



PLATTERS

- Cheese Set** \$28.00
brie de meaux, la tomme de savoie fermière, parmigiano-reggiano, sun-dried tomatoes, olives and focaccia
- P Mixed Platter** \$28.00
quince paste platter brimming with jamón ibérico de cebo, prosciutto di parma, spanish chorizo, brie de meaux, la tomme de savoie fermière, parmigiano-reggiano, sun-dried tomatoes, olives and focaccia

SALAD

- VA Chicken Caesar** \$20.00
bite-sized strips of chicken breast served with poached eggs on top of leafy romaine lettuce, sprinkled with parmesan cheese and anchovies with anchovy dressing
- V Fattoush** \$20.00
mixed salad dressed with fresh tomatoes, pomegranate pulps, radish and olives
- VA Fig & Olive Burrata** \$28.00
rocket and basil leaves tossed with semi-dried tomatoes, with a drizzle of balsamic dressing

APPETISERS

- V Baba Ganoush** \$8.00
fresh eggplants mixed with pomegranate served with handmade lebanese bread
- V Hummus** \$8.00
chickpea puree mixed with olive oil served with handmade lebanese bread
- CA Whitebait** \$12.00
fried beer-battered whitebait with a zest of grilled lime and served with garlic aioli
- P Seared Scallops** \$16.00
golden-brown seared scallops with large slices of classic spanish chorizo served with freshly-crushed peas and creamy parmigiano and truffle cream





SOUP

- V Cremini Mushroom \$14.00
diced porcini mushroom with a dash of truffle oil mixed to a rich creamy texture
- V Pumpkin \$14.00
freshly-peeled pumpkin pureed and topped with almonds and chives

TASTE OF ITALY

- VA Rigatoni Prawn \$26.00
fresh prawns tossed with rigatoni, roasted capsicums and mixed with rich-tempered tomato parmesan sauce
- Ragout Tagliatelle \$25.00
classic homemade ground beef ragout mixed with tagliatelle and topped with grated parmesan cheese
- Spaghetti Cacciatore \$23.00
boneless oven-baked chicken thighs with spaghetti in marinara sauce, topped with forest mushrooms and shaved parmesan cheese
- V Penne Verde \$22.00
gluten-free pasta simmered in confit tomato, broccoli and artichoke
- V Winestone Pizza \$26.00
oven-baked pizza topped with diced pumpkins, fresh tomatoes, rocket leaves and grated gorgonzola and mozzarella
- P Pellegrino Pizza \$28.00
oven-baked pizza topped with shaved prosciutto de parma ham, grilled mushrooms, fresh tomatoes, black olives, artichoke and sprinkles of mozzarella

BURGER

- Winestone Signature Burger \$27.00
slow-grilled wagyu beef patty layered with sautéed portobello mushroom, camembert cheese and freshly buttered leafy lettuce, drizzled with onion marmalade and mustard on brioche bun, served with fries and salad
- V Plant-Based Burger \$24.00
beyond meat patty layered with chickpeas, bell peppers, fresh tomatoes and drizzled with onion marmalade in a brioche bun, served with fries and salad

CA - Contains Alcohol P - Contains Pork V - Vegetarian VA - Vegetarian Alternative Available





FROM THE FARM

BBQ Chicken	\$35.00
roasted corn-fed chicken drizzled with handmade bbq-spice, served with corn on the cob, baby carrots and salsa verde	
Lamb Rack 200g	\$52.00
oven-roasted grass-fed lamb rack with pomegranate pulps and eggplant purée	
Ribeye 250g	\$65.00
natural pasture-fed MS2 ribeye seared to perfection and served with sautéed porcini mushroom, baby carrots and horseradish	
CA Beef Tenderloin 250g	\$87.00
150-days grain-fed MS2+ beef tenderloin evenly-seared and served with foie gras, vine tomatoes and asparagus with a side of handmade green peppercorn sauce	

FROM THE SEA

CA Cataplana	\$26.00
fresh mussels, prawns, scallops and squids brewed in tomatoes and capsicums	
CA Braised Seafood Risotto	\$28.00
seafood bisque risotto filled with crayfish, mussels, prawns and scallops	
CA Pan-Seared Cod Fish	\$38.00
golden brown pan-seared cod fish with clams and spinach in fish velouté	
Oven-Roasted Seabass	\$26.00
oven-roasted seabass with asian-inspired rigatoni, topped with fragrant teriyaki sauce dressing	

SIDES

Selection of Sides with Main Dish	\$5.00
choice of fries, truffle fries, oven-roasted baby potatoes or potato wedges	
Oregano Fries	\$10.00
Truffle Fries	\$12.00
Baby Potatoes	\$10.00
Potato Wedges	\$10.00

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KIDS' CHOICE

Ragout Spaghetti classic homemade ground beef ragout mixed with tagliatelle and topped with grated parmesan cheese	\$16.00
Fish and Chips golden-brown fried battered fish served with green salad, crispy chips and a side of tartar sauce	\$16.00
Chicken Nuggets served with fries and tartar sauce	\$16.00

DESSERT

V Baked Apple Crumble with Almond and Mixed Berries baked apple in crispy crumble crust with almond and mixed berries	\$14.00
V Lemon Cheesecake creamy lemon cheesecake speckled with lemon zest and topped with luscious lemon curd, served with strawberries	\$14.00
V Berry Tart sweet and buttery crust with a luscious cream filling, topped with colourful fresh slices of fruits	\$14.00
V Chocolate Ganache Mud Pie soft chocolate ganach mud pie with rich and creamy chocolate sauce	\$14.00





COFFEE

	HOT	COLD
Espresso (Single / Double)	\$5.00	\$6.00
Macchiato	\$5.50	\$6.00
Piccolo Latte	\$5.50	\$6.00
Americano / Long Black	\$6.00	\$6.50
Cappuccino	\$6.00	\$6.50
Café Latte	\$6.00	\$6.50
Additional Shot of Espresso	\$0.50	\$0.50

Decaf available upon request.

CHOCOLATE

	HOT	COLD
Signature Chocolate	\$6.00	\$6.50

TEA

	HOT	COLD
English Breakfast	\$6.00	\$6.50
Earl Grey	\$6.00	\$6.50
Peppermint	\$6.00	\$6.50
Chamomile	\$6.00	\$6.50
Green Tea	\$6.00	\$6.50

SODA

	COLD
Coke / Coke Zero / Sprite / Soda / Tonic	\$6.00
Ginger Ale	\$6.00
Ginger Beer	\$6.00
Red Bull	\$6.50



WATER

	COLD
Evian Still (330ml)	\$6.00
Evian Still (750ml)	\$9.00
Badoit Sparkling (330ml)	\$6.00
Badoit Sparkling (750ml)	\$9.00

BEER

	HALF	FULL
Tiger, Singapore (Draught)	\$12.00	\$17.00
Corona, Mexico		\$12.00
Heineken, The Netherlands		\$12.00
Kirin, Japan		\$12.00
Erdinger Wheat, Germany		\$14.00
Strongbow Cider, England		\$14.00
Guinness, Ireland		\$17.00

HOUSE POUR

	GLASS	BOTTLE
Cruzan Estate Dark Rum	\$12.00	\$188.00
Gordon's Gin	\$12.00	\$188.00
Jim Beam White Bourbon Whiskey	\$12.00	\$188.00
Johnnie Walker Black Label Scotch Whisky	\$12.00	\$188.00
Sauza Silver Tequila	\$12.00	\$188.00
Smirnoff Red Vodka	\$12.00	\$188.00