

vines café

Autumn Menu

ORDER ONLINE & SAVE!
DON'T LINE UP – ORDER & PAY VIA THE QR CODE ON YOUR TABLE AND SAVE.

BAR OPEN FROM 11AM, KITCHEN FROM MIDDAY | 7 DAYS

*Last orders 8.45pm Sunday – Thursday
and Friday & Saturday 9pm sharp.*

Please note, there is a 15% Public Holiday Surcharge.

ALLERGY INFO – Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, the Novotel Vines Resort is unable to guarantee the absence of the above ingredients in its menu items. Our kitchen team will do their very best to accommodate any dietary requirements you may have, please make your server aware at time of ordering.

(V) Vegetarian (VO) Vegetarian Option (GF) Gluten Free (GFO) Gluten Free Option

*Please discuss any necessary dietaries with our team as we can accommodate most needs.

SMALL PLATES

Herb Garlic Bread (2 pcs)(V)	\$9
Add cheese	\$2
Squid Tentacles with aioli and cut chillies	\$17
Mushroom Arancini 5 pieces with truffle aioli (V)	\$16
Cauliflower Fritters 7 pieces with creamed feta (V)	\$16
Onion Rings with BBQ aioli (V)	\$14
Loaded Fries beef, tomato, capsicum, sour cream, jalapenos, mozzarella	\$18
Grilled Halloumi with asparagus, balsamic glaze (GF, V)	\$18
Truffle Fries truffle oil, parmesan shavings (V).....	\$18

SALADS

Tex Mex Salad	\$25
Black beans, corn, avocado, onion, capsicum, tricolour quinoa, corn tortilla chips, chipotle aioli (GF, V)	
Classic Caesar Salad	\$25
cos lettuce, bacon, boiled eggs, parmesan cheese, crouton, Caesar dressing, anchovies (GF0)	
Add // Grilled chicken \$8 Smoked salmon \$8 Panko prawns (4) \$12	
Smoked Salmon Niçoise	\$28
Baby cos lettuce, hard-boiled egg, cherry tomatoes, chat potatoes, black olives, green beans (GF)	
Super Bowl	\$28
avocado, soba noodles, kale, broccolini, sprouts, quinoa, toasted seeds, salsa agresto (GF, V, DF)	

FAVOURITES

Taco Grill Chicken Burger .. \$30
lettuce, tomato, pickles, avocado, cheese, chipotle aioli, potato bun,
chips, house salad

Fish Burger \$30
battered fried fish, lettuce, tomato, coleslaw, pickles, cheese, aioli, potato bun,
chips, house salad

Steak Sandwich \$32
150gm sliced Harvey beef scotch fillet, turkish loaf, aioli, bbq sauce, cheese,
chips, house salad

Vines Beef Burger \$31
Angus patty, beetroot, bacon, onion relish, tomato, King Island cheddar, lettuce,
chips, house salad

Veggie Burger \$29
veggie patty, cheese, tomato relish, avocado pulp, roma tomato, pickles, lettuce,
potato bun, chips, house salad (v)

+ gluten free burger bun \$5

Fish & Chips battered fried fish, chips, house salad, minted mushy peas \$32.5

Classic Chicken Parmigiana napolitana sauce, cheddar cheese, chips, house salad \$33.5

PIZZAS

Tandoori Chicken \$28
roasted tandoori chicken, onion, capsicum, sugo, mozzarella, tasty cheese

Surf and Turf \$29
bacon, pepperoni, chorizo, prawns, capsicum, red onion, sugo, cheddar cheese,
mozzarella, BBQ sauce

Traditional Margherita sugo, roma tomato, bocconcini, pesto \$27

Pizza Bianco \$35
crème fraiche, enoki & button mushrooms, black truffle, bocconcini, rocket leaves (v)

+ gluten free pizza base \$5

MAIN PLATES

Garlic Prawns	\$39
creamy garlic white wine sauce, mashed potato or steamed white rice, crispy kale	
Prawn Linguini white wine, olive oil, garlic, basil, parmesan cheese	\$39
Vegetarian Penne	\$30
Napolitana sauce, garlic, basil, baby spinach, mushroom, red peppers, parmesan cheese (V)	
Pan Seared Barramundi	\$45
mashed potato, asparagus, lemon wedges, bearnaise sauce	
MFC (Mira's Fried Chicken))	\$36
Indonesian style twice cooked fried chicken, marinated with fresh south east Asian spices and herbs, steamed rice, house made sambal and salad (GF)	
Thai Red Curry Roast Duck steamed rice, grilled pineapple, coriander, prawn cracker	\$38
Sirloin Fillet	\$49.5
300gm steak, herb roasted chat potatoes, vine ripened tomatoes, broccolini Choice of sauce: mushroom sauce, pepper sauce, curry sauce, red wine jus	
+ add garlic prawns (4) \$16	

SIDES

\$12 EACH

Fries, aioli (V, GF)

Wedges, sweet chilli sauce, sour cream (V)

Garden salad, mixed leaves, tomato, cucumber, carrot, vinaigrette (V, GF)

Bowl of steamed seasonal vegetables (V, GF)

Buttered corn cobs (V)

Extra sauces \$4 each / mushroom, pepper sauce, curry sauce, red wine jus

DESSERT

Lemon Passionfruit Cheese Cake \$16
mango sorbet, passionfruit coulis, whipped cream

Sticky Date Pudding \$16
vanilla ice cream, crunchy Oreo cookie crumble

Three Cheese Platter \$25
with crackers, dried fruits, nuts, fruit chutney

Affogato \$18
with espresso, ice-cream and liqueur

Check out our cake fridge for some other daily options.

KIDS MEALS \$16 EACH

All served with apple juice

Battered Fish and Chips salad and tomato sauce

Chicken Tenders chips, salad and tomato sauce

Spaghetti Bolognese Napoli sauce (V0)

Cheeseburger chips, salad and tomato sauce

Cheese Pizza

Vanilla Ice Cream Dixie Cup \$3
with topping and sprinkles

MILKSHAKES \$6.5 EACH

Spearmint

Banana

Vanilla

Chocolate

Caramel

Strawberry

TAP BEER / CIDER

	MIDDY	PINT	JUG
Heineken 5%	8	14.5	28
James Squire 150 Lashes 4.2%	8	14.5	28
Little Creatures Hazy Lager 3.5%	8	14.5	28
Guinness 4.2%	8.5	15	29
Little Creatures Pale Ale	8	14.5	28
Hahn Superdry 4.6%	8	14	27
Hahn Mid Strength 3.5%	7.5	13	26
Swan Draught 4.4%	7.5	13.5	27
Byron Bay Premium 4.2%	8	14	27
James Squire Ginger Beer 4%	8	14.5	28
Stone & Wood 4.4%	7.5	13	26

BOTTLED

Tooheys Extra Dry 4.4%	12
Heineken 0.0	8
James Boag Light 2.5%	10
James Boag Premium 4.7%	10.5
White Claw 4.5% - Assorted	12.5
Rekorderlig 4% - Assorted	12
5 Seeds 5%	9.5

WINE

Glass 150ml
Bottle 750ml

BUBBLES

Charles Pelletier Sparkling, France floral high notes and lively lifted fruit		55
Sittella Chenin Blanc Sparkling Brut, Swan Valley WA citrus peel /zest, nashi fruit, green apple		50
Legacy NV Sparkling Brut, Riverina NSW Chardonnay blend, dry with a hint of citrus	10	36
De Bortoli Prosecco, King Valley VIC apple & pear with fresh pithy lemon	13	44

WHITES

Castle Rock Riesling, Porongurup WA intense lime & lemon backed with orange blossom		59
ATE Pinot Grigio, Central Victoria VIC green olive and jalapeno note - mineral & lean	12	40
Nikola Estate Vermentino, Swan Valley WA light pear & floral palette	14	59
Alkoomi Spear Tree Semillon Sauv Blanc, Mt Barker WA citrus notes with a dry finish	12	40
Legacy Semillon Sauv Blanc, Riverina VIC medium acidity with hints of apple & pear	10	36
Sandalford Sauv Blanc Semillon, Margaret River WA fresh & bright with balanced, soft acidity		48
West Cape Howe Windy Hill Sauv Blanc, Mt Barker WA fruity with a pleasingly dry finish	13	50
Upper Reach Chardonnay, Swan Valley WA pineapple, pear & undertones of almonds & popcorn		78
Legacy Chardonnay, Riverina VIC light & crisp with hints of melon & pear	10	36
Amelia Park Trellis Chardonnay, Margaret River WA fruit salad & pear	14	60
Grant Burge Chardonnay, Barossa Valley SA citrus, passionfruit, hints of pineapple & toasty brioche		57
Hay Shed Hill Morrisons Gift Chardonnay, Margaret River WA clean & very dry crisp finish		60

WINE

Glass 150ml
Bottle 750ml

ROSE

De Bortoli Rose, King Valley VIC

delicately structured wine with a textural savoury dry

12 45

Hay Shed Hill Pinot Noir Rosé, Margaret River WA

vibrant and lively the palate is clean and dry

48

REDS

De Bortoli Reserve Pinot Noir, Yarra Valley VIC

soft, textural, spice, gentle acidity, soft tannins

45

West Cape Howe Shiraz Tempranillo, Mt Barker WA

slightly dusty tannins balancing the fruit

13 50

ATE Shiraz, Central Victoria VIC

Medium bodied with fine tannins and a long finish

12 45

St Hallett Garden of Eden Shiraz, Barossa Valley SA

red fruit characters, spice and fine tannin

65

Houghton Reserve Shiraz, Margaret River WA

plum, ripe red berries, cocoa & mocha complexity

14 55

Oakover Wines Shiraz, Swan Valley WA

blue fruits & dark chocolate with a length finish

50

Jim Barry Lodge Hill Shiraz, Clare Valley SA

berry fruits & hints of spicy oak

65

Sandalford Shiraz, Margaret River WA

mocha & toasty oak

48

Legacy Shiraz Cabernet, Riverina VIC

elegant and robust hints of dark fruit and warm spice

11 40

Alkoomi Spear Tree Cabernet Merlot, Mt Barker WA

vibrant & punchy with generous red fruits

45

Legacy Cabernet Merlot, Riverina VIC

ripe blackberry, cassis flavours with a silky tannin

11 40

Hay Shed Hill Morrisons Gift Cabernet Blend, Margaret River WA

berry aromas with textural complexity in Bordeaux style

13 50

Clandestine Malbec, Margaret River WA

cherry-cola, and sarsaparilla with soft gentle oak tannins

69

Bleasdale Mulberry Tree Cabernet Sauvignon, Langhorne Creek SA

black current & spicy oak

55

WHISKEYS AND BOURBONS

All served as 30 ml pours with choice of mixer

House Whiskey - Teachers	11	Jameson Irish Whiskey	14
Johnnie Walker Red	14	Johnnie Walker Black	16
Glenfiddich 12 yr old	15	Jack Daniels No7	14
Jim Beam	12	Wild Turkey	14
Makers Mark	16		

VODKA

All served as 30 ml pours with choice of mixer

House vodka - Russian Standard	11	Absolute	12
Grey Goose	15	Belvedere	15

GINS

All served as 30 ml pours with choice of mixer

House Gin - Larios	12	Gordons	12
Gordons Pink	14	Bombay Sapphire	14
Bombay Bramble	15		
Hendricks	18	Gin Paddle - 4 gins with garnishes	25

RUMS

All served as 30 ml pours with choice of mixer

House Rum - Bacardi	11	Bundaberg UP	12
Captain Morgan Spiced	14	Kraken	14
Sailor Jerry Spiced	14		

DESSERT WINE

All served as 60 ml pours

Vasse Felix Cane Cut 16

PORT

All served as 60 ml pours

Talijancich JJ 1978 Salero Rare Pedro 16

Pendfolds Grandfather 16

Sandalford Sandalera NV 18

LIQUEURS

All served as 30 ml pours

Baileys Irish Cream 16

Frangelico 15

Galliano all 15

Tia Maria 15

Drambuie 15

Talijancich JJ 1981 Shiraz Liqueur 16

Affogato with espresso, ice-cream and liqueur 18

COCKTAILS All \$18

Aperol Spritz - zesty, bittersweet orange flavour with herbal and woody notes

Campari Spritz - fizzy and light, orange-flecked, bitter and bracing

Pink Grapefruit Margarita - strong agave and citrus notes with a fruity aroma

Espresso Martini - rich and deep in flavour with froth for days

Classic Mojito - sweet fizzy mint lime drink

French Martini - bursting with a touch of the tropics

MOCKTAILS All \$12

Sour Apple Fizz - bitter, sweet like a lolly

Tuttie Fruttie - refreshing tropical sunrise

Ginger Blackcurrant Refresher - sweet taste of summer

COFFEE / TEA

Cappucino / Flat White / Long Black / Latte / Chai / Dirty Chai / Mocha / Hot Chocolate / Macchiato
Regular 5 Large 6

Espresso 4

Alternative milk - almond, oat or soy + 1

Flavoured syrups - vanilla, hazelnut, caramel + 1

Extra shot of espresso + 1.5

Affogato with espresso, ice-cream and liqueur 18

English Breakfast 4

Peppermint 4

Chamomile 4

Green 4

Earl Grey 4

ICED \$6 EACH

Latte

Chocolate

Long Black

Mocha

Chai Latte

MILKSHAKES \$6.5 EACH

Spearmint

Banana

Vanilla

Chocolate

Caramel

Strawberry

SOFT DRINKS

Lemon, Lime & Bitters - Glass 4.50 / Pint 6.50 / Jug 11.50

Soft Drinks - Glass 4 / Pint 6 / Jug 11

Coke, Coke Zero, Lift, Sprite, Soda Water, Tonic, Dry Ginger Ale

Bottled

Soft drinks - Coke, Diet Coke, Fanta, Sprite 4.50

Ginger Beer 4

Mount Franklin Sparkling 330ml 4

Just Water 500ml 4