

Vine Restaurant

Lunch Menu

2010

Vine Restaurant | 5/6 158 Moray Street New Farm 4005 | T 07 3358 6658 | W vinerestaurant.com.au

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

Express Lunch Menu

\$32.50 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

Grilled marinated artichoke bruschetta with pecorino

Second Course

Home-made potato gnocchi with tomato and basil

Or

Porcini mushroom risotto with truffle oil and parmigiano reggiano

Or

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

Dessert

Zabaglione crème Brulee with savoiardi

or

Almond and lemon syrup cake, mascarpone cream cantucci biscotti

Wine

Beresford Beacon Hill Merlot

Or

entrees

Bruschetta of roma tomatoes, spanish onions and bocconcini cheese

13.5

Grilled marinated artichoke bruschetta with pecorino

13.5

Antipasto of roasted mediterranean vegetables, buffalo mozzarella, porchetta, jamon serrano

25.5

Raviolini in broth, shredded chicken, veal and pork dumplings

15.0

Black mussels in white wine, cherry tomatoes, olive oil chilli with toasted ciabatta

16.5

Spiced Pork Belly remoulade of celeriac, apple and lemon mayonnaise

16.0

Marinated octopus tentacles, preserved lemon, borlotti beans and chilli

16.5

salad

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

16.0

Pan seared quail, warm potato, almonds and watercress salad

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

ciabatta sandwiches

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

11.0

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 & risotto

Tagliatelle with scallops, prawns, mussels, fresh crab, calamari and cherry tomatoes in white wine & olive oil with a hint of chilli

33.5

Home-made potato gnocchi with smoked chicken, asparagus and cherry tomatoes

25.0

Linguine with fresh vongole, porcini mushrooms and rocket in white wine and olive oil

31.5

Home-made papardelle with slow cooked kid goat and tomato ragu`

26.5

Risotto of king prawns, saffron, chervil and lemon oil

33.5

Porcini mushroom risotto with truffle oil and parmigiano reggiano

17.0 / 25.0

mains

Chicken involtini jamon serrano, buffalo mozzarella, white polenta, asparagus and roast garlic

29.9

Seared eye fillet wrapped in pancetta, sapphire potato mash, slow dried baby roma tomatoes and port wine jus

32.9

Confit leg and seared breast of duck, green peas, pancetta, cotecchino sausage, and vin santo jus

35.9

Seared snapper with jerusalem artichokes, baby spinach and citrus sauce vierge

33.9

Veal scaloppine with cream poached potatoes, warm tomato and olive salsa

31.9

Sides

Sautéed brocolini w olive oil and chilli 9.0

Rocket and fennel, pine nuts & parmesan 9.0

Roast potatoes with rosemary & sea salt 9.0

Italian mixed salad 9.0

desserts

11.0

Zabaglione crème Brulee with savoiard

White Chocolate Tiramisu, Italian liqueur and strawberry puree

Almond and lemon syrup cake, mascarpone cream cantucci biscotti

Callebaut chocolate tart vanilla bean ice cream and raspberry compote

Apple tarte tatin praline ice cream with brandy sauce (*allow 20 minutes*)

dessert wine

Longview 'Epitome' Late Pick Riesling 375ml 2008 Margaret River Western Australia g 11.0 b 35

d'Arenberg 'The Mud Pie' Botrytis 2008 McLaren Vale South Australia. g 11.0 b 36

Chalk Hill Moscato 750ml 2008 McLaren Vale South Aust. g 8.0 b 38

Punt Road Botrytis Semillon 500ml 2007 Yenda New South Wales b 45

Frogmore Creek Iced Riesling 375ml 2007 Coal River Tasmania b 43

Marenco Moscato d'Asti Scrapona 375ml 2007 Piedmont Italy b 49

Carlo Pellegrino Passito di Pantelleria 500ml 2006 Trapani Sicily b 55

ports & 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 Shadows of Blue

Region: Tarago River Victoria

This blue is a rich double cream blue vein cheese, it is ideal for new blue cheese tasters, yet also appealing to blue cheese lovers.

8.5

Brique d’Affinois

Region: Lyon, France

Double cream brie with a subtle creamy flavour. This soft white cheese ripens in a warm, humid cellar for two to three weeks. Quintessentially rich, full flavours double cream cheese with strong butter characteristics.

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

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