

BREADS

- Bruschetta (3 slices) (v)** **9.5**
Crispy toasted bread, topped with basil pesto, tomato, garlic & red onion, with a sprinkle of parmesan
- Garlic Bread (4 slices) (v)** **7.0**
Italian bread sliced, spread with garlic butter and crisped in the oven
- Trio of Dips (v)** **12.0**
Chef's selection of homemade dips served with toasted Turkish bread

PLATTERS TO SHARE

- Cheese Platter (v)** **32.0**
Chef's selection of Australian cheeses served with Devash Honey (*our own brand, available to purchase at the cellar door*), nuts, fruit and crackers
- Antipasto Platter** **28.0**
Chef's selection of gourmet cured meats, vegetables, olives and crispy breads

SIDES

Small 6.0 Large 9.0

Chips with Tomato Sauce or Aioli (v)

Sweet Potato Chips with Aioli (v)

Seasonal Vegetables (v, gf, df)

Side Salad (v, gf, df)

(v - Vegetarian, gf - Gluten Free, df - Dairy Free)

Split Bill Policy

Please note, due to time restraints, we do not split bills individually

ENTREES

Moroccan Spiced Pumpkin & Sweet Potato Soup (v) 12.0
(gf, df, vegan upon request)

Served with toasted Ciabatta. Main size \$18

Succulent Slow Roast Pork Belly (df, gf) 14.0

With Crispy Crackling, baby carrots, slices of fresh green apple with a lemon and honey dressing. Main size \$27

Crispy Calamari 16.0

With a light panko crust, served with a sweet chilli aioli and sprout salad. Main size \$28

Duck Breast Galette (gf) 18.0

Sliced potatoes, carrots, rocket and cherry tomatoes with a plum dressing Main size \$35

Thai Beef Stack 18.0

Stir fried Beef with jasmine rice, capsicum, beans, carrots and nuts in a thai infused sweet soy and red curry sauce . Main size \$34

Seared Trio of Scallops (df, gf) 18.0

With crispy prosciutto, and served on a trio of purees (beetroot, pumpkin and pea)
Main size \$36

(v - Vegetarian, gf - Gluten Free, df - Dairy Free)

Split Bill Policy

Please note, due to time restraints, we do not split bills individually

MAINS

Statler Chicken Breast (gf upon request) 29.0

With a pistachio parmesan crust, served with garlic potatoes, fresh local vegetables and a creamy demi glace sauce

Pan Seared Veal (gf upon request) 31.0

Tender Tweed Valley grown veal steak sliced and served with potato gratin, asparagus, baby beetroot and red wine jus (*Poinciana Red*)

Walnut Citrus Crust Barramundi (gf) 29.0

Sustainably sourced Barramundi with Sweet Potato Chips, Brocolini and lemon butter (*Semillon Sauvignon Blanc*)

Lamb Cutlets (gf upon request) 37.0

Lamb cutlets , oven roasted, and served with a sweet potato puree, seasonal vegetables, and a roast capsicum cream sauce (*2012 Merlot*)

Creamy Saffron Risotto (v, gf) 26.0

With mushrooms and fresh peppery local rocket (*Sparkling White*)

Pan Seared 250g North Qld Wagyu Rump 35.0

Cooked to order, served with chips, coleslaw, and your choice of sauce - red wine jus, pepper, diane or mushroom (*2012 Shiraz*)

(v - Vegetarian, gf - Gluten Free, df - Dairy Free)

Split Bill Policy

Please note, due to time restraints, we do not split bills individually

DESSERT

ARW's Legendary Chilli Chocolate Crème Brulee (v, gf) 14.0

Creamy indulgence with a little kick served with a refreshing strawberry sorbet

Warm Sticky Date Pudding (v) 14.0

served with vanilla ice cream and butterscotch sauce

Vanilla Bean Panna Cotta (v) 14.0

Served with a pistachio crumb and raspberry coulis

Warm Poached Pear 14.0

In Mulled wine, served with a blood orange sorbet

(v - Vegetarian, gf - Gluten Free, df - Dairy Free)

Split Bill Policy

Please note, due to time restraints, we do not split bills individually

CHILDRENS MENU

Chicken Nuggets, Chips & Salad 12.0

Battered Fish, Chips & Salad 12.0

Minute Steak, Chips & Salad 14.0

Small Chips with Tomato Sauce 6.0

DESSERT

Ice Cream with Chocolate or Berry Topping 3.5

Split Bill Policy

Please note, due to time restraints, we do not split bills individually