

# vines café

## Menu

BAR OPEN FROM 11AM, KITCHEN FROM MIDDAY | 7 DAYS

*Last orders 8.45pm Sunday – Thursday  
and Friday & Saturday 9pm sharp.*

Please note, there is a 15% Public Holiday Surcharge.

**ORDER ONLINE & SAVE!**

**DON'T LINE UP – ORDER & PAY VIA THE QR CODE ON YOUR TABLE AND SAVE.**

**(V) Vegetarian (VO) Vegetarian Option (GF) Gluten Free (GFO) Gluten Free Option**

\*Please discuss any necessary dietaries with our team as we can accommodate most needs.

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. Our kitchen team will do their very best to accommodate any dietary requirements you may have, please make your server aware at time of ordering.

## TEE OFF

<b>Herb Garlic Bread</b> (2 pcs)(v) .....	\$9
Add cheese .....	\$4
<b>Laksa</b> Prawn, chicken, tofu (v0) .....	\$24
<b>Squid Tentacles</b> Chilli aioli, sliced chillies .....	\$17
<b>Pumpkin goat cheese arancini</b> Bolognese sauce (v0) .....	\$18
<b>Onion Rings</b> with BBQ aioli (v) .....	\$14
<b>Jalapenos Poppers</b> garlic aioli (v) .....	\$18
<b>Loaded Fries</b> .....	\$22
Chorizo, caramelised onions, tomato, capsicum, lime sala, jalapenos, melted cheddar	
<b>Truffle Fries</b> aioli, parmesan (v) .....	\$18
<b>Grazing board to share for two</b> .....	\$48
Cold cuts, cheese, dips, nuts, olives, pickled onions, grissini, crackers	

## SALADS

<b>Tex Mex Salad</b> (v) .....	\$25
Black beans, corn, avocado, onion, capsicum, tricolour quinoa, corn tortilla chips, chipotle aioli (GF0, V)	
<b>Classic Caesar Salad</b> .....	\$25
cos lettuce, bacon, boiled eggs, parmesan cheese, crouton, Caesar dressing, anchovies (GF0)	
<b>Add //</b> Grilled chicken \$8   Prawn (4) \$16	
<b>Thai Beef Salad</b> .....	\$29.5
Cherry tomato, red onions, chilli, coriander, noodles, Asian mix leaves	

# FAVOURITES

**Chicken BLT** ..... \$32  
Buttermilk fried chicken, bacon, lettuce, tomato, pickles, cheese, chipotle aioli, chips

**Steak Sandwich** ..... \$33  
150gm sliced Harvey beef scotch fillet, turkish loaf, aioli, bbq sauce, cheese, pickle, chips

**Vines Beef Burger** ..... \$33  
Angus patty, bacon, onion rings, pickle, tomato, King Island cheddar, Burger sauce, lettuce, chips

**Veggie Burger** ..... \$29  
veggie patty, cheese, tomato relish, avocado pulp, roma tomato, pickles, lettuce, potato bun, chips (V)

+ gluten free burger bun \$5

**Fish & Chips** battered fried fish, chips, house salad, minted mushy peas ..... \$32.5

**Classic Chicken Parmigiana** Neapolitana sauce, tasty cheese, chips, house salad ..... \$33.5

# PIZZAS

**Surf and Turf** ..... \$29  
bacon, pepperoni, chorizo, prawns, capsicum, red onion, sugo, cheddar cheese, mozzarella, BBQ sauce

**Traditional Margherita** sugo, roma tomato, bocconcini, pesto (V) ..... \$27

**BBQ Veg** ..... \$29  
Capsicum, eggplant, zucchini, tomato, feta, rocket, mozzarella, pumpkin hummus base (V)

**Vines Pizza** ..... \$29  
Spicy chicken, bacon, jalapenos, red onion, roasted red pepper, mozzarella

Gluten Free pizza base available add \$5

# MAIN GAME

<b>Garlic Prawns</b> .....	\$41
creamy garlic white wine sauce, mashed potato or steamed white rice, crispy kale (GF)	
<b>Prawn Linguini</b> white wine, olive oil, garlic, basil, parmesan cheese .....	\$41
<b>Pan Seared Barramundi</b> Thai mango salad (GF) .....	\$45
<b>Honey Chilli Chicken</b> Rice, prawn crackers .....	\$36.5
<b>Potato Gnocchi</b> pumpkin, sage, parmesan crisp (V) .....	\$35
<b>Pork Chop</b> .....	\$42
Creamy mash, pickled red cabbage, broccolini, apple jus (GF)	
<b>WA DARDANUP 300 gms Beef Striploin</b> .....	\$49.5
Roasted portobello mushroom, spinach, mash, confit tomato (GF)	
Choice of sauce: mushroom sauce, pepper sauce, bearnaise, gravy	

**Add garlic prawns (4) \$18**

## SIDES

**\$14 EACH**

**Fries, aioli** (V, GF)

**Wedges, sweet chilli sauce, sour cream** (V)

**Garden salad, mixed leaves, tomato, cucumber, carrot, vinaigrette** (V, GF)

**Bowl of steamed seasonal vegetables** (V, GF)

**Extra sauces \$4 each / mushroom, pepper sauce, bearnaise**

# DESSERT

**Eton mess** ..... \$18  
Meringue, strawberries, whipped cream

**Chocolate Sundae** ..... \$18  
Chocolate brownie, vanilla ice cream, roasted nuts, whipped cream

**Selection of sorbet \$8 per scoop** Choice of mango, blood orange, lemon

**Three Cheese Platter** ..... \$25  
with crackers, dried fruits, nuts, fruit chutney

**Affogato** ..... \$18  
with espresso

# KIDS MEALS (12 and under) ..... \$16 EACH

All served with apple juice

**Battered Fish and Chips** salad and ketchup

**Chicken Tenders** chips, salad and ketchup

**Spaghetti Bolognese** Napoli sauce (V0)

**Cheeseburger** chips, salad and ketchup

**Cheese Pizza**

# MILKSHAKES \$6.5 EACH

- Spearmint
- Banana
- Vanilla
- Chocolate
- Caramel
- Strawberry

# TAP BEER / CIDER

	MIDDY	PINT	JUG
Heineken 5%	8	14.5	28
James Squire 150 Lashes 4.2%	8	14.5	28
Little Creatures Hazy Lager 3.5%	8	14.5	28
Guinness 4.2%	8.5	15	29
Little Creatures Pale Ale	8	14.5	28
Hahn Superdry 4.6%	8	14	27
Hahn Mid Strength 3.5%	7.5	13	26
Swan Draught 4.4%	7.5	13.5	27
Byron Bay Premium 4.2%	8	14	27
James Squire Ginger Beer 4%	8	14.5	28
Stone & Wood 4.4%	7.5	13	26
Hyoketsu 6% - Vodka, lemon, soda	Schooner	13	

# BOTTLED

Tooheys Extra Dry 4.4%	12
Heineken 0.0	8
James Boag Light 2.5%	10
James Boag Premium 4.7%	10.5
White Claw 4.5% - Assorted	12.5
5 Seeds 5%	9.5

# WINE

Glass 150ml  
Bottle 750ml

## BUBBLES

<a href="#">Charles Pelletier Sparkling, France</a> floral high notes and lively lifted fruit		55
<a href="#">Sittella Chenin Blanc Sparkling Brut, Swan Valley WA</a> citrus peel /zest, nashi fruit, green apple		50
<a href="#">Legacy NV Sparkling Brut, Riverina NSW</a> Chardonnay blend, dry with a hint of citrus	10	36
<a href="#">De Bortoli Prosecco, King Valley VIC</a> apple & pear with fresh pithy lemon	13	44

## WHITES

<a href="#">Castle Rock Riesling, Porongurup WA</a> intense lime & lemon backed with orange blossom		59
<a href="#">ATE Pinot Grigio, Central Victoria VIC</a> green olive and jalapeno note - mineral & lean	12	40
<a href="#">Nikola Estate Vermentino, Swan Valley WA</a> light pear & floral palette	14	59
<a href="#">Alkoomi Spear Tree Semillon Sauv Blanc, Mt Barker WA</a> citrus notes with a dry finish	12	40
<a href="#">Legacy Semillon Sauv Blanc, Riverina VIC</a> medium acidity with hints of apple & pear	10	36
<a href="#">Sandalford Sauv Blanc Semillon, Margaret River WA</a> fresh & bright with balanced, soft acidity		48
<a href="#">West Cape Howe Windy Hill Sauv Blanc, Mt Barker WA</a> fruity with a pleasingly dry finish	13	50
<a href="#">Upper Reach Chardonnay, Swan Valley WA</a> pineapple, pear & undertones of almonds & popcorn		78
<a href="#">Legacy Chardonnay, Riverina VIC</a> light & crisp with hints of melon & pear	10	36
<a href="#">Amelia Park Trellis Chardonnay, Margaret River WA</a> fruit salad & pear	14	60
<a href="#">Grant Burge Chardonnay, Barossa Valley SA</a> citrus, passionfruit, hints of pineapple & toasty brioche		57
<a href="#">Hay Shed Hill Morrisons Gift Chardonnay, Margaret River WA</a> vibrant stone fruit with/& balanced oak		60

# WINE

Glass 150ml  
Bottle 750ml

## ROSE

### De Bortoli Rose, King Valley VIC

delicately structured wine with a textural savoury dry

12 45

### Hay Shed Hill Pinot Noir Rosé, Margaret River WA

vibrant and lively the palate is clean and dry

48

## REDS

### De Bortoli Reserve Pinot Noir, Yarra Valley VIC

soft, textural, spice, gentle acidity, soft tannins

45

### West Cape Howe Shiraz Tempranillo, Mt Barker WA

slightly dusty tannins balancing the fruit

13 50

### ATE Shiraz, Central Victoria VIC

Medium bodied with fine tannins and a long finish

12 45

### St Hallett Garden of Eden Shiraz, Barossa Valley SA

red fruit characters, spice and fine tannin

65

### Houghton Reserve Shiraz, Margaret River WA

plum, ripe red berries, cocoa & mocha complexity

14 55

### Oakover Wines Shiraz, Swan Valley WA

blue fruits & dark chocolate with a length finish

50

### Jim Barry Lodge Hill Shiraz, Clare Valley SA

berry fruits & hints of spicy oak

65

### Sandalford Shiraz, Margaret River WA

mocha & toasty oak

48

### Legacy Shiraz Cabernet, Riverina VIC

elegant and robust hints of dark fruit and warm spice

11 40

### Alkoomi Spear Tree Cabernet Merlot, Mt Barker WA

vibrant & punchy with generous red fruits

45

### Legacy Cabernet Merlot, Riverina VIC

ripe blackberry, cassis flavours with a silky tannin

11 40

### Hay Shed Hill Morrisons Gift Cabernet Blend, Margaret River WA

berry aromas with textural complexity in Bordeaux style

13 50

### Amelia Park Trellis Cabernet Merlot, Margaret River WA

A lovely nose of dark berries with hints of anise and mocha

14 60

### Bleasdale Mulberry Tree Cabernet Sauvignon, Langhorne Creek SA

black currant & spicy oak

55



# WHISKEYS AND BOURBONS

All served as 30 ml pours with choice of mixer

House Whiskey - Johnnie Walker Red	12
Glenfiddich 12 yr old	15
Jim Beam	12
Makers Mark	16
Jameson Irish Whiskey	14
Johnnie Walker Black	16
Jack Daniels No7	14
Wild Turkey	14

# VODKA

All served as 30 ml pours with choice of mixer

House vodka - Russian Standard	11	Absolute	12
Grey Goose	15	Belvedere	15

# GINS

All served as 30 ml pours with choice of mixer

House Gin - Larios	12	Gordons	12
Gordons Pink	14	Bombay Sapphire	14
Bombay Bramble	15		
Hendricks	18		

# RUMS

All served as 30 ml pours with choice of mixer

House Rum - Bundaberg	11	Bacardi	12
Captain Morgan Spiced	14	Kraken	14
Sailor Jerry Spiced	14		

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## CHEESE BOARD & WINE TASTING PADDLE 49

featuring three cheeses, fresh fruit, nuts, crackers and quince

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## DESSERT WINE

All served as 60 ml pours

Vasse Felix Cane Cut 16

## PORT

All served as 60 ml pours

Talijancich JJ 1978 Salero Rare Pedro 16

Pendfolds Grandfather 18

Sandalford Sandalera NV 18

## LIQUEURS

All served as 30 ml pours

Baileys Irish Cream 16

Frangelico 16

Galliano all 16

Tia Maria 16

Drambuie 16

Talijancich JJ 1981 Shiraz Liquer 16

Affogato with espresso, ice-cream and liqueur 18

## COCKTAILS All \$18

Aperol Spritz - zesty, bittersweet orange flavour with herbal and woody notes

Campari Spritz - fizzy and light, orange-flecked, bitter and bracing

Spicy Pineapple Margarita - strong agave and citrus notes with a fruity aroma

Espresso Martini - rich and deep in flavour with froth for days

Classic Mojito - sweet fizzy mint lime drink

French Martini - bursting with a touch of the tropics

Rhubi Roo - Aussie rhubarb Mistelle, hints of juniper spirit, grapefruit and madarin, topped with soda

## MOCKTAILS All \$12

Sour Apple Fizz - bitter, sweet like a lolly

Tuttie Fruttie - refreshing tropical sunrise

Ginger Blackcurrant Refresher - sweet taste of summer

# COFFEE / TEA

Cappucino / Flat White / Long Black / Latte / Chai / Dirty Chai / Mocha / Hot Chocolate / Macchiato  
Regular 5            Large 6

Espresso 4

Alternative milk - almond, oat or soy + 1

Flavoured syrups - vanilla, hazelnut, caramel + 1

Extra shot of espresso + 1.5

Affogato with espresso, ice-cream and liqueur 18

English Breakfast            4

Peppermint                    4

Chamomile                    4

Green                            4

Earl Grey                      4

## ICED    \$6 EACH

Latte

Chocolate

Long Black

Mocha

Chai Latte

## MILKSHAKES    \$6.5 EACH

Spearmint

Banana

Vanilla

Chocolate

Caramel

Strawberry

# SOFT DRINKS

Lemon, Lime & Bitters - Glass 4.50 / Pint 6.50 / Jug 11.50

Soft Drinks - Glass 4 / Pint 6 / Jug 11

Coke, Coke Zero, Lift, Sprite, Fanta, Soda Water, Tonic

### Bottled

Soft drinks - Coke, Diet Coke, Fanta, Sprite    4.50

Ginger Beer    4

Mount Franklin Sparkling 330ml                4

Just Water 500ml                                    4