

WANERA WINE BAR & RESTAURANT

SIMPLY DELICIOUS

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

STARTERS

CHEESY GARLIC CIABATTA BREAD 8

DIPS & DUKKAH PLATE 18

selection of housemade dips, dukkah, Torzi Matthews olives, olive oil & sticky balsamic

WANERA GRAZING PLATE 30

selection of local meats, pickles, cheese, haloumi fries, arancini & Apex bread

CHEESE PLATTER 22

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

WANERA ARANCINI 12

truffle aioli

FRIED HALOUMI CHIPS 12

spiced harissa

GRILLED SHELLED SCALLOPS (G,D,E,N) 16

roasted cauliflower, peas, sherry vinaigrette

PAN FRIED SQUID (G,D,E) 16

smokey paprika almonds, parsley lemon oil

BROCCOLINI, HEIRLOOM CARROTS (G,D,E,VE) 16

dukkah coated, garlic oil, grilled lemon, rocket

SWEET POTATO WEDGES (D,E,N,VE) 10

chipotle & lime dipping sauce

PUBLIC HOLIDAY 10 % SURCHARGE ON FOOD

MAIN COURSE

SIDES ~ \$9 EACH

SHOESTRING FRIES (N) rosemary salt & aioli
BABY SPINACH, QUINCE, PEPITA, HEMP SALAD (N,E,G)
SEASONAL VEGETABLES (G,D,N) parsley lemon oil
TRUFFLE MASH

SWEET POTATO ROSTI chipotle & lime dipping sauce
HALOUMI FRIES (4) spiced harissa

CHARGRILLED STEAK (G,E,N) 42

300GM SCOTCH OR 250GM EYE FILLET

mixed sautéed mushrooms, roast garlic and tarragon butter red wine jus

ROASTED THYME CHICKEN BREAST (G,E) 36

heirloom carrots, walnut crusted vache curd

PORK BELLY AND ½ SHELL SCALLOP (G,D,E) 38

cauliflower rice, harissa, coconut almond yoghurt, roast quince

CHARGRILLED KANGAROO FILLET (N,G,D,E) 34

sweet potato rosti, caramelised onion, red wine jus

FISH OF THE DAY POA

please see staff for today's fish

SEAFOOD PASTA (N) 40

scallop, squid, fish, spelt ribbon pasta w/ lemon, parsley, Napoli sauce, garlic oil, spinach

VENISON & MIXED MUSHROOM RAGU (N) 35

truffle mash, spinach, truffle oil, parmesan

CONFIT DUCK LEG (G,D,E) 36

witlof, bean, almond, sweet, sour orange sauce

WANERA WINE BAR & RESTAURANT

SIMPLY DELICIOUS

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

VEGETARIAN & VEGAN

STARTERS

SWEET POTATO ROSTI WEDGES (VE,G,D,E) 10
chipotle & lime dipping sauce

BROCCOLINI, HEIRLOOM CARROTS (G,D,E,VE) 16
dukkah coated, garlic oil, grilled lemon, rocket

THYME ROASTED MUSHROOM (E) 15
Apex crouton, walnut vache curd,
balsamic, rocket

MAIN COURSE

PUMPKIN CHICK PEA CURRY (G,D,E,VE) 30
almond coconut yoghurt, cauliflower rice

VEGETARIAN PASTA (D,N) 30
ribbon pasta, roasted tomatoes, mushroom,
spinach, garlic oil parmesan

SWEET POTATO ROSTI (VE,G,D,E,N) 28
charred broccolini, harissa, roast quince,
wilted pomegranate

DESSERTS

CITRUS NUTTY CHEESECAKE (G,D,E,VE) 15
marmalade, roasted cashew, zesty toffee

WARM MAPLE CREPE (VE,D,E) 14
cinnamon apple compote, roasted rhubarb
almond brown sugar crumble

DESSERTS

CITRUS NUTTY CHEESECAKE (G,D,E,VE) 15
marmalade, roasted cashew, zesty toffee

WARM MAPLE CREPE (VE,D,E) 14
cinnamon apple compote, roasted rhubarb
almond brown sugar crumble

CHOCOLATE HAZELNUT CAKE (G) 14
nutella sauce, double thick cream

PEANUT BUTTER WHITE CHOCOLATE BLONDIE 15
warmed w raspberry compote, raspberry
ripple ice cream

STICKY TOFFEE PUDDING (N) 14
butterscotch sauce, ginger cream

CHURROS 12
nutella sauce

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

PUBLIC HOLIDAY 10 % SURCHARGE ON FOOD