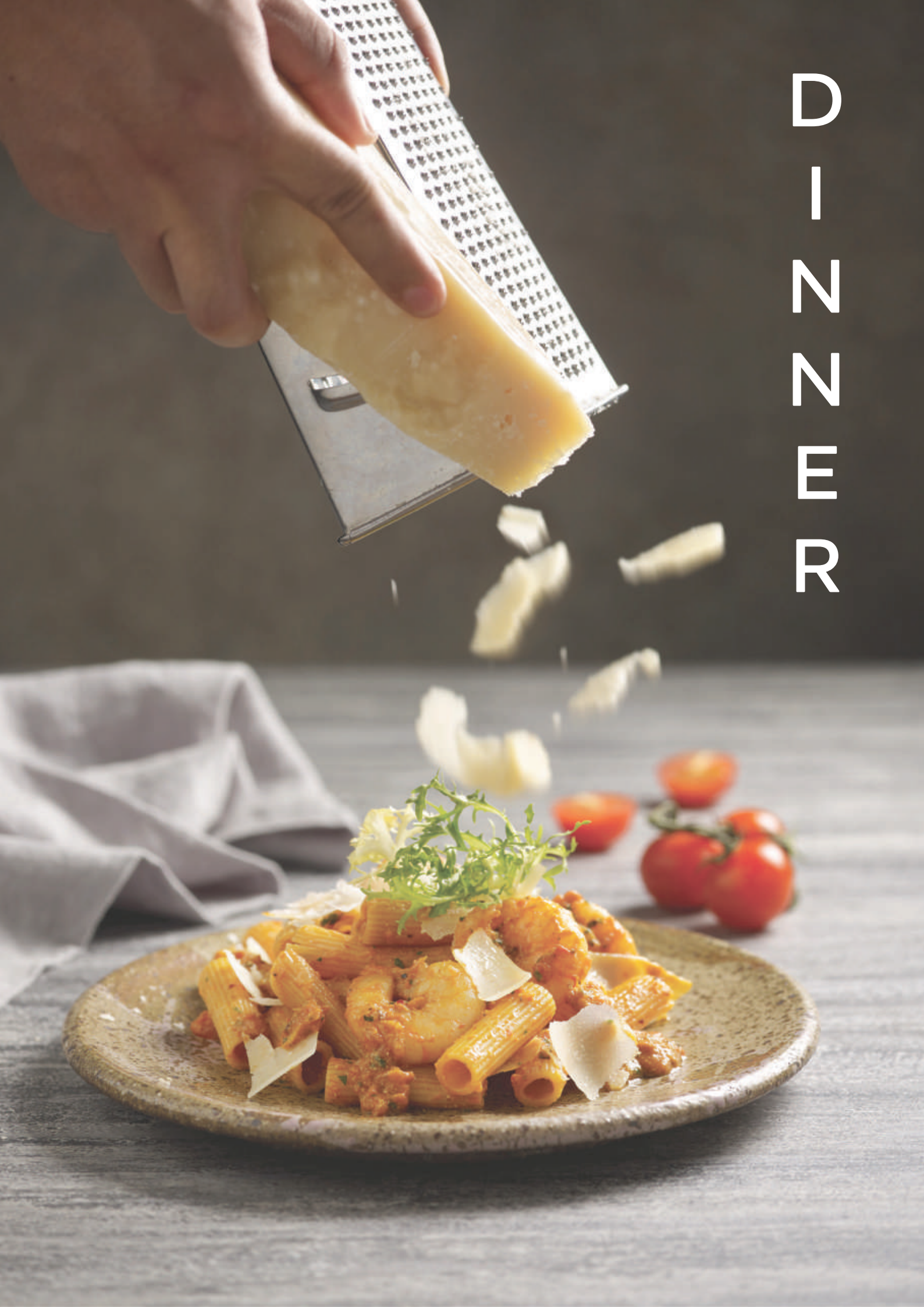


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PLATTERS

- 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 poached 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

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
- CA Whitebait** \$12.00
fried beer-battered whitebait with a zest of grilled lime and served with garlic aioli
- 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





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

TASTE OF ITALY

- VA Rigatoni Prawn \$26.00
fresh prawns tossed with rigatoni, roasted capsicums and mixed with rich-tempered tomato parmesan sauce
- Ragout Tagliatelle \$25.00
classic homemade ground beef ragout mixed with tagliatelle and topped with grated parmesan cheese
- Spaghetti Cacciatore \$23.00
boneless oven-baked chicken thighs with spaghetti in marinara sauce, topped with forest mushrooms and shaved parmesan cheese
- V Penne Verde \$22.00
gluten-free pasta simmered in confit tomato, broccoli and artichoke
- V Winestone Pizza \$26.00
oven-baked pizza topped with diced pumpkins, fresh tomatoes, rocket leaves and grated gorgonzola and mozzarella
- P Pellegrino Pizza \$28.00
oven-baked pizza topped with shaved prosciutto de parma ham, grilled mushrooms, fresh tomatoes, black olives, artichoke and sprinkles of mozzarella

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 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

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





FROM THE FARM

BBQ Chicken	\$35.00
roasted corn-fed chicken drizzled with handmade bbq-spice, served with corn on the cob, baby carrots and salsa verde	
Lamb Rack 200g	\$52.00
oven-roasted grass-fed lamb rack with pomegranate pulps and eggplant purée	
Ribeye 250g	\$65.00
natural pasture-fed MS2 ribeye seared to perfection and served with sautéed porcini mushroom, baby carrots and horseradish	
CA Beef Tenderloin 250g	\$87.00
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	

FROM THE SEA

CA Cataplana	\$26.00
fresh mussels, prawns, scallops and squids brewed in tomatoes and capsicums	
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	
Oven-Roasted Seabass	\$26.00
oven-roasted seabass with asian-inspired rigatoni, topped with fragrant teriyaki sauce dressing	

SIDES

Selection of Sides with Main Dish	\$5.00
choice of fries, truffle fries, oven-roasted baby potatoes or potato wedges	
Oregano Fries	\$10.00
Truffle Fries	\$12.00
Baby Potatoes	\$10.00
Potato Wedges	\$10.00

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





KIDS' CHOICE

Ragout Spaghetti 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
Chicken Nuggets served with fries and tartar sauce	\$16.00

DESSERT

V Baked Apple Crumble with Almond and Mixed Berries baked apple in crispy crumble crust with almond and mixed berries	\$14.00
V Lemon Cheesecake creamy lemon cheesecake speckled with lemon zest and topped with luscious lemon curd, served with strawberries	\$14.00
V Berry Tart sweet and buttery crust with a luscious cream filling, topped with colourful fresh slices of fruits	\$14.00
V Chocolate Ganache Mud Pie soft chocolate ganach mud pie with rich and creamy chocolate sauce	\$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

Decaf available upon request.

CHOCOLATE

	HOT	COLD
Signature Chocolate	\$6.00	\$6.50

TEA

	HOT	COLD
English Breakfast	\$6.00	\$6.50
Earl Grey	\$6.00	\$6.50
Peppermint	\$6.00	\$6.50
Chamomile	\$6.00	\$6.50
Green Tea	\$6.00	\$6.50

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





WINE LIST





HOUSE POUR SPARKLING WINES

	GLASS	BOTTLE
Santa Margherita Prosecco Extra Dry Veneto, Italy <i>This sparkling wine displays a fine, persistent pelage, while on the nose it offers attractive floral notes of peach and acacia blossom alongside delicate scents of reinette apples, all expressed with great cleanness and elegance.</i>	\$13.00	\$60.00
Zeta Brut Cava Cava, Spain <i>This bright sparkling cava has fragrant aromas of citrus and green apple. It is fresh and crisp with small bubbles and flavors of mineral, apple and lemon zest before a long and pleasant finish.</i>	\$14.00	\$65.00

HOUSE POUR CHAMPAGNE

	GLASS	BOTTLE
La Cuvée de Laurent-Perrier Champagne, France <i>A delicate nose with hints of fresh citrus and white flowers. The wine's complexity is expressed in successive notes like vine peach and white fruits notes. A perfect balance between freshness and delicacy with fruity flavors very present on the finish.</i>	\$25.00	\$120.00

HOUSE POUR WHITE WINE

	GLASS	BOTTLE
Terre Forti Trebbiano Chardonnay Emilia Romagna, Italy <i>Light and fresh with aromatic apple and peach notes on the nose. A dry fresh palate that has an easy drinking style, and plenty of pear, citrus and apple fruit flavours.</i>	\$8.00	\$38.00
Baron Philippe De Rothschild, Mapu Sauvignon Blanc Maipo, Chile <i>This vintage displays classic Sauvignon character; fresh citrus fruit and a richer more tropical note of pineapple. The palate is fresh and crisp, but rounded and softer than you might expect. The fruit is juicy and ripe with perfectly balanced acidity. This is a straightforward, reliable summer tippie.</i> <i>Goes well with white meats, light cheeses and also as an apéritif</i>	\$10.00	\$48.00
McWilliam's Inheritance Chardonnay New South Wales, Australia <i>The luxurious bouquet hints at juicy aromas of ripe stone fruit, green apple, peach blossom and white nectarine coupled with fine nutty characters and subtle oak notes.</i>	\$12.00	\$55.00
Domaine du Tariquet Classic Armagnac Estate IGP Cotes de Gascogne, France <i>An intense display of floral notes, as well as great minerality. Its' beautiful texture will be the perfect accompaniment to any fish and seafood dishes.</i>	\$13.00	\$62.00





Corte Giara by Allegrini, Pinot Grigio delle Venezie IGT \$16.00 \$75.00
Veneto, Italy

Straw yellow in colour, the dry and medium-bodied wine is light and delicate on the nose, characterised by a subtle elegant floral nuance followed by hints of golden delicious apples and distinctive vegetal notes. The palate faithfully reflects the nose, being tangy and satisfying, while at the same time simple and exceedingly enjoyable

Goes well with mixed grilled fish, peppered mussels and clams, sea bass baked in salt, chicken salad, nuts and exotic fruit.

HOUSE POUR RED WINE

Terre Forti Sangiovese Rubicone \$8.00 \$38.00
Rubicone, Italy

Deep red colour and has lively aromas of blackcurrants on the nose, with velvety, rich fruits flavours and a hint of spice

Baron Philippe de Rothschild Mapu Cabernet Sauvignon \$10.00 \$48.00
Maipo, Chile

Ruby red colour with aromas of ripe blackcurrants and spice, generous berry fruits and a touch of mint on the palate. The tannins are soft and the acidity fairly low, making this an attractive wine on its own. A Chilean Cabernet Sauvignon should be soft and supple, with intense, rich fruits, and this is no exception.

Goes well with Red Meats, Pasta or any main courses

Coopers Crossing Shiraz \$10.00 \$48.00
Riverina, Australia

Dry, sweet and full bodied. Red varietal fruits of sweet red cherries and blackberries with a hint of spice and sweet oak and a hint of mocha oak, boasting a medium weight with soft oak tannins.

McWilliam's Inheritance Merlot \$12.00 \$55.00
New South Wales, Australia

Crimson red with purple hues and, lifted fruits of plum, fruits of the forest and vanilla chocolate oak boasting a medium-bodied wine with plummy fruit and soft tannins.

Château Taussin \$13.00 \$62.00
Bordeaux, France

This young wine is so full of fruit. Blackberry and delicious acidity combine with some light tannins to bring out the charm of this fine vintage.

CHAMPAGNES

Bollinger Special Cuvee Brut NV \$145.00
Champagne, France

A beautiful aromatic complexity; ripe fruit and spicy aromas; hints of roasted apples, apple compote and peaches. A subtle combination of structure, length and vivacity; bubbles like velvet; pear, brioche and spicy aromas, notes of fresh walnut.





WHITE WINES

BOTTLE

FRANCE

Baron Philippe de Rothschild Chardonnay PAYS D'OC

\$57.00

Languedoc, France

Straw yellow with a slight golden hue. The nose opens on white peach aromas and subtle floral notes, going on to reveal a light touch of mild spice with airing. From a full-bodied attack on highly expressive white fruit flavours, the midpalate reveals subtle notes of acacia blossom and mild spice, leading into a long finish sustained by an attractive minerality.

Goes well with fish, mussels or lasagna.

Pascal Jolivet Sauvignon Blanc Attitude

\$75.00

Loire Valley, France

Beautiful freshness in mouth, a frank attack, delicate green and lemon flavours, citrus fruits, green apple and kiwi aromas. The minerality gives a long finish to the wine, a smoothness and elegance - characteristics of all of Pascal Jolivet's wines

Domaine Roux Père & Fils Chardonnay Bourgogne Les Murelles

\$88.00

Burgundy, France

Light golden colour, limpid and crystalline, often with greenish highlights. In the Côte-d'Or it is hazelnut with a hint of honey, butter, bracken, spices and sugared chestnuts.

Olivier Leflaive Chablis Les Deux Rives

\$95.00

Burgundy, France

Nose of peach, granny apple and lemony scents which lingers in the mouth with nice minerality, along with a bouquet of freshness and exotic notes.

Goes well with terrines of fish and warm oysters.

AUSTRALIA

Frankland Estate Rocky Gully Riesling

\$76.00

Frankland River, Australia

The Rocky Gully Riesling provides an everyday drinking style; fresh, generous and showing true regionality.

Mount Pleasant Elizabeth Semillon

\$101.00

Hunter Valley, Australia

Bright green hues, classic citrus characters of lime & lemongrass predominate with wonderful intensity and purity.

Evans & Tate Breathing Space Sauvignon Blanc

\$101.00

Margaret River, Australia

Very pale and in brilliant condition, an intensely flavoured palate with juicy acidity. Passionfruit, fig and melon drive the palate which is superbly balanced and long.





WHITE WINE

BOTTLE

Frankland Estate Chardonnay

Great Southern, Australia

Bright, light yellow colour with a lightly toasty cashew nut and grapefruit bouquet, fresh youthful and vibrant, the palate likewise brisk and fresh, crisp and tangy with firmness and tension. The finish is salty, minerally and very dry.

\$104.00

NEW ZEALAND

Sileni Cellar Selection Sauvignon Blanc

Marlborough, New Zealand

Intense aromas of tropical fruit with tones of grapefruit and gooseberry. Beautifully balanced, this wine shows a lively freshness with a long, flavoursome finish.

Goes well with grilled fish or young soft cheese.

\$68.00

Greywacke Sauvignon Blanc

Marlborough, New Zealand

Intriguing fenugreek seed and bacon fat aromas evolve into elderflower and citrus. On the palate, intense gooseberry and fenugreek dominate, with elderflower and honeysuckle providing some richness, followed up by slight mineral notes.

\$92.00

ITALY

Allegrini Soave DOC

Veneto, Italy

Straw yellow in colour, the nose reveals distinct notes of white flowers followed by fresher jasmine flowers and a crisp and delicate citrus vein. Striking for its decisiveness, medium body and feistiness, expressed through its fresh palate.

Goes well with fresh water fish dishes and grilled seafood and shellfish.

\$81.00

Ceretto Blange Langhe Arneis

Piedmont, Italy

Fruit and minerality, aromatics and balanced freshness, all coexists in this white wine that has made enjoyment and versatility its trademark.

\$110.00

SPAIN

Alvarez de Toledo Godello

Leon, Spain

Bright yellow colour with fresh floral, herbal and apple aromas. Good structure and acidity with lively citrus lemon and apple fruits and a mineral touch, very clean and refreshing. Ideal with seafood dishes and salad.

\$75.00





WHITE WINE

BOTTLE

CHILE

Montes Limited Selection Sauvignon Blanc
Leyda Valley, Chile

\$67.00

Aromas of tropical fruit such as passion fruit and pineapple, accompanied by fresh citrus notes recalling lime, grapefruit and orange blossom.

RED WINES

FRANCE

Baron Philippe de Rothschild Merlot PAYS D'OC
Languedoc, France

\$59.00

A glittering ruby red. The nose expresses black fruit and spice aromas, with a hint of violet. The supple attack leads into a fruity body underpinned by silky tannins. The packed and harmonious mid-palate reveals blackberry and violet flavours, building to an attractively long finish.

Goes well with white meat, charcuterie, boiled beef and vegetables, thick-cut beef steak or cheese.

Pascal Jolivet Attitude Pinot Noir
Loire Valley, France

\$75.00

Brilliant ruby colour with elegant flavours of red fruits, cherries and blackcurrant. Spiced notes lead to an elegant finish showing balance and smoothness, the fruit and subtle oak accentuates the nobility of Pinot Noir.

Domaine Roux Père et Fils Côte de Beaune Villages
Burgundy, France

\$103.00

A deep ruby to purple color with delicate red fruits, humus, damp earth, underbrush and mushroom. The tannins, backed by good acidity, increase its attractiveness. It is powerful but restrained and always tasteful.

Château Chantalouette
Bordeaux, France

\$143.00

Traditional racking and light egg white fining help to preserve the brightness of the fruit. The wine is charming, round, elegant, and approachable from a young age.

AUSTRALIA

Richard Hamilton Little Road Shiraz
Barossa, Australia

\$88.00

Full dense red with vibrant scarlet highlights, the lively black pepper, dark olive and cherry characters complexed with a vibrant burst of vanillin oak to augment, but not dominate, the lovely fruit. It's structural elegance is woven around velvety tannins and balanced acidity to give great length and persistence of flavour.

Goes well with with full-flavoured meals, such as tender beef, or rich vegetarian dishes, and pasta.





RED WINE

BOTTLE

Mitolo Jester Shiraz
McLaren Vale, Australia

\$96.00

The fruit is solid, the presentation is polished, the tannin is set just right. It tastes of plum, blackberry, dark chocolate and smoked cedar wood, and it has both ripeness and balance down pat.

Evans & Tate Breathing Space Cabernet Sauvignon
Margaret River, Australia

\$101.00

Deep, purple red with a lovely bright purple rim. A pure expression of Cabernet Sauvignon, blackberry, olive and a fresh leafy lift makes this wine unmistakably from Margaret River.

Frankland Estate Cabernet Sauvignon
Frankland River Western, Australia

\$103.00

Vivid deep crimson purple, the bouquet is expressive dark fruits. A touch of French oak, medium-bodied palate and super fine tannins, protecting the blackcurrant and bay leaf fruit expression.

Katnook Estate Merlot
Coonawara, Australia

\$111.00

Deep plum, a complex array of ripe fruit and oak aromas, rich dark plum with hints of prune, chocolate and cedar. A richly-layered palate of dark plum and cheery with hints of chocolate and vanillin oak combined with a soft, earthy note.

NEW ZEALAND

Sileni Estates Cellar Selection Merlot
Marlborough, New Zealand

\$75.00

Ripe blackcurrant and plum aromas with elegant spice notes. Dark berryfruit flavours with excellent depth and roundness and a deliciously soft finish.

Misha Vineyard The High Note, Pinot Noir
Central Otago, New Zealand

\$121.00

Ruby in colour with an expressive nose of plum stone, cinnamon, chocolate and hints of truffle, this Pinot Noir has a gentle silky palate with sweet fruit tempered by fine tannins, roasted wild herbs and a long lingering finish.

ITALY

Allegrini Corte Giara Valpolicella DOC
Veneto, Italy

\$71.00

Intense and inviting ruby red. The characteristic hints of cherries and pepper are particularly enjoyable in this wine, followed by subtle nuances of officinal herbs. Dry and well-balanced, the traditional acidic note combines well with the softness of the fruit to form a satisfying contrast and produce a supple, feisty wine.

Goes well with simple Mediterranean cuisine, especially pasta and seasonal soups.





RED WINE

BOTTLE

Elvio Cogno, Dolcetto d'Alba DOC "Mandorlo"
Piedmont, Italy

\$81.00

Bright ruby red in color with deep violet highlights, the perfume is immediate and intense, uncompromisingly winey and persistent, with primary aromas. The mouth is dry and full-bodied, elegant and round, with notes of fruit and a wonderfully fresh and juicy finish. Tannins are fine and perfectly integrated.

Goes well with starters, pasta, soups, salamis and cream cheeses.

Allegrini Palazzo della Torre Veronese IGT
Veneto, Italy

\$105.00

This wine is elegant and well balanced, with a good structure and aroma. Ruby red in colour with purple hues, it offers light hints of raisins, sophisticated notes of vanilla, black pepper, cloves and cinnamon. It has a long, velvety finish and soft tannins.

Goes well with Italian dishes, especially those flavoured with saffron, pork and porcini mushrooms.

SPAIN

Alvarez de Toledo Roble
Leon, Spain

\$75.00

Red ruby with alluring aromas of mature berry fruits and toasty oak. This Mencia is well structured, elegant, and light on the plate with vibrant red fruits, peppers, capsicum and herbs finely balanced with armonious tannins and a lingering finish.

Bodegas Pujanza, Hado Tinto DOCa
Rioja, Spain

\$88.00

Black cherry aromas dominate on the nose combined cassis and violets and underpinned with earthy notes of scrub and spice. On the palate, the flavours are medium in intensity but still robust with toast and spicy notes sitting comfortably on top ripe plum and berry fruit, round and elegant on the finish.

CHILE

Baron Philippe De Rothschild, Escudo Rojo Tinto
Maipo, Chile

\$75.00

Bright and deep ruby red, the nose opens on black cherry and blackcurrant aromas, developing blackberry and spice notes mingled with touches of liquorice and roast coffee. The attack is powerful and succulent. the creamy mid-palate gradually reveals raspberry and blackberry flavours, going on to express a perfect association of ripe black fruit and spicy, toasted notes. the finish reveals all the character of the Chilean terroir, perfectly combining Cabernet elegance with the roundness and powerful flavours of Syrah and Carmenere.





PREMIUM RED WINE

BOTTLE

Château Vieux Lartigue Saint-Emilion Grand Cru

Bordeaux, France

The synergy of the two varietals yields a velvety, rich wine with floral nuance and earthy, red-fruit flavours. Mid-palate weight comes from the juicy Merlot; aromatics and tannins come from the Cabernet Franc, the lighter-bodied varietal.

\$108.00

Domaine Vieux Telegraphe, Telegraphe Chateauneuf-Du-Pape

Rhone, France

Gorgeously ripe red fruit with cranberry and redcurrant flavours. Lightly spiced, superbly balanced structure with tannin and acid counterbalancing nicely. Finishes with a firm, ageable grip and lovely long savoury persistence.

\$146.00

Domaine Roux Gevrey Chambertin Vieilles Vignes

Burgundy, France

Bright ruby turning to deep carmine or dark cerise with age. Strawberry, mulberry, violet, mignonette and rose all help to make up the bouquet of spontaneous aromas. On the palate, it impresses by its firm structure, velvety tannins and delicate texture.

\$178.00

Goes well with big meat dishes, steak, lamb and all red meats that needs time in the mouton to extract all its savour.

Allegrini Amarone della Valpolicella Classico DOCG

Veneto, Italy

An imposing structure and depth, with aromas of mature fruit and spices. On the palate, the alcohol is sustained by the right degree of acidity and refined tannins.

\$226.00

Goes well with game, roasted and grilled meats, casseroles and well matured cheeses. The distinctive flavour compliments exotic sweet and sour cuisine and is therefore also perfect with Asian and Middle-Eastern dishes.

Château Quintus

Bordeaux, France

Beautiful deep red colour with mauve highlights. Concentrated, very ripe nose with hints of black fruit and cocoa. On the palate, it is full and supple. Expect a sweet sensation which is the sign of maturity with an aromatic finish.

\$418.00

ROSÉ WINES

BOTTLE

Hecht & Banner Languedoc Rosé

Languedoc, France

Floral and spicy expression with ripe raspberry, a round palate with flavors of cherry and lifted by bright pineapple. Strawberry, watermelon and pomegranate nuances abound in this delectable crispy and dry wine that pairs with just about anything.

\$56.00

