

# VINEYARD RESTAURANT

## COURSE MENU

**Two Course \$35 ~ Three Course \$44**

### ENTREES

#### **Fresh Potato Gnocchi (v, gf - upon request)**

Served in a Kent pumpkin cream sauce for a hint of nutty flavour

#### **Fried Calamari Salad**

Tender flower cut calamari, dusted in a light lemon pepper seasoning, deep fried, and served on a bed of mixed tender young greens and aioli

#### **Thai Chicken Salad**

Thai curry infused chicken breast slices layered on a bed of mesclun with a chili mint dressing and crisp wonton wafers

### MAINS

#### **Veal Scaloppine (gf upon request)**

Tender Northern Rivers grown veal slices with mushrooms, a splash of demi-glaze, cream, garlic, and served with sweet potato chips (*Poinciana Red*)

#### **Almond & Coconut Crust Barramundi (gf)**

Sustainably sourced Barramundi served on a bed of creamed sweet potato, baby broccolini and a splash of citrus vinaigrette (*Semillon Sauvignon Blanc*)

#### **Beetroot Risotto (v, gf)**

With local grown rocket, feta and pumpkin

### DESSERTS

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

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

#### **Pavlova (v)**

Served with fresh cream, seasonal berries and coulis

#### **Caramel Espresso Panna Cotta (v)**

Served with fresh seasonal berries and espresso sauce

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

*Split Bill Policy*

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