



APPETISER

V	Cremini Soup creamy porcini mushroom soup with a dash of truffle oil	\$14.00
V	Pumpkin Soup fresh pumpkin soup topped with almond and chives	\$14.00
V	Winestone's Salad mesclun greens, artichoke, olive, tomato, aged olive oil and balsamic glaze <i>add smoked chicken or duck (+ \$4.00)</i> <i>add ebi prawn (+ \$5.00)</i> <i>add crab meat or smoked salmon (+ \$6.00)</i>	\$14.00
	Caesar Salad with poached eggs, leafy romaine lettuce, parmesan cheese and anchovies <i>add smoked chicken or duck (+ \$4.00)</i> <i>add ebi prawn (+ \$5.00)</i> <i>add crab meat or smoked salmon (+ \$6.00)</i>	\$14.00
	Fig and Burrata Salad * rockets and basil leaf tossed with sun dried tomatoes and balsamic drizzle	\$28.00

MAINS

P	Winestone's Club Sandwich turkey ham, bacon, fried eggs, avocado purée, cheddar, tomatoes and lettuce on white toast	\$14.00
	Crispy Fish Burrito and Fries white mullet, mayonnaise, basil purée, lettuce, caramelised onion and roasted capsicum	\$14.00
V	Vegetable Fritter Burrito and Fries crispy fritter, mayonnaise, basil purée, lettuce, caramelised onion and roasted capsicum	\$14.00

P - Contains Pork V - Vegetarian



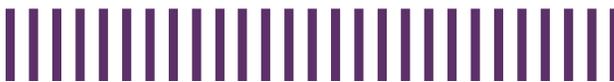


VA	Rigatoni Prawn Pasta fresh prawns tossed with rigatoni, roasted capsicum and rich-tempered tomato parmesan sauce	\$26.00
	Salmon Rigatoni Pasta fresh salmon with asian-inspired rigatoni and teriyaki dressing	\$28.00
	Ragout Tagliatelle Pasta classic homemade ground beef tagliatelle, topped with parmesan	\$25.00
	Winestone Wagyu Burger slow-grilled wagyu patty with portobello, camembert, onion marmalade and mustard on brioche bun	\$27.00
V	Winestone Pizza oven-baked with pumpkin, tomatoes, rocket, gorgonzola and mozzarella	\$26.00
P	Pellegrino Pizza oven-baked with prosciutto de parma ham, mushrooms, tomatoes, olives, artichoke and mozzarella	\$28.00
	Roast Chicken * poussin marinated with homemade barbecue spice, served with corn on the cob, baby carrots and salsa verde	\$35.00
	300+ Days Grain-fed Australian Ribeye * natural 300+ days grain-fed MS1 ribeye seared to perfection served with porcini mushroom, baby carrots and horseradish	\$65.00

SIDE DISHES

add roast baby potatoes (+ \$10.00)
add organo fries (+ \$10.00)
add potato wedges (+ \$10.00)
add truffle fries (+ \$12.00)
add creamy spinach parmigiano (+ \$14.00)
add sauteed porcini mushrooms (+ \$18.00)

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DESSERT

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| V | Baked Apple Crumble
warm and tender apples with a crisp oat and brown sugar crust, topped with almond and mixed berries | \$14.00 |
| V | Lemon Cheesecake
tangy cream cheese filling with lemon zest and buttery crust topped with fresh strawberries | \$14.00 |
| V | Berry Tart
creamy custard filling surrounded by a crisp sweet pastry shell topped with fresh strawberries and blueberries | \$14.00 |
| V | Mud Pie
creamy chocolate ganache in luscious rich chocolate sponge served with vanilla ice cream | \$14.00 |

LUNCH PROMOTION

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| 2-course set menu
choice of appetiser + main course | \$28.00 |
| 3-course set menu
choice of appetiser + main course + dessert | \$35.00 |

All prices listed are subject to 10% service charge and 7% government tax. The set menu excludes items marked with an asterisk (*) and add on items. Promotions are not in conjunction with other discounts and/or offers. The restaurant reserves the right to modify or discontinue the promotion when necessary.

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