

# A LA CARTE

## PLATTERS

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P	<b>Winestone Platter</b> 14-month parma ham, buffalo mozzarella,	\$28.00	<b>Seafood Platter</b> skewers of fresh prawns and scallops, golden-brown battered fish and chips with a mixed garden salad	\$58.00
V	<b>Cheese Platter</b> boursin garlic, goat cheese, truffle brie and camembert	\$38.00	<b>Meat Platter</b> freshly-grilled lamb rack, 180gm 300 days grain-fed Australian ribeye, poussin mari- nated with barbecue sauce, roasted baby potatoes and garden greens	\$85.00
P	<b>Charcuterie Platter</b> mortadella, rosette salami, coppa ham, 14-month parma ham, spicy chorizo, marinated olives, artichoke, balsamic onion, capers and sun-dried tomatoes	\$42.00		

## APPETIZERS

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	<b>Fine de Claire Oysters (Half / One Dozen)</b> freshly shucked, creamy and succulent fine de claire oysters	\$28.00 \$52.00	V	<b>Winestone's Salad</b> mesclun greens, artichoke, olive, tomato, aged olive oil and balsamic glaze  add smoked chicken or duck (+ \$4.00) add ebi prawn (+ \$5.00) add crab meat or smoked salmon (+ \$6.00)	\$14.00
V	<b>Baba Ganoush</b> fresh eggplants mixed with pomegranate served with handmade lebanese bread	\$8.00			
V	<b>Hummus</b> chickpea puree mixed with olive oil served with handmade lebanese bread	\$8.00		<b>Caesar Salad</b> with poached eggs, leafy romaine lettuce, parmesan cheese and anchovies  add smoked chicken or duck (+ \$4.00) add ebi prawn (+ \$5.00) add crab meat or smoked salmon (+ \$6.00)	\$14.00
	<b>Whitebait</b> fried beer-battered whitebait with a zest of grilled lime and served with garlic aioli	\$12.00		<b>Pumpkin and Kale Salad</b> kale and dill topped with sliced pumpkin, feta cheese and caramelised hazelnuts	\$14.00
P	<b>Seared Scallops</b> golden-brown seared scallops with large slices of classic spanish chorizo served with freshly-crushed peas and creamy parmigiano and truffle cream	\$16.00		<b>Nicoise Salad</b> japanese tuna set on avocado salsa with wasabi aioli and tobiko balsamic reduction	\$16.00
V	<b>Cremini Soup</b> creamy porcini mushroom soup with a dash of truffle oil, served with cheese stick	\$14.00	V	<b>Grapefruit Quinoa Salad</b> butter lettuce tossed with grapefruit, quinoa, artichoke, pinenuts, purple potato, baby asparagus and grapefruit dressing	\$18.00
V	<b>Pumpkin Soup</b> fresh pumpkin soup topped with almond and chives, served with cheese stick	\$14.00		<b>Fig &amp; Burrata Salad</b> rockets and basil leaf tossed with sun-dried tomatoes and balsamic drizzle	\$28.00

P - Contains Pork | V - Vegetarian

Prices are subject to service charge and prevailing government taxes.

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## MAINS

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V	<b>Winestone Pizza</b> <i>oven-baked with pumpkin, tomatoes, rocket, gorgonzola and mozzarella</i>	\$26.00
P	<b>Pellegrino Pizza</b> <i>oven-baked with prosciutto de parma ham, mushrooms, tomatoes, olives, artichoke and mozzarella</i>	\$28.00
	<b>Roast Chicken</b> <i>poussin marinated with homemade barbecue spice, served with corn on the cob, baby carrots and salsa verde</i>	\$35.00
	<b>Rack of Lamb (200g)</b> <i>oven-roasted grass-fed lamb rack with pomegranate pulps and eggplant purée</i>	\$52.00
	<b>Ribeye (250g)</b> <i>300-days grain-fed Australian ribeye seared to perfection and served with sautéed porcini mushroom, baby carrots and horseradish</i>	\$65.00
	<b>Beef Tenderloin (250g)</b> <i>150-days grain-fed MS1 beef tenderloin evenly-seared and served with foie gras, vine tomatoes and asparagus with a side of handmade green peppercorn sauce</i>	\$87.00
	<b>Cataplana</b> <i>fresh crayfish, mussels, prawns, scallops and squids brewed in seafood bisque and capsicums</i>	\$32.00
	<b>Braised Seafood Risotto</b> <i>seafood bisque risotto filled with crayfish, mussels, clams, prawns and scallops</i>	\$32.00
P	<b>Cod Fish and Clams</b> <i>pan-seared cod fish with clams and chorizo in crushed green pea purée, topped with caper berry sauce</i>	\$38.00

## PASTA

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V	<b>Penne Verde</b> <i>gluten-free pasta simmered in confit tomato, broccoli and artichoke</i>	\$22.00
	<b>Spaghetti Cacciatore</b> <i>boneless oven-baked chicken thighs with spaghetti in marinara sauce, topped with forest mushrooms and shaved parmesan cheese</i>	\$23.00
	<b>Ragout Tagliatelle</b> <i>classic homemade ground beef tagliatelle, topped with parmesan cheese</i>	\$25.00
	<b>Rigatoni Prawn</b> <i>fresh prawns tossed with rigatoni, roasted capsicum and rich-tempered tomato parmesan sauce</i>	\$26.00
	<b>Salmon Rigatoni</b> <i>fresh salmon with asian-inspired rigatoni in miso butter sauce</i>	\$28.00

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## BURGERS

- 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*
- Winestone Wagyu Burger** \$27.00  
*slow-grilled wagyu patty with portobello, camembert, onion marmalade and mustard on brioche bun, served with fries and salad*

## BRUNCH

Available only on Saturdays and Sundays, from 12pm until 3pm.

- American Breakfast** \$18.00  
*Choice of Fried / Sous Vide / Omelette / Scrambled Eggs, with Chicken Sausages, Hash Brown, Bacon and Grilled Tomatoes*
- Eggs Benedict** \$18.00  
*served with toasted english muffin and smoked ham, topped with dill hollandaise sauce*

## SIDE DISHES

- add roast baby potatoes (+ \$10.00)*  
*add oregano fries (+ \$10.00)*  
*add potato wedges (+ \$10.00)*  
*add truffle fries (+ \$12.00)*  
*add creamy spinach parmigiano (+ \$14.00)*  
*add sautéed porcini mushrooms (+\$18.00)*

## KIDS' CHOICE

For children 12 years and under

\$16.00 EACH

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



## DESSERTS

\$14.00 EACH



- Baked Apple Crumble**  
*warm and tender apples with a crisp oat and brown sugar crust, topped with almond and mixed berries*
- Mango Cheesecake**  
*tangy diced mango, layers of mango jelly, rich cheesecake, and puffy meringue*
- Mud Pie**  
*creamy chocolate ganache in a rich and luscious chocolate sponge served with vanilla ice cream*
- Black Velvet Cake**  
*thick layer of moist chocolate cake coated with a layer of cream cheese frosting*
- Raspberry Mousse**  
*creamy and airy raspberry mousse topped with mixed berries*

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