

TAPAS & EXTRAS



GARLIC BREAD (V) 16

3 Slices of Toasted Sourdough, smothered with Garlic Butter

WARM SOURDOUGH (V) 16

3 Slices of Warm Sourdough served with Salted Butter, Peninsula Providore Olive Oil & Balsamic Glaze

DIP & PITA CHIPS (V) 18

Chefs weekly House-made Dip
Served with Toasted Pita Bread - Serves 2

ROASTED POTATOES (VE) (GF) (V) 18

Crispy Golden Potatoes with Rosemary & Sea Salt
Served with House-made Smokey Romesco Dipping Sauce - Serves 2

SALT & PEPPER CALAMARI 28

Crumbed and served on a bed of Peppery Rocket with a side of House-made Lime Aioli & a Wedge of Lime - Serves 2

CHEF'S SIGNATURE DISHES



ARANCINI'S 26

3 Crispy Pumpkin, Sage & Cheese
Served with Basil Aioli & Parmigiano
(V) VEGAN & GF ARANCINIS AVAILABLE

NONNAS MEATBALLS 26

5 House-made Beef & Pork Meatballs
Served in our House-made Sugo sprinkled with Parmigiano & Fresh Parsley served with 2 Slices of Warm Sourdough Garlic Bread.

WEDGES (V) 18

Seasoned Potato Wedges
Served with Sweet Chilli Sauce & Sour Cream

HOT CHIPS (VE) (V) 16

Crispy Steak Cut Chips
Served with Tomato Sauce or Garlic Aioli

WOOD OVEN FLAT BREAD

House-made Wood Oven Flat Bread
Choice of 3 toppings -

- Truffle Oil Base, Ai Funghi, (V) 16
Parmigiano & Fresh Herbs
- House-made Pizza Sauce Base, Olives, 16
Anchovies, Parmigiano & Fresh Basil
- Garlic Oil Base, Fresh Tomato, Red 20
Onion, Parmigiano, Fresh Basil &
Sticky Balsamic



(GF) GLUTEN FREE / (VE) VEGAN / (V) VEGETARIAN OPTIONS AVAILABLE

PLEASE NOTE THERE IS A 1.38% CARD CHARGE IF PAYING BY CARD | 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS IF PAYING BY CARD

SHARE PLATTERS



ANTIPASTO PLATTER

Salami, Prosciutto, Soppressata, Marinated Bocconcini, Provolone, Vegetable Frittata, Stuffed Bell Peppers, Grilled Eggplant, Stuffed Olives, House-made Dip, Served with Warm Crusty Sourdough Bread & Lavosh Crackers

SMALL - SERVES 2 | 65 MEDIUM - SERVES 4 | 85 LARGE - SERVES 6 | 105

PLOUGHMAN'S PLATTER

Double Smoked Ham, Brie, Blue Cheese, Smoked Cheddar, Quince Paste, Mustard Pickles, Mesclun Salad Leaves Dressed in the Chefs Signature Vinaigrette, Cornichons, House-made Pickled Onions, Sliced Pear & Apple, Grapes, Dried Apricots, Roasted Almonds served with Warm Crusty Sourdough Bread & Lavosh Crackers

SMALL - SERVES 2 | 65 MEDIUM - SERVES 4 | 85 LARGE - SERVES 6 | 105

CHEESE PLATTER (V)

Brie, Blue Cheese, Smoked Cheddar, Cornichons, Grapes, Roasted Almonds, Quince Paste & Crackers.

SERVES 2 | 35



SALADS

GARDEN SALAD (GF) (V)

25

Mesclun Lettuce, Stuffed Green Olives, Red Onion, Cucumber, Cherry Tomatoes, finished with Creamy Fetta Cheese & House-made Vinaigrette Dressing

CAESAR SALAD

28

Romaine Lettuce, Crispy Prosciutto, Crunchy Croutons, Anchovies, Soft Boiled Egg, Shaved Parmesan Cheese, tossed through a Creamy Garlic & Anchovy Dressing

MEDITERRANEAN SALAD (GF)

29

Romaine Lettuce, Rocket, Stuffed Green Olives, Sundried Tomatoes, Marinated Bocconcini, Salami, Prosciutto, finished with Peninsula Providore Olive Oil & Sea Salt

PEAR ROCKET & RADICCHIO SALAD (GF) (V)

28

Peppery Rocket, Bitter Radicchio, Sliced Pear, Shaved Parmesan Cheese, Candied Almonds, finished with Peninsula Providore Olive Oil & Balsamic Dressing

Add a Herb & Parmesan Crusted Chicken Tender to any Salad | \$4 per tender

BURRATA & PROSCIUTTO SALAD

32

Creamy Burrata, Prosciutto, Cucumber, Toasted Pistachios & Pomegranate Seeds, served on a bed of Peppery Rocket, finished with a Sweet-Tart Pomegranate Molasses & Peninsula Providore Olive Oil. Served with 2 Slices of Warm Sourdough.

PASTA



GF PENNA PASTA | ADD \$4

SPAGHETTI ALLA PUTTANESCA 29

Al Dente Spaghetti in our house-made Rich Sugo, layered with Roasted Garlic, Anchovies, Capers, Black Olives, Sweet Cherry Tomatoes and Chilli Flakes, topped with fresh Parsley

PENNE ALLA POLLO 32

Penne tossed through a Creamy Rose` Sauce, with Roasted Garlic, Caramelised Onion, Chicken, Swiss Mushroom, Sundried Tomato, Cherry Tomato, Wilted Baby Spinach, finished with Parmigiano & Fresh Herbs

FETTUCCINE ALLA SALCICCIA 35

Ribbon Pasta with 'Ellis Butchers' Award Winning Italian Sausage, Roasted Garlic, Caramlised Onion, a hint of Chilli Flakes, tossed lightly in Peninsula Providore Olive Oil, dressed with Parmigiano and Fennel Fronds

SPAGHETTI FRUTTI DE MARE 38

Spaghetti, tossed with a Seafood Melody of Prawns, Calamari and Mussels, in a light Conte Estate White Wine, Parmigiano and a Roasted Garlic Sauce with Fresh Cherry Tomatoes, Parsley & Lemon Wedge

FETTUCCINE RAGU ALLA TRE CARNI 38

Chef's Signature Dish of a 6 hour Slow Braised Beef, Pork & Lamb, Conte Estate Shiraz & Sugo Sauce, finished with Parmigiano & Fresh Parsley



MAINS

FRITTATA DI VERDURE (V) 29

Free Range Egg Frittata, packed with Mediterranean Vegetables & Herbs, served with Warm Sourdough and a Rocket & Cherry Tomato Salad, dressed with House-made Vinaigrette

SALT & PEPPER CALAMARI 34

Succulent Salt & Pepper Calamari Served with Crispy Steak Cut Chips & a Classic Garden Salad with a side of House-made Lime Aioli & a Wedge of Lime

COTOLETTA DI POLLO 35

Crumbed Parmesan & Herb Crusted Chicken Schnitzel Served with a Wedge of Lemon, Italian Rosemary & Sea Salt Roasted Potatoes and a Pear, Rocket, Radicchio & Candied Almond Salad, dressed with Peninsula Providore Olive Oil & Sticky Balsamic

OSSO BUCO 39

Tender Osso Buco Braised Low & Slow Served on a Parmesan & Roasted Garlic Potato Mash, Seasonal Greens & a Conte Red Wine Jus, finished with a Zesty Salsa Verde

WOOD OVEN PIZZAS 12"

House-made pizza dough & pizza sauce



TRADITIONAL ITALIAN

DAIRY FREE CHEESE 4 | GF BASES 6

ADD-ONS AVAILABLE PLEASE ASK AT THE BAR WHEN ORDERING

MARGHERITA (V) 26

Classic Neapolitan Style - House-made Pizza Sauce, Fior di Latte, finished with Fresh Basil Leaves

CAPRICCIOSA 32

House-made Pizza Sauce, Fior di Latte, Mozzarella, Double Smoked ham, Swiss Mushrooms, Artichoke Hearts, Black Olives, finished with Fresh Herbs

DIAVOLA 32

House-made Pizza Sauce, Fior di Latte, Spicy Salami, Black Olives & Parmigiano, finished with Fresh Chilli & Herbs

SALSICCA 34

House Roasted Garlic Infused Oil, Fior di Latte, "Ellis Butchers Award Winning" Italian Sausage, Swiss Mushrooms, House-made Caramelised Onion, finished with Chilli Flakes & Fennel Fronds

FIG & PROSCIUTTO 32

House Roasted Garlic Infused Oil, Fior di Latte, shredded Mozzarella, Gorgonzola, Prosciutto, Home Grown Seasonal Organic Figs, finished with House-made Dukkha & Fresh Rocket

MEDITERRANEAN (V) 34

House Roasted Garlic Infused Oil, Fior di Latte, Swiss Mushrooms, Grilled Eggplant, Sundried Tomato, Red Onion, finished with Creamy Feta & Sticky Balsamic Glaze

NAPOLITANA 28

House-made Pizza Sauce, Fior Di Latte, Black Olives, Anchovies, finished with Fresh Basil

FRUTTI DE MARE 36

House-made Pizza Sauce, Shredded Mozzarella, Prawns, Calamari, Mussels, finished with Fresh Parsley and Served with a Wedge of Lemon



WOOD OVEN PIZZAS 12"

House-made pizza dough & pizza sauce



AUSTRALIAN

DAIRY FREE CHEESE 4 | GF BASES 6

ADD-ONS AVAILABLE PLEASE ASK AT THE BAR WHEN ORDERING

HAM & PINEAPPLE

28

House-made Pizza Sauce, Shredded Mozzarella, Double Smoked Ham & Pineapple

PEPPERONI

30

House-made Pizza Sauce, Shredded Mozzarella & Pepperoni

MEAT LOVERS

36

House-made Pizza Sauce, Shredded Mozzarella, Salami, Ellis Butcher Smokey Bacon, Pepperoni, Doubled Smoked Ham, finished with Smokey BBQ Sauce

POLLO

36

House-made Pizza Sauce, Shredded Mozzarella, Swiss Mushrooms, Wilted Baby Spinach, Tender Pieces of Chicken, Red Onion, Sundried Tomato, finished with Fresh Parsley & Creamy Feta

SMOKEY BACON & HOT HONEY 34

House Roasted Garlic Infused Oil, Shredded Mozzarella, Ellis Butcher Smokey Bacon, Pepperoni, House-made Caramilsed Onion, finished with Creamy Feta, House-made Chilli Honey, Chilli Flakes & Fresh Parsley

IDAHO ALLA ANGUS (V)

34

Chefs Signature Pizza - House Roasted Garlic Infused Oil, Shredded Mozzarella, Sliced Roasted Potato, House-made Caramilsed Onion. Finished with Peppery Rocket, Sweet Chilli Sauce & Sour Cream



VINE SHED SHARED SET MENU'S



****FOOD SERVICE MUST START BETWEEN 12PM & 1PM****

2-3 hour minimum required for shared set menu's | Recommended for groups of 8 or more

Everyone at your table must be included - Payment to be made as one transaction please

2 COURSE LONG LUNCH SHARED SET MENU + GARDEN SALAD | \$50

Includes 2 Arancini Balls per person & Chefs Selection of Pizzas to share and Garden Salads

*****For 12 + people bookings are required ahead of time*****

KIDS 5-12 YRS \$25 Under 5 years no charge

Includes Hot Chips served with Tomato Sauce & Ham & Pineapple Pizzas to share

OR

3 COURSE LONG LUNCH SHARED SET MENU + GARDEN SALAD | \$60

Includes, Antipasto or Ploughman share platters, 2 Arancini Balls per person & Chefs Selection of Pizzas to share plus Garden Salads

*****For 12 + people bookings are required ahead of time*****

KIDS 5-12 YRS \$25 Under 5 years no charge

Includes Hot Chips served with Tomato Sauce & Ham & Pineapple Pizzas to share



KIDS MENU

12 YEARS OLD AND UNDER



CRISPY STEAK CUT CHIPS (V) (VE) (GF) 10

Served with your choice of Tomato Sauce or Aioli

SEASONED WEDGES (V) (GF) 12

Served with Sweet Chilli Sauce & Sour Cream

6" KIDS HAM & CHEESE PIZZA 12

House-made Pizza Sauce, Shredded Mozzarella, Double Smoked Ham

6" KIDS HAM & PINEAPPLE PIZZA 14

House-made Pizza Sauce, Shredded Mozzarella, Double Smoked Ham & Pineapple

HOT DOG 16

7" Hot Dog Served in a Toasted Bun with Garlic Butter, Mozzarella Cheese & Tomato Sauce, served with Hot Chips

NUGGETS & CHIPS 16

6 Tempura Chicken Nuggets served with Crispy Hot Chips and Tomato Sauce

OTHER KIDS TREATS

DIXIE CUP (V) (GF) 6

Vanilla Ice cream served with a Chocolate Freddo Frog

MILK SHAKE (V) (GF) 10

Your Choice of Flavour - Chocolate - Strawberry - Vanilla - Caramel



DESSERTS



ZEPPOLI CON CIOCCOLATO

18

3 Warm House-made Italian Donuts, Covered in Cinnamon Sugar served with a Side of Warm Chocolate Ganache Dipping Sauce

ZEPPOLI CON CREME PATISSERIE

20

3 Warm House-made Italian Donuts, Covered in Cinnamon Sugar and filled with Vanilla Creme Patisserie

12" PIZZA AL CRUMBLE DI MELE

24

Pizza Base covered with Cinnamon Spiced Apple, Vanilla Custard & a Buttery Crumble topping served with Whipped Cream & Icing Sugar | Available from 12noon - 3pm

TIRAMISU

16

Layers of Espresso Coffee Soaked Sponge Cake & Mascarpone Cream, finished with a Dusting of Cocoa served with Whipped Cream and Fresh Strawberries

CHEESE PLATE FOR ONE

18

Creamy Brie, Candied Almonds, Quince Paste, Sliced Fresh Pear & Crackers.

Special Offer | Add a Glass of Conte Estate Dessert Wine to Any Dessert | \$8

HOT BEVERAGES

Flat White, Cappuccino, Latte`, Chai Latte, Dirty Chai | 6

Short Black, Long Black, Macchiato | 5

Hot Chocolate, Mocha | 6

Tea 5 | Served in a Pot | 7

Choose from: Green, Vanilla Chai, Early Grey, English Breakfast, Peppermint, Chamomile

Alternatives

Decaf | Add 1.50 Mugs | 1

Alternate milks - Almond, Oat, Soy | Add 1



AFFOGATO 14

Vanilla Bean Ice-cream served with a Shot of Hot Espresso Coffee

*Feeling Naughty? Adults only add-on -
30ml Shot of Conte Estate Dessert Wine or
30ml Shot of Baileys Irish Cream | Add 8*

WINE LIST & DRINKS MENU



SPARKLING

<i>Vine Shed Chardonnay Cuvee`</i>	9 33
<i>Vine Shed Shiraz Cuvee`</i>	9 33

WHITE

<i>Vine Shed Gewürztraminer</i>	9 33
<i>Conte Estate Primrose Lane Unwooded Chardonnay</i>	9 33
<i>Conte Estate Congoli Creek Sauvignon Blanc</i>	12 43
<i>Vine Shed Moscato</i>	9 33
<i>Conte Estate Fat Hen Frontignac</i>	10 36

ROSE`

<i>Conte Estate Pinot Noir Rosé</i>	10 36
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RED

<i>Conte Estate Rock Hill Shiraz</i>	12 43
<i>Conte Estate Circa 1880 Old Vine Reserve Shiraz</i>	15 54
<i>Conte Estate Yabby Dam Pinot Noir</i>	12 43
<i>Conte Estate Hunt Rd Cabernet Sauvignon</i>	12 43
<i>Conte Estate Aglianico</i>	12 43



DESSERT WINE | 60ML | 500ML

<i>Conte Estate Sticky Gecko Gewürztraminer</i>	9 - 60ml 33 - Btl 500ml
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BEERS

<i>Corona</i>	11
<i>Perroni</i>	11
<i>Coopers Light</i>	10
<i>Non-Alcoholic Beer</i>	10
<i>Beers on Tap</i>	Schooner 10 Pint 12

CIDERS

Apple or Pear

SPIRITS with mixer 14

Bourbon, Vodka, Gin, Scotch

NON - ALCOHOLIC

Can

<i>Coke, Coke Zero, Sprite, Fanta</i>	6
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Glass

<i>Orange or Apple Juice</i>	6
<i>Soda Water</i>	5.50
<i>Tonic Water</i>	5.50

Bottle

<i>Pellegrino Sparkling Water 250ml</i>	6.50
<i>Pellegrino Sparkling Water 750ml</i>	11
<i>Lemon, Lime & Bitters</i>	6.50
<i>Ginger Beer</i>	6.50

COCKTAILS



ROSE` INFUSION

20

Ice, Vine Shed Rose`, Shot of Rum, Splash of OJ, Dash of Raspberry & Lime Syrup, Splash of Sparkling Water & Garnished with Fresh Mint

SANGRIA

18

Ice, Mixed Berries, Shot of Rum, Dash of OJ, Dash of Apple Juice, topped up with Vine Shed Sparkling Lagrein & Garnished with Sliced Oranges

FRUIT TINGLE

16

Ice, Mixed Berries, Vine Shed Dessert Wine, Shot of Rum, Splash of Tonic Water, Garnished with Sliced Oranges

KNOCKED UP

18

Ice, Mixed Berries, Shot of Vine Shed Dessert Wine, Shot of Rum, Splash of Tonic Water, topped up with Vine Shed Sparkling Shiraz, Garnished with Fresh Mint

MOCKTAIL

12

Lemon Lime & Bitters with a splash of OJ and Apple Juice, Garnished with Fresh Mint

GIN

14

McLaren Vale Neat Spirits- Gin & Tonic

VINE SHED GINSCATO

16

Gin & Vine Shed Moscato served over Ice with Fresh Mint

