

# *Vine Restaurant*

## *Lunch Menu*

*2009*

Vine Restaurant | 5/6 158 Moray Street New Farm 4005 | T 07 3358 6658 | W [vinerestaurant.com.au](http://vinerestaurant.com.au)

2.5% Surcharge on American Express  
10% Surcharge on Public Holidays

*Vine Restaurant*  
*Express Lunch Menu*  
*\$30.00 per person*

*Includes 2 courses: entrée and main or main and dessert,  
and a glass of wine*

*First Course*

Bruschetta of roma tomatoes, spanish onions & bocconcini cheese

Or

Sweet corn and basil soup served with toasted ciabatta

*Second Course*

Home-made potato gnocchi with sautéed mushrooms, garlic and parmesan

Or

Penne with pancetta, green peas, cherry tomato and chili finished with Meridith goats feta

Or

Shallow fried calamari with rocket & asparagus salad and fresh citrus dressing

*Dessert*

Baked raspberry cheese cake with praline ice cream

Or

Almond and pear galette with pear calvos ice cream

*Wine*

Beresford Beacon Hill Merlot

Or

Beresford Beacon Hill Semillon Sauvignon Blanc

## *Entrees*

Bruschetta of roma tomatoes, spanish onions and bocconcini cheese

12.5

Bruschetta of marinated roast capsicum

12.5

Antipasto of roasted mediterranean vegetables, buffalo mozzarella, chorizo, jamon serrano and fried calamari

26.0

Sweet corn and basil soup served with toasted ciabatta

12.0

Seared scallops, chorizo and angel hair pasta in a light garlic cream

22.5

Home-made ravioli filled with ricotta, chestnut and spinach in a brown butter and sage sauce

16.0 / 24.0

Carpaccio of wagyu beef with a horseradish cream and petite salad

19.0

## *Salad*

Shallow fried calamari with rocket & asparagus salad and fresh citrus dressing

16.0

Pan seared quail with fresh pears, crispy pancetta and salad greens

21.0

Panzanella salad with chicken, ciabatta, roasted capsicum, olives & tomato in an olive oil & balsamic dressing

17.5

Smoked salmon salad with fresh asparagus, avocado and spanish onions

18.0

Seared lamb loin on a salad of roasted pumpkin, baby spinach & pine nuts

19.0

## *Ciabatta Sandwiches*

Prosciutto, grilled & marinated mediterranean vegetables with provolone cheese & rocket pesto

12.5

Char- grilled chicken with bacon, avocado, lettuce with house mayonnaise served with battered fries

16.5

Steak sandwich with salad greens, caramelised onions, provolone cheese & mayonnaise served with battered fries

16.5

## *Pasta and Risotto*

Home-made tagliatelle with scallops, prawns, mussels, fresh crab and cherry tomatoes in white wine & olive oil with a hint of chilli

33.0

Home-made potato gnocchi with sautéed mushrooms, garlic and parmesan

26.0

Penne with pancetta, green peas, cherry tomato and chilli finished with Meridith goats feta

26.0

Home-made papardelle with slow cooked rabbit, pancetta, sage and tomato ragu`

27.5

Risotto of Moreton Bay bug and spanner crab with roasted celeriac and a hint of chilli

35.5

## *Mains*

Pan seared pork strip loin, potato and apple mash and roasted fennel

31.9

Seared eye fillet on lyonnaise potatoes, porcini butter and shiraz jus

31.9

Slow roasted leg and seared breast of duck, soft polenta, grilled asparagus and turnips

34.9

Seared snapper with pumpkin and corn mash, scallops, prawns and mussels in a bouillabaisse

32.9

Venison with crushed kipfler potatoes, semi dried tomatoes and olives, caramilised witlof and marsala jus

34.9

## *Sides*

Sautéed seasonal vegetables 9.0

Roast potatoes with rosemary & sea salt 9.0

Rocket and fennel, pine nuts & parmesan 9.0

Italian mixed salad 9.0

## *Desserts*

9.5

Baked raspberry cheese cake with praline ice cream

Panettone bread and butter pudding with vanilla bean cream anglaise

Tiramisu with Italian coffee liqueur, savoiardi & mascarpone

Almond and pear galette with pear calvos ice cream

Callebaut chocolate soufflé with vanilla bean ice cream

## *Dessert Wine*

2008 d'Arenberg 'The Mud Pie' Botrytis McLaren Vale SA 375ml Btl 32.0 Gl 9.0

2006 Marengo Moscato d'Asti DOCG Scracona Piedmont ITY 375ml Btl 38.0

2005 Punt Road Botrytis Yenda NSW 500ml Btl 42.0 Gl 9.0

2007 Frogmore Creek Iced Riesling Coal River TAS 375ml Btl 43.0 Gl 12.0

## *Ports and Fortified Wines*

d'Arenberg Nostalgia Rare Tawny 10.0

Grant Burge 10yo Old Muscat 8.0

Grant Burge 10yo Tawny 8.0

Grant Burge 20yo Tawny 14.0

Penfolds Grandfather Fine Old Liqueur Tawny 12.0

Penfolds Great Grandfather Old Liqueur Tawny 19.0

## *Cheese*

*Served with Muscatels, Semi-dried Pears, fresh fruit & Crostini*

### **Tarago River Triple Cream Brie**

Region: Tarago River Victoria

Extra creamy brie with clean citric flavours, it has sharpness but a subtle bite.

8.5

### **Mahon Queso Traditionales**

Region: Minorca, Balearic, Spain

Semi-hard cheese produced from cow's milk. It has a smooth, yet buttery sharp flavour. It is slightly salty with a creamy, nutty aroma.

8.5

### **Bûche Blanche**

Region: Rhone Alps, France

A matured goat's log with a white, bloomy rind and strong, goaty flavour. It is a smooth and voluptuous cheese, with a taste that has been likened to a blend of tarragon, thyme and white wine. Usually gelatinous or oozy under the rind when cut, it has a chalky heart.

8.5

### **Pyengana Cloth Bound Cheddar**

Region: Pyengana, Tasmania

Complex and musty on the nose, with honey and herby flavours, it has a sweet, nutty overtone and great length of palate.

8.5

### **Mauri Bontazola, Gorgonzola Dolce Latte**

Region: Lombardy, Italy

One of Lombardi's most famous cows' milk cheeses; it is mild to the nose, with forgiving, lactic blue flavours. It is a big flavoured cheese with a soft, creamy texture.

8.5