

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
- Turkish Bread (v)** **10.0**
With Balsamic Oil and Turkish Spice to dip

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
- Medley Platter** **36.0**
A blend of our Antipasto and Cheese. An ample platter to share

SIDES

Small 6.0 Large 9.0

Chips with Tomato Sauce or Aioli (v)

Sweet Potato Chips with Aioli (v, gf)

Seasonal Vegetables (v, gf, df)

Side Salad (v, gf, df)

(v - Vegetarian, gf - Gluten Free, df - Dairy Free—guide only, if you have an allergy or high intolerance, please inform our staff on ordering)

Split Bill Policy

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

ENTREES

Blistered Red Roma Tomato Cheek (v) 14.0
(gf, df, vegan upon request)

Topped with Feta, Shallots and Baby Spinach on a bed of Cous Cous with a Balsamic Reduction. Main size \$20

Spring Lamb Salad (gf) 17.0

Tender slices of lamb with rocket, feta, pumpkin, cucumber, capsicum and cashew nuts topped with a Mint Greek Yoghurt. Main size \$30

Crispy Calamari 16.0

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

Smoked Salmon Carpaccio (gf) 17.0

Served with creamy wasabi, red onion, cherry tomatoes, olives and capers dressed with citrus oil. Main size \$30

Thai Beef Stack (df) 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

Crispy Duck Rolls (df) 18.0

Served with an Asian sprout salad and spicy plum sauce. Main size \$34

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MAINS

- Ginger Chili Chicken Salad (gf, df) 29.0**
Marinated slices of Chicken breast (ginger, lemon, herbs, garlic & chili) served on a bed of tender leaves with sliced orange, cucumber, avocado, cherry tomatoes and pinenuts *(2013 Viognier)*
- Veal Scaloppine (gf upon request) 31.0**
Tender Northern Rivers grown veal slices with mushrooms, a splash of demi-glaze, cream and garlic on a bed of creamed potato, and served with seasonal vegetables *(Poinciana Red)*
- Oven Baked Barramundi (gf) 29.0**
Sustainably sourced Barramundi with Sweet Potato Chips, Broccolini, topped with wild mushrooms and lemon butter sauce *(Semillon Sauvignon Blanc)*
- Pork Cutlet (gf upon request) 30.0**
Pan fried with a seeded mustard and chive crust, served with roast potatoes, a medley of vegetables, and diane 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 36.0**
Cooked to order, topped with Prawns in a light tempura batter drizzled with hollandaise, served with chips, salad, and your choice of sauce - red wine jus, pepper, diane or mushroom *(2012 Shiraz)*

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DESSERT

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

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

Hazelnut Mousse (v) 14.0

served with Toffee shards

Pavlova (v, gf) 14.0

Served with fresh berries, Chantilly Cream and Coulis

Trio of Sorbet (v, df) (gf upon request) 14.0

Mango, Strawberry & Lemon Sorbet served with a waffle cone

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CHILDRENS MENU

Chicken Nuggets, Chips & Salad 12.0

Battered Fish, Chips & Salad 12.0

Minute Steak, Chips & Salad 14.0

For the Smaller Tummies

Small Chips with Tomato Sauce (v) 6.0

Small Medley of Vegetables (v, gf) 6.0

DESSERT

Ice Cream with Chocolate or Berry Topping 3.5