

Bush DeVine Winery Restaurant

LONG LUNCH

Relax & let us feed you

House made bread & saltbush butter to start

3 plates \$44 per person + optional matched wines \$18 or

5 courses \$62 per person + optional matched wines \$25

(minimum 2 people – full table experience)

Going Solo

Your choice of any of the below in a main size with freshly baked bread & our own house churned saltbush butter.

A glass of your favourite wine included \$40 per person

SMALLISH PLATES

Sashimi barramundi, burnt coconut, coriander, native plum nuoc cham

(GF, DF, no eggs, contains seafood)

Wagyu tataki, shiitake mayonnaise, puffed grains, succulents, daikon

(DF, contains soy)

Heirloom tomatoes, buttermilk, olives, muntries, sourdough

(Vegetarian, can be vegan, GF & DF, no egg, nut free)

Grilled peach, crackling, fermented bush tomato, burrata

(Can be vegetarian, vegan, GF & DF, nut free)

Grilled baby cos, refrito, Ortiz anchovy, summer corn, bunya nut mustard

(Can be vegetarian, vegan, GF, DF)

LARGER PLATES

Beef striploin, burnt eggplant, macadamia, broccoli, pepper berry XO

(Can be GF & DF, contains soy, no egg, nut free)

Pork belly, lilly pilly, beetroot remoulade, paperbark pears

(Can be GF, DF, no egg, nut free)

Fresh tagliatelle, pancetta, grilled zucchini, sea parsley, saltbush

(Can be DF, vegetarian, vegan)

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ON THE SIDE

Bush spiced chips, native aioli (Additional \$9)

Green beans, warrigal pesto (Additional \$10)

SWEET ENDINGS

Whipped pistachio, fig leaf ice cream, sunrise limes, orange sponge \$12

(Can be GF)

Summer nectarine, rivermint, caramelised yoghurt, almonds \$12

(Can be GF, DF, vegan)

Hazelnut brownie served with double cream \$8

Today's house made cake \$10

CHEESE PLEASE

Bush Devine platter

Or

Cheese board

Served with matched condiments, sourdough, lavosh and toast

Please refer to boards or ask our staff for today's selection

Advise wait staff on any dietary requirements