

WANERA WINE BAR & RESTAURANT

SIMPLY DELICIOUS

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

APPETISER

CHEESE & GARLIC BREAD	8
WANERA DUKKAH	13
warmed Torzi Matthews marinated olives, olive oil, sticky balsamic & Apex bread	
TRIO OF DIPS	16
selection of breads (GF available)	
CHEESE PLATTER	22
serves 2 - selection of local cheese, lavosh, quince paste, fresh & dried fruit (E(G available))	
WANERA ANTIPASTO PLATE	28
selection of local meats, pickled vegetables, cheese & Apex bread	
BRUSCHETTA	10
avocado & heirloom tomato (D,E,N,VE)	
BAROSSA CHORIZO & ALMONDS (G,D,E)	8
FRIED HALOUMI CHIPS	8
spiced tomato relish (E,N)	
PUMPKIN POLENTA BITES	8
gremolata (D,E)	
WANERA SPRING ROLLS ~ see today's specials	15
peanut hoisin dip (D,E)	
GRILLED PRAWN	15
melon, mint & feta (G,E,N)	
MT PLEASANT SMOKED SALMON	15
zucchini, semidried tomato & hollandaise	

MAIN COURSE

SIDES

SHOESTRING FRIES rosemary salt & aioli (G,N)	8
PUMPKIN, ROCKET, PARMESAN, STICKY BALSAMIC SALAD (G,N,E)	10
SEASONAL VEGETABLES w/ gremolata (G,D,E,N)	8
ROASTED KIPFLER POTATOES w/ garlic oil (G,D,E,N)	8

CHARGRILLED STEAK	45
sweet potato rosti, red wine jus & corn salsa (G,D,E,N)	
eye fillet 250gm	
scotch fillet 300gm	
CHICKEN BREAST	36
basil pesto filled, zucchini, heirloom tomatoes & whipped feta (G,E)	
SLOW ROASTED PORK BELLY	34
fennel red cabbage slaw, roast apple & cider glaze (G,N)	
CHARGRILLED KANGAROO FILLET	36
cumin hummus, roast eggplant, semi dried tomato & red wine jus (G,D,E,N)	
FISH OF THE DAY	POA
please see staff for today's fish	
GRILLED SA KING PRAWNS	40
mango, coriander, ginger prawn broth & coconut rice (G,D,E,N)	
CHORIZO, EGGPLANT & HEIRLOOM TOMATO SPAGHETTI	30
capers, baby spinach & shaved parmesan (N)	

PUBLIC HOLIDAY 10 % SURCHARGE ON FOOD

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VEGETARIAN & VEGAN

APPETISERS

FRIED HALOUMI CHIPS	8
spiced tomato relish (E,N)	
PUMPKIN POLENTA BITES	8
gremolata (D,E)	
BRUSCHETTA	10
avocado & heirloom tomato (D,E,N,VE)	

MAIN COURSE

BASIL PESTO SPAGHETTI	28
roast pumpkin, rocket, olive oil & shaved parmesan (V)	
SWEET POTATO ROSTI STACK	28
zucchini, eggplant, semi dried tomato & gremolata (G,D,E,N,VE)	
TAMARI FRIED TOFU	28
coconut rice, roasted eggplant, mango & coriander salsa (G,D,E,N,VE)	

DESSERTS

GRILLED MANGO	12
mint sorbet, toasted coconut & freeze dried raspberry (G,D,E,N,VE)	
WARMED ZUCCHINI CHOCOLATE CAKE	14
jaffa ganache & raspberry compote (D,E,N,VE)	

DESSERTS

BERRY ETON MESS SEMIFREDDO	14
mixed berry coulis & double cream (G,N)	
VANILLA APPLE PANNACOTTA	15
roast apple jelly & walnut crumble (G,E)	
GRILLED MANGO	12
mint sorbet, toasted coconut & freeze dried raspberry (G,D,E,N,VE)	
WARMED ZUCCHINI CHOCOLATE CAKE	14
jaffa ganache & raspberry compote (D,E,N,VE)	
CHURROS	12
chocolate dipping sauce	
CHEESE PLATTER	22
serves 2 - selection of local cheese, lavosh, quince paste, fresh & dried fruit (E(G available))	
AFFOGATO	9
espresso coffee w/ vanilla ice cream	
LIQUEUR AFFOGATO	15
espresso coffee, shot of liqueur & vanilla ice cream	
~Frangelico	
~Baileys	
~Kahlua	

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