée, tomato chutney and rocket salad	\$25.00
Miso Dill Cod golden-brown pan-seared cod fish marinated with Japanese miso with lettuce salad in Vietnamese dressing	\$26.00

WRAPS

served with a choice of fries or potato wedges, and fresh garden salad

V Cauliflower Tortilla oven-baked tandoori cauliflower wrapped in freshly-baked homemade tortilla with homemade chickpea puree, golden-brown onions and feta cheese	\$10.00
V Vegan Pakora crispy vegetable fritters in handmade freshly-baked naan with onion bhajis, mushroom wrapped in mint yoghurt and capsicum, served with iceberg lettuce salad	\$10.00
Oven-Roasted Chicken Tikka oven-roasted chicken tikka with guacamole, romaine lettuce, caramelized onion and capsicums in handmade pita bread	\$14.00
Spicy Sriracha Tuna and Sweet Corn tuna, chilli mayonnaise, sweetcorn and sautéed baby spinach in a herb tortilla	\$15.00
Lamb Seekh oven-roasted cumin-marinated lamb with jalapeño and onion pickles in a tortilla	\$15.00

CA - Contains Alcohol

P - Contains Pork

V - Vegetarian





BURGERS

served with a choice of fries or potato wedges, and fresh garden salad

- | | | |
|---|---|---------|
| V | Vegan Burger
vegetable patty layered with fresh avocado slices, handmade avocado puree, juicy tomatoes, caramelised onion marmalade and lettuce | \$10.00 |
| V | Plant-Based Burger
beyond meat patty layered with chickpea puree, fresh juicy tomatoes, cucumber and caramelised onion marmalade | \$18.00 |
| | Wasabi Chicken Burger
crispy deep-fried chicken patty layered with handmade wasabi mayonnaise, juicy tomatoes, sliced onions, melted American cheddar cheese and crunchy lettuce | \$14.00 |
| | Slow-Grilled Beef Cheek Burger
tender double-braised beef cheek patty layered with smoked cheese, crispy bacon, shredded pineapples, fresh tomatoes and lettuce served with fries and salad | \$18.00 |

PIZZAS

- | | | |
|---|--|---------|
| | Smoked Chicken Pizza
oven-baked pizza topped with smoked chicken, baked eggplants, grilled mushrooms and mozzarella | \$18.00 |
| V | Pumpkin Pizza
oven-baked pizza topped with diced pumpkins, fresh tomatoes, rocket leaves, grated gorgonzola and mozzarella | \$18.00 |
| P | Pellegrino Pizza
oven-baked pizza topped with shaved prosciutto de parma ham, grilled mushrooms, fresh tomatoes, black olives, artichoke and sprinkles of mozzarella | \$23.00 |
| P | Braised Short Ribs Pizza
oven-baked pizza topped with slow-braised short ribs, caramelised onions, brie and ricotta cheese | \$23.00 |

With any mains, wraps, burgers or pizzas,

- Add **\$2.00** for your choice of soft drink
- Add **\$5.00** for your choice of dessert
- Add **\$6.00** for a bottle of 330ml beer (*choice of Corona, Heineken, Kirin or Tiger*)
- Add **\$9.00** for a bottle of 330ml Fudebar Exclusive Bottled Beer (*choice of Session IPA, Summer Ale or Wheat*)

CA - Contains Alcohol

P - Contains Pork

V - Vegetarian





FOR ONE

Winstone Mains Set Meal a choice of appetiser, main and soft drink	\$29.00
Winstone Wraps Set Meal a choice of appetiser, wrap and soft drink	\$18.00
Winstone Burgers Set Meal a choice of appetiser, burger and soft drink	\$20.00
Winstone Pizzas Set Meal a choice of appetiser, pizza and soft drink	\$25.00
Winstone Bundle Meal a choice of platter, main/wrap/burger, and soft drink	\$34.00

With any set for one,

- Add **\$5.00** for your choice of dessert
- Add **\$6.00** for a bottle of 330ml beer (*choice of Corona, Heineken, Kirin or Tiger*)
- Add **\$9.00** for a bottle of 330ml Fudebar Exclusive Bottled Beer (*choice of Session IPA, Summer Ale or Wheat*)

FOR TWO

Bundle A 2 cauliflower tortillas wrap, 2 vegan pakora wrap, 2 skewers of chicken tikka, fattoush salad and 2 cans of soft drink	\$40.00
Bundle B 2 oven-roasted chicken tikka wrap, 2 falafel, mixed salad, 2 desserts and 2 cans of soft drink	\$40.00
Bundle C 2 lamp seekh wrap, 2 vegan pakora wrap, 2 spicy buffalo chicken wings, fattoush salad, 2 desserts and 2 cans of soft drink	\$60.00

With any set for two,

- Add **\$11.00** for 2 bottles of 330ml beer (*choice of Corona, Heineken, Kirin or Tiger*)
- Add **\$16.00** for 2 bottles of 330ml Fudebar Exclusive Bottled Beer (*choice of Session IPA, Summer Ale or Wheat*)





FOR FOUR

Bundle A a choice of any 4 burgers, 4 vegan pakora, 4 pieces of spicy buffalo chicken wings, 2 mixed salad, 4 desserts and 4 cans of soft drink	\$78.00
Bundle B a choice of any 4 burgers, 4 pieces of crispy mid-joint chicken, 4 falafel, 2 fattoush salad, 4 desserts and 4 cans of soft drink	\$88.00
Family Bundle 2 peri peri chicken, 4 pieces of smoked cheddar sausages, 2 fattoush salad, 4 blackforest cake and 4 cans of soft drink	\$20.00

With any set for four,

- Add **\$20.00** for 4 bottles of 330ml beer (*choice of Corona, Heineken, Kirin or Tiger*)
- Add **\$30.00** for 4 bottles of 330ml Fudebar Exclusive Bottled Beer (*choice of Session IPA, Summer Ale or Wheat*)

DESSERT

V Black Forest Cake soft and fluffy rich chocolate cake layered with fresh cherries, cherry liqueur, whipped cream frosting and topped with cherry	\$8.00
V Lemon Cheesecake creamy lemon cheesecake speckled with lemon zest and topped with luscious lemon curd, served with strawberry	\$8.00
V Chocolate Ganach Mud Pie soft chocolate ganach mud pie with rich and creamy chocolate sauce	\$8.00
V Berry Tart sweet and buttery crust with a luscious cream filling, topped with colourful fresh slices of fruits	\$8.00
V Mixed Berries Tart a mix of all-time favourite berries in a crunchy cookie crust	\$8.00





SODA

	COLD
Coca-Cola / Coca-Cola Zero	\$4.50
Sprite	\$4.50
Ginger Ale	\$4.50

WATER

	COLD
Evian Still (330ml)	\$5.00
Evian Still (750ml)	\$8.00
Badoit Sparkling (330ml)	\$5.00
Badoit Sparkling (750ml)	\$8.00

WATER

	BOTTLE
Beer (Corona / Heineken / Kirin / Tiger)	\$9.00
Fudebar Exclusive Beer (Session IPA / Summer Ale / Wheat)	\$14.00

WHITE WINES

Allegrini Corte Giara Pinot Grigio delle Venezie (IGT, Italy)	\$41.50
Terre Forti Trebbiano Chardonnay (Italy)	\$25.00
McWilliam's Inheritance Chardonnay (New South Wales, Australia)	\$32.00
Domaine Du Tariquet Classic (Armagnac Estate Southwest, France)	\$36.00
Baron Philippe de Rothschild, Mapu Sauvignon Blanc (Maipo, Chile)	\$29.50

RED WINES

Cavero Terre Forti Sangiovese Rubicone (Romagna, Italy)	\$25.00
McWilliam's Inheritance Merlot (New South Wales, Australia)	\$32.00
Château Taussin 2016 (Bordeaux, France)	\$36.00
Coopers Crossing Shiraz (South Australia)	\$31.50
Baron Philippe de Rothschild, Mapu Cabernet Sauvignon (Maipo, Chile)	\$29.50

