



## 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 Cremini Mushroom Soup \$9.00  
diced porcini mushroom with a dash of truffle oil mixed to a rich creamy texture

## MAINS

- Peri Peri Chicken \$19.00  
roasted corn-fed half spring chicken marinated in handmade peri peri, served with smoked garlic potatoes and freshly-grilled corn on cob
- Pan-Grilled Prawn Rigatoni \$22.00  
pan-grilled large garlic butter flavoured prawns and rigatoni, topped with grilled capsicums and drizzled with balsamic vinaigrette, served with garden salad

## WRAPS

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

- V Cauliflower Tortilla \$10.00  
oven-baked tandoori cauliflower wrapped in freshly-baked homemade tortilla with homemade chickpea purée, golden-brown onions and feta cheese
- Oven-Roasted Chicken Tikka \$14.00  
oven-roasted chicken tikka with guacamole, romaine lettuce, caramelized onion and capsicums in handmade tortilla wrap

CA - Contains Alcohol

P - Contains Pork

V - Vegetarian





## BURGERS

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

- |   |  |         |
|---|--|---------|
| V | <b>Plant-Based Burger</b><br>beyond meat patty layered with chickpea purée, fresh juicy tomatoes, cucumber and caramelised onion marmalade   | \$18.00 |
|   | <b>Slow-Grilled Beef Cheek Burger</b><br>tender double-braised beef cheek patty layered with cheddar cheese, crispy bacon, shredded pineapples, fresh tomatoes and lettuce served with fries and salad | \$18.00 |

## PIZZAS

- |   |   |         |
|---|---|---------|
| V | <b>Pumpkin Pizza</b><br>oven-baked pizza topped with diced pumpkins, fresh tomatoes, rocket leaves, grated gorgonzola and mozzarella                        | \$18.00 |
| P | <b>Pellegrino Pizza</b><br>oven-baked pizza topped with shaved prosciutto de parma ham, fresh tomatoes, black olives, artichoke and sprinkles of mozzarella | \$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*)

## DESSERT

- |   |   |        |
|---|---|--------|
| V | <b>Lemon Cheesecake</b><br>creamy lemon cheesecake speckled with lemon zest and topped with luscious lemon curd, served with strawberry | \$8.00 |
| V | <b>Chocolate Ganach Mud Pie</b><br>soft chocolate ganach mud pie with rich and creamy chocolate sauce                                   | \$8.00 |
| V | <b>Mixed Berries Tart</b><br>a mix of all-time favourite berries in a crunchy cookie crust  | \$8.00 |

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## FOR ONE

|   |         |
|---|---------|
| Winstone Mains Set Meal<br>a choice of appetiser, main and soft drink         | \$29.00 |
| Winstone Wraps Set Meal<br>a choice of appetiser, wrap and soft drink         | \$18.00 |
| Winstone Burgers Set Meal<br>a choice of appetiser, burger and soft drink     | \$20.00 |
| Winstone Pizzas Set Meal<br>a choice of appetiser, pizza and soft drink       | \$25.00 |
| Winstone Bundle Meal<br>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*)





## 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

|  |         |
|--|---------|
| Caviro 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 |

