

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/ beetroot hollandaise (N)	8
Caramelised onion & thyme polenta bites w/ red pepper aioli (G, D, E, N, VE)	8
Wanera cheese plate ~ serves 2 (E (G avail) selection of local cheese, lavosh, quince paste, fresh & dried fruit	22

entrée....

Crisp duck spring rolls, peanut hoisin soy ginger dipping sauce (D)	18
Hentley Farm Rose 150ml ~ g 9 ⁵⁰ 250ml ~ 15 ⁰⁰	
Cassalinga, Vache curd & roasted beetroot flat bread, garlic parmesan oil (E, N)	16
The Lane `The Block 2' Pinot Gris 150ml ~ g 9 ⁵⁰ 250ml ~ 15 ⁰⁰	
SA whole King Prawns, Thai style yellow curry, vermicelli noodles, Asian vegetables (G, D, E, N)	20
Tomfoolery `Tally Ho' Sauvignon Blanc 150ml ~ g 9 ⁵⁰ 250ml ~ 15 ⁰⁰	
Mount Pleasant smoked salmon, charred asparagus, dukkah, boiled egg, hollandaise	19
Pikes `Traditionale' Riesling 150ml ~ g 11 ⁵⁰ 2 250ml ~ 17 ⁰⁰	
Grilled BVCC haloumi, basil pesto, confit tomato (G, E)	17
Small Valley Pinot Noir 150ml ~ g 10 ⁰⁰ 250ml ~ 16 ⁰⁰	

* G ~ Gluten Free N ~ Nut free D ~ Dairy Free V ~ Vegetarian VE ~ Vegan E ~ Egg free

Public Holidays 10% surcharge on food

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main course....

Chargrilled scotch fillet, parmesan truffle chat potatoes, charred asparagus, red wine jus (G,N,E) 45

Yalumba Signature 150ml ~ g 25⁰⁰ 250ml ~ 39⁰⁰ Hentley Farm 'Villain & Vixen' 150ml ~ g 10⁰⁰ 250ml ~ 16⁰⁰

Chicken breast roasted, parsnip, peas, spinach, speck & sage jus (G, D, E, N) 36

Small Valley Chardonnay 150ml ~ g 9⁵⁰ 250ml ~ 15⁰⁰

Char grilled Kangaroo fillet, freekeh, roast vegetable, haloumi salad, red wine jus (N) 34

Lambert Thoroughbred Cabernet Sauvignon 150ml ~ g 10⁰⁰ 250ml ~ 16⁰⁰

Confit duck leg, crisp onion polenta, roasted mushroom, calvo nero, blonde jus (G, D, E, N) 35

Small Valley Pinot Noir 150ml ~ g 10.00 250ml ~ 16⁰⁰

Fish of the Day ~ Please see today's specials POA

SA whole King Prawns, Thai style yellow curry, vermicelli noodles, Asian vegetables (G, D, E, N) 40

Tomfoolery 'Tally Ho' Sauvignon Blanc 150ml ~ g 9⁵⁰ 250ml ~ 15⁰⁰

Please refer to the next page for our vegetarian and vegan menu

sides....

Parmesan truffle chat potatoes (E,N) 8

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

Sweet potato fries w/ red pepper aioli (G, N, D, E, VE) 10

Garden Salad w/ chickpea & avocado (G, D, E, N, VE) 8

Seasonal vegetables, garlic butter (G,E,N) 8

Haloumi fried chips w/ beetroot hollandaise (N) 8

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vegetarian & vegan menu....

starter....

Caramelised onion & thyme polenta bites w/ red pepper aioli (VE, G, D, E, N) 8

The Lane `Block 2' Pinot Gris 150ml ~ g 9⁵⁰ 250ml ~ 15⁰⁰

Haloumi fries w/ beetroot hollandaise (N) 8

Pewsey Vale Riesling 150ml ~ g 9⁰⁰ 250ml ~ 14⁰⁰

entrée....

Grilled BVCC haloumi, basil pesto, confit tomato (G, E) 17

Small Valley Pinot Noir 150ml ~ g 10⁰⁰ 250ml ~ 16⁰⁰

Dukkah asparagus, hemp beetroot, sweet potato, olive oil (G, D, VE) 17

Pewsey Vale Riesling 150ml ~ g 9⁰⁰ 250ml ~ 14⁰⁰

main course....

Chick pea, lentil, spinach filo roulade w/ roasted tomatoes, avocado, rocket (D, E, N, VE) 30

Small Valley Chardonnay 150ml ~ g 9⁵⁰ 250ml ~ 15⁰⁰

Thai style yellow curry w/ Asian vegetables, vermicelli noodles (G, D, E, N) 25

Tomfoolery `Tally Ho' Sauvignon Blanc 150ml ~ g 9⁵⁰ 250ml ~ 15⁰⁰

Roasted vegetable salad, feta, tomatoes, rocket, balsamic beetroot glaze (G, E, N) 25

The Lane `Block 2' Pinot Gris 150ml ~ g 9⁵⁰ 250ml ~ 15⁰⁰

dessert...

Warmed chocolate beetroot pudding, beetroot glaze & soy ice cream (D, E, N, VE) 16

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something sweet....

Churros ~ cinnamon covered donut sticks with duo of chocolate dipping sauce (N)	12	
Warmed chocolate beetroot pudding, white chocolate ganache, raspberry ripple ice cream (E,N)	16	
<small>Vegan option available please ask a staff member</small>		
Salted caramel & peanut butter parfait w/ toasted hemp cookie & mascarpone (G, E)	16	
Cocktail pannacotta trio board ~ vanilla pannacotta topped w/ cocktail toppings (G, E, N)	18	
~ espresso martini & chocolate coffee crumble		
~ raspberry daquiri gel		
~ margarita & lime salt toffee		
Fried pineapple, coconut sorbet & sticky rum sauce (D, E, N,VE)	16	
Passionfruit meringue jar ~ passionfruit curd, toasted meringue & coconut almond raspberry crumble (G, D, E, VE)	16	
Wanera cheese plate ~ serves 2 (E (G avail)	22	
selection of local cheese, lavosh, quince paste, fresh & dried fruit		
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

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