

THE VINES CAFE+BAR MENU

LIGHT BITES

Thai fish cakes, pickled cucumber salad, sriracha lime mayo (df)	14
Coconut prawns, Asian slaw, mango dressing	15
Teriyaki chicken Vietnamese rice rolls, coriander and soy dipping sauce, herb salad (df)	10
Za'atar baby eggplant, hummus, heirloom cherry tomato, vegan fetta (df, vgn, gf)	14
Trio of dips with focaccia	12
Garlic and herb panini loaf	9
Pork belly bao bun, pickled cabbage, candied peanuts, hoisin sauce, coriander	12

MAIN COURSE

Sirloin 250g or rump 300g (gfo, df)	sirloin 34	rump 35
<i>Choice of sides</i>		
French sautéed potato/fries/sweet potato fries		
Salad/seasonal greens		
<i>Choice of sauce</i>		
Mushroom/pepper/béarnaise/red wine gravy		
Add garlic prawns & garlic sauce		5
Fish and chips with garden salad, tartare sauce, caramelised lemon (gfo)		30
Slow cooked Greek lamb, flat bread, Greek salad, tzatziki, jalapenos		29
Lemon myrtle barramundi, French sautéed potato, green beans, spinach and lemon oil		30
Zucchini and tofu pad thai, zucchini noodles, fried tofu, Asian greens, tamarind sauce (vgn)		18
Chicken tortellini carbonara, bacon, mushroom, onions, garlic cream, pangrattato, parmesan		29
Moroccan chicken with quinoa, pomegranates and almonds, harissa yoghurt		30
Chicken parmy with Napoli sauce, ham, cheese, fries and garden salad		30

SIDES

all sides	10
Garden salad (vgn, gf)	
Seasonal greens (gf)	
Beer battered chips with tomato sauce	
Sweet potato fries with aioli	
Spiced wedges with sour cream and sweet chilli	

KIDS

under 12 years only	12.5
Cheese burger with chips and salad	
Fish and chips with salad (gfo)	
Chicken tender with chips and salad	
Kids pasta with Napoli sauce	

ALLERGY INFO

Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, the Novotel Vines Resort is unable to guarantee the absence of the above ingredients in its menu items.

(vgn)= vegan (gf)= gluten free (df)= dairy free (gfo)= gluten free option

BURGERS

Beef burger, milk bun, lettuce, tomato, cheese, tomato chutney, aioli with beer battered fries	19
Cajun chicken, ciabatta roll, spinach, tomato, avocado smash, aioli with sweet potato fries	23
Vegan burger, vegan pattie, vegan cheese, lettuce, tomato, onion jam, vegan aioli with sweet potato fries (vgn, df)	19
Fish burger, battered fish fillet, lettuce, tomato, cheese, remoulade sauce with beer battered fries	19
Add bacon/avocado/egg	2.5

PIZZAS

Meat lovers - Vines bbq sauce	24
Margherita - fresh tomato salsa	21
Chicken Tropicana - ham, capsicum, onion and pineapple	24
Grand Italiano - pepperoni, mushroom, sopressa, olives and roquette	24
The Vegan - pumpkin, spinach, vegan fetta, roasted peppers finished with vegan aioli and pinenuts (vgn,df)	24
Gluten free bases available	4

SALADS

Greek salad	Entrée 10	Main 18
Caesar salad	Entrée 12	Main 21
Thai beef salad with nam jim dressing, tatsoi and cashews (df)	Entrée 10	Main 18
Tex mex quinoa, corn and black bean salsa, avo smash, tortilla chips (vgn, df)	Entrée 10	Main 18
Add Cajun chicken \$6, smoked salmon \$8 or prawns \$8		

SAUCES

Aioli Sour Cream Sweet Chilli Tartare Tomato	2
Chipotle Red Wine Gravy Mushroom Pepper Bernaise	

ADD ONS

Hot grilled cajun chicken breast on salad	6
Smoked salmon on salad	8
Prawns on salad	8
Bacon/Avocado/Egg on burgers	2.5

DESSERTS

See our cake display fridge for our daily specials	
Cheese plate	15

THE VINES WINE CAFE + BAR LIST

RED WINES

	GLASS	BOTTLE
Bleasdale 'Mulberry Tree' Cabernet Sauvignon (Langhorne Creek, SA)	9.5	40
Willowglen Cabernet Merlot (South Australia)	8	27.5
Oakover Cabernet Merlot (Swan Valley, WA)	8	30
McHenry Hohnen Rocky Road Cabernet Merlot (Margaret River WA)	9	35
Upper Reach Black Bream Red (Swan Valley, WA)	8	32
Sittella Shiraz Grenache Tempranillo (Swan Valley, WA)	9.5	45
Wirra Wirra Church Block Cabernet Shiraz Merlot (McLaren Valley, SA)	9	37.5
Willowglen Shiraz Cabernet (South Australia)	7	27.5
West Cape Howe Shiraz (Mt Barker, WA)	8	40
Oakover Shiraz (Swan Valley, WA)	8	30
West Cape Howe Tempranillo (Mt Barker, WA)	8.5	38
Jim Barry Lodge Hill Shiraz (South Australia)	9.5	42.5
Madfish Originals Pinot Noir (Great Southern, WA)	8	39

CHAMPAGNE/ SPARKLING

	PICCOLO	BOTTLE
Redbank Emily Chardonnay Pinot Noir (Victoria)	14	32
De Bortoli Emeri Pink Moscato (South Australia)	12	27.5
Willowglen Brut (South Australia)		27.5
De Bortoli Prosecco (King Valley, Victoria)		32
Sittella Sparkling Chenin (Swan Valley, WA)		45
Jansz Premium NV Cuvee (Tasmania)		55

WHITE WINES

	GLASS	BOTTLE
West Cape Howe Riesling (Mt. Barker, WA)	8.5	44
Pitchfork Semillon Sauvignon Blanc (Margaret River, WA)	8	37
Oakover Sauvignon Blanc Semillon (Swan Valley, WA)	8	30
McHenry Hohnen Rocky Road SSB (Margaret River, WA)	9	35
Upper Reach Black Bream White (Swan Valley, WA)	8	32
Willowglen Sauvignon Blanc Semillon (South Australia)	7	27.5
West Cape Howe Sauvignon Blanc (Mt. Barker, WA)	9	44
Oakover Chardonnay (Swan Valley, WA)	8	30
Pitchfork Chardonnay (Margaret River, WA)	8	37
Upper Reach Reserve Chardonnay (Swan Valley, WA)	9.5	45
Pitchfork Pink (Rosé) (Margaret River, WA)	8	37
Oakover Rosé (Swan Valley, WA)	8	30
Oakover Classic White (Swan Valley, WA)	8	30
Oakover Chenin (Swan Valley, WA)	8	30
Pitchfork Moscato (Margaret River, WA)	9	37
Willowglen Moscato (South Australia)	7	27.5



OPEN 7 DAYS

Coffee and cake **From 11am**
Meals served **12pm-9pm**

\$20 TUESDAYS
From 5pm

FRIDAY NIGHT RIBS
From 5pm

SUNDAY LUNCH SPECIAL
From 12pm



KIRIN