

# WANERA

## WINEBAR | RESTAURANT

---

### to start....

Garlic & cheese ciabatta (E,N)	8
Wanera dukkah, warmed Torzi Matthews marinated olives, olive oil, sticky balsamic & fresh Apex bread (E,D)	13
Trio of Wanera dips, selection of breads (GF available)	16
Barossa taster - selection of local meats, pickled vegetables, cheese & Apex loaf (GF available) N,E))	28
Fried haloumi chips w/ romesco (E)	8
Polenta, pumpkin, spinach & pinenut balls w/ harissa	8

### entrée....

House made chicken pate, brioche crisp, caramelised onion & Jimmy's pickles (E,N (GF available))	16
The Lane `Block 2' Pinot Gris 150ml - 9 <sup>50</sup> 250ml - 15 <sup>00</sup>	
Crispy skinned pork belly, roasted quince, sprouts, pomegranates & molasses (G,D,E,N)	18
Hentley Farm Rose 150ml - 9 <sup>50</sup> 250ml - 15 <sup>00</sup>	
Cumin & hemp roasted cauliflower, baby spinach & romesco (G,D,E, VE)	16
Tomfoolery `Tally Ho' Sauvignon Blanc 150ml - g 9 <sup>50</sup> 250ml - 15 <sup>00</sup>	
Smoked kangaroo, feta & olive tart w/ blistered cherry tomatoes (N, E)	17
Yalumba `Old Bush Vine' Grenache 150ml - g 9 <sup>00</sup> 250ml - 14 <sup>00</sup>	
SA whole King Prawns in tomato, chorizo & fennel broth w/ saffron aioli (G,E,N)	19
The Lane `Block 2' Pinot Gris 150ml - 9 <sup>50</sup> 250ml - 15 <sup>00</sup>	

\* G – Gluten Free    N – Nut free    D – Dairy Free    V – Vegetarian    Ve – Vegan    E – Egg free

*Public Holidays 10% surcharge on food*

# WANERA

## WINE BAR | RESTAURANT

---

### main course....

**Chargrilled scotch fillet, pate, roasted mushroom, Careme puff, red wine jus (E,N) 45**

Yalumba Signature 150ml - g 25.00 250ml - 39<sup>00</sup>      Hentley Farm 'Villain & Vixen' 150ml - g 10.00 250ml - 16<sup>00</sup>

**Chicken breast, pinenut & spinach filled, pumpkin, hemp salad & harissa (G,E,D) 36**

Small Valley Chardonnay 150ml - g 9.50      250ml - 15<sup>00</sup>

**Lamb shoulder, slow roasted w/ almond, cranberry, kale mixed grains & tahini labna (E) 34**

Lambert Thoroughbred Cabernet Sauvignon 150ml - g 10<sup>00</sup>      250ml - 16<sup>00</sup>

**Duck ragu, preserved lemons, tomatoes, peas, baby spinach w/ Weich peppered ribbon  
pasta & shaved parmesan (N) 36**

Small Valley Pinot Noir 150ml - g 10.00      250ml - 16<sup>00</sup>

**SA whole King Prawns in tomato, chorizo & fennel broth w/ saffron aioli (G,E,N) 38**

The Lane 'Block 2' Pinot Gris 150ml - 9<sup>50</sup>      250ml - 15<sup>00</sup>

**Chermoula barramundi, skordalia, tomato & olive salsa (G,D,E,N) 37**

Pikes 'Traditionale' Riesling 150ml - 11<sup>00</sup>      250ml - 17<sup>00</sup>

**Sweet potato, chick pea & coconut curry, turmeric rice pilaf (G,D,E,N,VE) 30**

Tomfoolery 'Tally Ho' Sauvignon Blanc 150ml - g 9<sup>50</sup>      250ml - 15<sup>00</sup>

### sides....

**Creamy garlic mash (E,N) 8**

**Shoestring fries, rosemary salt & aioli (G,N,D) 8**

**Sweet potato fries w/ saffron aioli 10**

**Rocket salad w/ roasted quince & parmesan 8**

**Seasonal vegetables, garlic butter 8**

**Haloumi fried chips w/ romesco 8**

---

\* G – Gluten Free    N – Nut free    D – Dairy Free    V – Vegetarian    Ve – Vegan    E – Egg free

*Public Holidays 10% surcharge on food*

# WANERA

## WINEBAR | RESTAURANT

---

### vegetarian menu....

#### entrée....

**Cumin & hemp roasted cauliflower, baby spinach & romesco (G,D,E,VE) 16**

Tomfoolery `Tally Ho` Sauvignon Blanc 150ml - g 9<sup>50</sup> 250ml - 15<sup>00</sup>

**Roasted mushroom stack, smashed avocado, roasted tomato, balsamic glaze (G,D,E,N,VE) 16**

Pewsey Vale Riesling 150ml - 9<sup>00</sup> 250ml - 14<sup>00</sup>

**Polenta, pumpkin, spinach & pinenut balls, harrisa & saffron aioli (G,E,DF,VE) 17**

The Lane `Block 2` Pinot Gris 150ml - 9<sup>50</sup> 250ml - 15<sup>00</sup>

#### main....

**Sweet potato, chick pea & coconut curry, turmeric rice pilaf (G,D,E,N,VE) 30**

Tomfoolery `Tally Ho` Sauvignon Blanc 150ml - g 9<sup>50</sup> 250ml - 15<sup>00</sup>

**Persian style warmed rice, roast pumpkin, quince, kale, almonds & pomegranate (G, E, D, VE) 25**

Pewsey Vale Riesling 150ml - 9<sup>00</sup> 250ml - 14<sup>00</sup>

**Weich pepper pasta, broccolini, tomato, preserved lemon, baby spinach & shaved parmesan (N) 30**

The Lane `Block 2` Pinot Gris 150ml - 9<sup>50</sup> 250ml - 15<sup>00</sup>

#### dessert....

**Orange & almond syrup cake, lavender cashew cream (G,E,D,VE) 16**

---

\* G – Gluten Free   N – Nut free   D – Dairy Free   V – Vegetarian   Ve – Vegan   E – Egg free

*Public Holidays 10% surcharge on food*

# WANERA

## WINEBAR | RESTAURANT

---

### something sweet....

Churros – cinnamon covered donut sticks with dark chocolate dipping sauce (N)	12
Warmed chocolate & ginger torte, raspberry coulis & vanilla bean ice cream	16
Roasted rhubarb bavarois, cinnamon anglaise & crumble top (GF available)	15
Orange & almond syrup cake, lavender cashew cream (G,E,D,VE)	16
Caramel tart w/ double thick cream & peanut praline	16
Wanera cheese plate – serves 2 (E (G avail)) selection of local cheese, lavosh, quince paste, fresh & dried fruit	22
Affogato – espresso coffee w/ your choice of vanilla, chocolate or coffee ice cream	9
Liqueur Affogato – espresso coffee, shot of liqueur & ice cream	15
-Frangelico                      -Baileys                      -Kahlua	

---

\* G – Gluten Free    N – Nut free    D – Dairy Free    V – Vegetarian    Ve – Vegan    E – Egg free

*Public Holidays 10% surcharge on food*