

VINESMITH

City Cellar Door

Lunch
Summer Menu

2 courses 49

3 courses 59

Wapengo rock oysters, NSW, natural/Midnight vinaigrette *1/2 dozen (+30)*

Sourdough baked in house, whipped butter

Salad of green beans, plum, almonds, salt bush

Bonito, cucumber & radish salsa, miso, buckwheat

Country style duck terrine, onion chutney, pickles

Stuffed bull horn peppers, eggplant, labneh, sauce vierge, curry leaves

Catch of the day beans, peas, chickpeas, sprouts, sauce velouté

Rolled lamb shoulder, carrot, grains, seeds, lebanese zucchini, sumac

Choice of cheese – blue, hard or soft

Mango salad, apricot, almond crumble, peach & basil sorbet

Basque cheesecake, blueberry sorbet

Includes a glass of our Blue Pyrenees Estate (white, rosé or red)

Our menus are crafted with the freshest seasonal ingredients and are subject to change

VINESMITH

City Cellar Door

Dinner
Bistro Menu

4 courses 95
from 5:30pm

Wapengo Rock Oysters, NSW, natural/Midnight vinaigrette *1/2 dozen (+30)*

Amuse-bouche

Sourdough baked in house, whipped butter

Bonito crudo, cucumber & radish salsa, miso, buckwheat

Salad of green beans, plum, almonds, salt bush, vinaigrette

Smoked eel, mussel, fennel, crème cru, crab oil

Beef tartare, oyster cream, cured egg yolk, potato chips

Country style duck terrine, onion chutney, pickles

Stuffed bull horn peppers, eggplant, sunflower seeds, labneh, curry leaves, sauce vierge provençale

Bass groper, zucchini, peas, chickpeas, beans, ricotta, sauce velouté

Onglet of beef, beetroot, silverbeet, walnut, burnt onion, dutch carrot, red wine jus

Lamb rump, carrot, cabbage, tropea onion, plum, squash, sumac, jus

French cheese selection

Salad of mango, apricot, almond crumble, peach & basil sorbet

Basque cheesecake, blueberry sorbet

Chocolate profiterole, cardamon & pistachio ice cream

Riz au lait, cherries, lychee ice cream

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Wapengo Rock Oysters, NSW, natural/Midnight vinaigrette <i>1/2 dozen</i>	30
Sourdough baked in house, whipped butter	9
Marinated olives, citrus, herbs & garlic	10
Gougères, gruyère cheese profiteroles <i>5 pieces</i>	18
Abrolhos Island scallop gratinée, herb crumb <i>each</i>	11
Saucisson sec poivré, cornichons	18
Pomme frites, aioli	11
Tomato carpaccio, red onion, radish, salt bush	24
Spencer gulf kingfish, fennel, orange, miso, buckwheat	27
Beef tartare, oyster cream, cured egg yolk, parsnip chips	26
Country style duck terrine, onion chutney, pickles	24
Stuffed bull horn peppers, eggplant, labneh, curry leaves, sauce vierge provençale	34
Corner Inlet Rock, flathead, chickpeas, green beans, sauce velouté	48
Lamb rump, carrot, cabbage, tropea onion, plum, sumac, jus	48
Scotch fillet, pomme frites, Café de Paris butter, peppercorn sauce <i>500g</i>	95
French cheese selection	35
Salad of mango, apricot, almond crumble, peach & basil sorbet	16
Basque cheesecake, blueberry sorbet	17
Riz au lait, cherries, lychee ice cream	16

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