

# WANERA WINE BAR & RESTAURANT

SIMPLY DELICIOUS

G ~ gluten free N ~ nut free D ~ dairy free V ~ vegetarian VE ~ vegan E ~ egg free

## STARTERS

<b>SEEDED MUSTARD &amp; PARMESAN TURKISH BREAD</b>	<b>8</b>
<b>DIPS &amp; DUKKAH PLATE</b>	<b>18</b>
selection of housemade dips, dukkah, Torzi Matthews olives, olive oil & sticky balsamic	
<b>WANERA GRAZING PLATE</b>	<b>30</b>
selection of local meats, pickles, cheese, haloumi fries, arancini & Apex bread	
<b>CHEESE PLATTER</b>	<b>22</b>
serves 2 - selection of local cheese, lavosh, quince paste, fresh & dried fruit (E(G available))	
<b>WANERA ARANCINI</b> ~ see today's specials board	<b>12</b>
truffle aioli	
<b>FRIED HALOUMI (G,E,N)</b>	<b>12</b>
horseradish gremolata	
<b>GRILLED ½ SHELLED SCALLOPS (G,D,E,N)</b>	<b>17</b>
roasted cauliflower, pancetta, sherry vinaigrette	
<b>PAN FRIED SQUID (G,D,E)</b>	<b>16</b>
chorizo, olives, almonds & parsley lemon oil	
<b>MT PLEASANT SMOKED SALMON (E,N)</b>	<b>17</b>
blini & horseradish cream	
<b>SEARED BEEF (D,E,N)</b>	<b>15</b>
chickpea, cous cous lettuce cup & spiced eggplant jam	

## MAIN COURSE

### SIDES ~ 10 EACH

**SHOESTRING FRIES** rosemary salt & aioli (N)  
**BABY SPINACH, HEMP, POMEGRANATE & PEPITA SALAD**  
**SEASONAL VEGETABLES** parsley lemon oil (G,D,N)  
**TRUFFLE MASH & ROASTED PUMPKIN (G,E,N)**  
**MUSTARD & ROSEMARY ROASTED CHAT POTATOES (G,D,E,N)**  
**HALOUMI FRIES** horseradish gremolata (G,E,N)

<b>CHARGRILLED STEAK (E,N)</b>	<b>45</b>
Israeli cous cous, chickpea, olive tapenade, roasted tomato & red wine jus eye fillet 250gm scotch fillet 300gm	
<b>CHICKEN BREAST (G,D,E,N)</b>	<b>36</b>
roasted pumpkin, peas, pancetta, artichoke bean puree & madeira sauce	
<b>PORK BELLY (G,D,E,N)</b>	<b>34</b>
spiced eggplant jam, pickled fennel & apple	
<b>CHARGRILLED KANGAROO FILLET (N,G,E)</b>	<b>36</b>
hemp pepita crumble, mint pea mash & red currant jus	
<b>FISH OF THE DAY</b>	<b>POA</b>
see today's specials board	
<b>SEAFOOD PASTA (N)</b>	<b>40</b>
scallop, squid, fish, spelt ribbon pasta w/ lemon, parsley, cherry tomatoes, garlic oil & parmesan wafer	
<b>VENISON &amp; MUSHROOM RAGU (N)</b>	<b>35</b>
spelt ribbon pasta, baby spinach & truffle oil	

**PUBLIC HOLIDAY 10 % SURCHARGE ON FOOD**

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## VEGETARIAN & VEGAN

### STARTERS

BLINI, SMASHED AVOCADO & BASIL ROASTED TOMATO (VE,E,N,D) 8

ROASTED QUINCE, POMEGRANATE & PEPITAS (VE,G,D,E,N) 8

SWEET POTATO ROSTI WEDGES (VE,G,D,E) 10  
maple chilli sauce & cashew sour cream

### MAIN COURSE

ROASTED CAULIFLOWER STEAK (VE,G,D,E,N) 30  
spiced eggplant jam, truffle aioli & salad greens

VEGETARIAN PASTA (D,N) 30  
ribbon pasta, roasted tomatoes, peas, spinach, garlic oil w/ olive tapenade & shaved parmesan

SWEET POTATO ROSTI (VE,G,D,E,N) 30  
creamy artichoke & bean puree w/ roasted pumpkin, broccolini & rocket

ROASTED PORTOBELLO MUSHROOM (VE,D,E,G,N) 26  
baked bean cassoulet, roasted tomato & baby spinach

### DESSERTS

LEMON NUTTY CHEESECAKE (G,D,E,VE) 16  
lemon syrup & zesty toffee

WARM MAPLE CREPES (VE,D,E,N) 16  
cinnamon apple compote & rhubarb jam

## DESSERTS

LEMON NUTTY CHEESECAKE (G,D,E,VE) 16  
lemon syrup & zesty toffee

COFFEE CRÈME BRULÉE (N,G) 16  
chocolate shortbread

ROASTED QUINCE FRANGIPANE TART (N) 16  
vanilla ice cream & pomegranate glaze

CHOCOLATE ARANCINI (N) 16  
white chocolate ganache & macerated strawberries

PEANUT BUTTER BLONDIE SANDWICH 16  
raspberry ripple ice cream

WARM MAPLE CREPES (VE,D,E,N) 16  
cinnamon apple compote & rhubarb jam

CHURROS 12  
chocolate dipping sauce & rhubarb jam

CHEESE PLATTER 22  
serves 2 - selection of local cheese, lavosh, quince paste, fresh & dried fruit (E(G available))

AFFOGATO 9  
espresso coffee & vanilla ice cream

LIQUEUR AFFOGATO 15  
espresso coffee, shot of liqueur & vanilla ice cream  
~Frangelico  
~Baileys  
~Kahlua  
~Vanilla Galliano