

WINTER LUNCHEON MENU

2 COURSE \$46

3 COURSE \$58

ENTRÉE

CREAMY GREEN SPLIT PEA + BACON SOUP SERVED WITH GARLIC CROUTONS +
SPRING ONION GARNISH

* 2016 djinta djinta Viognier

TWICE COOKED PORK BELLY WITH A CHERRY PLUM SYRUP + PICKLED RED ONION

* 2014 djinta djinta Chardonnay

JALAPENO, CAULIFLOWER + CORN FRITTER WITH A LIME + CORIANDER AIOLI

* 2008 djinta djinta Classique

CHILLI SALTED CALAMARI ON ROCKET, ONION + CARROT SLAW

* 2015 djinta djinta Renaissance Riesling

MAINS

MARINATED RUMP STEAK WITH GARLIC FRIED POTATO, BRAISED BRUSSELL
SPROUTS, BEANS + BROCOLLINI

* 2008 djinta djinta Family Reserve

CRISPY SKIN SALMON WITH LEMON BUTTER ON WARM SWEET POTATO, OLIVE,
RED ONION, CAPER + ROCKET SALAD

* 2015 djinta djinta Riesling

BEEF MASALA CURRY WITH SPICED QUINOA, PAPRIKA YOGHURT + PAPPADUMS

* 2013 djinta djinta Sweet Melody

CREAMY CHICKEN + VEGETABLE POT PIE TOPPED WITH A PUFF PASTRY LID

* 2015 djinta djinta MVR

deVine

RESTAURANT

DESSERT

LEMON BAKED CHEESECAKE WITH KAFFIR LIME SYRUP, TOASTED ALMONDS +
DOUBLE CREAM

RASPBERRY AND POACHED NECTARINE PAVLOVA

CHOCOLATE LAVA CAKE WITH PICKLED BLUEBERRIES AND VANILLA ICECREAM

DUO OF REGIONAL CHEESES WITH CRACKERS, DRIED FRUITS AND NUTS

* 2013 djinta djinta Sweet Melody

UPCOMING EVENTS

THE CHILLY CHILLI LONG WEEKEND

Saturday 9th, Sunday 10th & Monday 11th June

deVine Restaurant warms things up by celebrating all things chilli!

Chilli Themed Restaurant Menu available.

Chilli food eating COMPETITION at 3pm Sunday - WIN a Hamper

DEGUSTATION DINNER

Saturday 1st September 6pm arrival - Bookings Now Open

5 Course Chef crafted Degustation dinner served with

5 matching wines (100mL wine per course) - \$120 per person.

UNCORKED AND UNPLUGGED

Sunday 28th October – 12pm til 6pm

Spring Live Music Day, Marquee Venue, Family Friendly,

Food, Beer and Wine all day and FREE ENTRY

CHRISTMAS FANFARE

November and December Christmas Function bookings