

# deVine

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## RESTAURANT

### SPRING LUNCHEON MENU

**2 COURSE \$46**

**3 COURSE \$58**

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#### ENTRÉE

SWEET CHILLI PORK BELLY ON PICKLED VEGETABLES

\* 2015 djinta djinta Riesling

SMOKED SALMON WITH ROCKET, ONION AND CARROT SLAW, CAPERS AND CORIANDER GARNISH

\* 2015 djinta djinta MVR

PEA, MINT AND CORN FRITTER, PAPRIKA YOGHURT AND ROCKET GARNISH

\* 2017 djinta djinta Rosé Bubbles

ITALIAN STYLE RED WINE SAUSAGE ON CARAMALIZED ONION AND KICK ASS CHILLI SAUCE

\* 2016 djinta djinta Shiraz

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#### MAINS

CRISPY SKIN SALMON, MIXED LETTUCE, RED ONION, OLIVE, CAPER AND SWEET POTATO SALAD TOPPED WITH LEMON BUTTER

\* 2017 djinta djinta Classique Bubbles

GREEN CURRY COCONUT CHICKEN ON JASMINE RICE AND SEASONAL GREEN VEGETABLES

\* 2016 djinta djinta Sweet Melody

TWICE COOKED DUCK BREAST AND MORELLO CHERRY JUS ON ROAST CARROT AND SAUTEED GREENS

\* 2014 djinta djinta Chardonnay

PRIME ANGUS PORTERHOUSE WITH RED WINE JUS, GARLIC FRIED POTATOS AND SEASONAL SPRING VEGETABLES

\* 2013 djinta djinta Ruby Creek Reserve

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#### DESSERT

STICKY DATE AND FIVE SPICE PUDDING WITH BUTTERSCOTCH SAUCE, PICKLED BLUEBERRY AND ICECREAM

RICH CHOCOLATE MOUSSE ON GINGER, WALNUT AND COCONUT CRUMB WITH RASPBERRIES AND DOUBLE CREAM

CINNAMON APPLE AND PEAR CRUMBLE WITH VANILLA ICECREAM

DUO OF REGIONAL CHEESES WITH HOUSEMADE BREAD, DRIED FRUITS AND NUTS

\* 2017 djinta djinta Finale

*\*RECOMMENDED WINE PAIRING*

#### UPCOMING EVENTS

##### OCTOBER

##### Uncorked and Unplugged

Spring Live Music Day, Marquee Venue, Family Friendly,  
Food and Wine all day and FREE ENTRY

##### NOVEMBER / DECEMBER

##### **Christmas Function Bookings**

##### JANUARY

##### Celebratory Classique Bubbles

Enjoy 2 FREE glasses of new Classique Bubbles with selected Cellar Door  
Platters on any Sunday in January