

WINDSOR

WINE ROOM

SMALL

<i>Focaccia, malt & honey butter (v,cv)</i>	12
<i>BBQ lamb skewers, thom, smoked salt (2pc)(gf,df) + pc 9</i>	18
<i>Baked scallop, pesto modenese (2pc) + pc 6</i>	12
<i>Burrata, vodka sauce, fenugreek crumb (v) + focaccia 6</i>	22
<i>Mussels escabeche, fennel aioli, potato crisps (gf,df)</i>	18
<i>Kingfish crudo, blood orange, chilli (gf,df)</i>	24
<i>Stracciatella, wild mushrooms, fried garlic, oregano (v,gf)</i>	22

LARGE

<i>Pan fried georgian chicken, tkemali davidson plum sauce (gf)</i>	32
<i>Cauliflower pie, onion gravy (v)</i>	28
<i>Bavette MB4, roast tomato butter, pedro ximenez jus (gf)</i>	38
<i>Gnocchi, jerusalem artichoke, hazelnut, sage, pecorino (v,n)</i>	32
<i>Pork, fennel & n'duja ragu, fettuccine, thyme pangrattato</i>	33
<i>Chilli crab spaghetti, confit garlic, fried shallots (df,cv)</i>	31

SIDES

<i>Berliner fries, curry ketchup, mayo (v,gf,df)</i>	12
<i>Savoy cabbage, vincotto, mint (vg,gf)</i>	14
<i>Grilled broccolini, bullhorn romesco (vg,gf)</i>	16

FEED ME NOW

Choose 2 Small, 2 Large, 1 Side

(MIN 2 GUESTS - MAX 5 GUESTS)

LUNCH 45PP
DINNER 49PP

WE CANNOT COMPLETELY GUARANTEE
ALLERGY-FREE MEALS, DUE TO THE
POTENTIAL OF TRACE ALLERGENS IN THE
SUPPLIED INGREDIENTS AND ENVIRONMENT

1.5% SURCHARGE FOR CREDIT CARDS
2% SURCHARGE FOR AMEX
10% SURCHARGE ON SUNDAYS
15% SURCHARGE ON PUBLIC HOLIDAYS

V = VEGETARIAN / VG = VEGAN / N = CONTAINS NUTS / GF = GLUTEN FREE / DF = DAIRY FREE / CVG = CAN BE VEGAN