SHARE PLATES

AGLIO PIZZA $22

ZUCCHINI FLOWERS (2) $22
Salmon mousse filling (I), crispy fried, dill aioli

BEEF MIGNON (GF) $24
Prosciutto, beetroot, baby carrot, feta, jus

DUSTED SQUID (DF, GF) $22
Lemon pepper spice, smoked paprika aioli, lemon

HOUSE-MADE PUMPKIN, SAGE & BOCCONCINI ARANCINI (4) $21
Aioli, sticky balsamic, parmesan

DUCK SPRING ROLLS (3) $24
Peking duck spring rolls, asian salad, yellow curry sauce

BOWL OF CHIPS $16
Aioli

PASTAS

LINGUINE GARLIC PRAWNS (M) $41
Garlic prawns, rocket, chilli, tomato, prawn sauce, parmesan, grilled Mooloolaba king prawn, lemon

LAMB SHANK RAGOUT RIGATONI $34
Slow braised lamb shank, spinach, feta, cooking sauce, parmesan, truffle oil

MUSHROOM RISOTTO (V) $29
Mixed mushrooms, italian rice, spinach, herbs, parmesan

Add Chicken + $8

HOUSE-MADE POTATO GNOCCHI (V) $31
Pumpkin, tomato, pesto, spinach, pine nuts, goats cheese, parmesan

Add Chicken + $8

***GLUTEN FREE OPTION** + $5

SALADS

MASTER STOCK PORK BELLY & MOOLOOLABA PRAWN SALAD (GFO, DF, A) $34
Pineapple, tomato, red onion, bean shoots, coriander, mint, spicy nahm jim

SPICED BUTTERMILK CHICKEN SALAD (GFO) $32
Gem leaves, avocado, cucumber, tomato, fennel, parmesan, buttermilk ranch dressing

VEGETARIAN

VEGETABLE MOUSSAKA (GF, V) $32
Eggplant, ratatouille, cheese sauce, napoli, parmesan, salad, chips

MUSHROOM RISOTTO (V) $29
Mixed mushrooms, italian rice, spinach, herbs, parmesan

HOUSE-MADE POTATO GNOCCHI (V) $31
Pumpkin, tomato, pesto, spinach, pine nuts, goats cheese, parmesan

***GLUTEN FREE PASTA** + $5

DESSERTS

STICKY DATE & BANANA PUDDING (GF) $18
Butterscotch sauce, vanilla ice-cream

CRÈME BRÛLÉE (GFO) $18
Mango sorbet, almond crumb

APPLE RHUBARB STRUDEL $18
Vanilla bean ice-cream, hazelnut

ESPRESSO PANNACOTTA (GF) $18
Sticky spiced dried fruit, vanilla bean ice-cream

HONEY PARFAIT (GF) $18
Fig & date compote, macadamia ice-cream, praline crumb

V / Vegetarian V / Vegetarian Option VG / Vegan VGO / Vegan Option GF / Gluten Free GFO / Gluten Free Option
DF / Dairy Free DFO / Dairy Free Option I / International A / Australian M / Mixed

FOOD ALLERGIES / All care is taken when preparing your meal. If you have any food allergy, please inform our staff at the time of ordering. It must be noted that we operate a commercial kitchen that handles nuts, seafood, shellfish, seeds, flours, eggs and dairy products. We endeavour to accommodate all our customers' requests where possible.

VineWine BAR

PIZZAS



Aglio $22
Our pizza dough, confit garlic, cheese

Margherita $26
Tomato sugo, fior di latte, basil, italian parmesan

Diavola $29
Spicy pepperoni, tomato sugo, fior di latte, parmesan, italian herbs

Tropicale $28
Fior di latte, sugo, ham, pineapple, parmesan

Garlic Prawn Pizza (I) $32
Confit garlic, fior di latte, prawns, fennel, tomato, parmesan, herb oil

Meatlovers $32
Sugo, fior di latte, ham, pepperoni, bacon, pork sausage, bbq sauce

Funghi (V) $29
Forest mushroom, pesto, goats cheese, fior di latte, zucchini, sticky onion, chilli
Add Prosciutto +$5

Pollo $29
Sugo, fior di latte, chicken, chorizo, capsicum, chipotle aioli, rocket

Capricciosa $30
Fior di latte, sugo, ham, mushroom, artichokes, olives, italian herbs, parmesan

Pork Belly $31
Fior di latte, tomato sugo, pork belly, capsicum, red onion, bbq hoisin, crispy shallot

Braised Lamb $31
Sugo, fior di latte, lamb, lemon pepper potato, red onion, hummus and herb oil, rocket

Vegetarian $27
Fior di latte, sugo, pumpkin, sundried tomato, charred cauliflower

***Gluten Free Base Available +$6**

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