

WINDSOR

WINE ROOM

FEED ME NOW

Choose 2 Small, 2 Large, 1 Side

(MIN 2 GUESTS - MAX 5 GUESTS)

DINNER 49PP

SMALL

<i>Focaccia, malt & honey butter (v,cvg)</i>	12
<i>BBQ lamb skewers, thom, smoked salt (2pc)(gf,df) + pc 9</i>	18
<i>Baked scallop, beurre blanc, cornishons, shallots (2pc)(gf) + pc 7</i>	14
<i>Burrata, vodka sauce, fenugreek crumb (v) + focaccia 6</i>	22
<i>Prawn maritozzi, smoked cream cheese, chives, parmigiano (2pc) + pc 9</i>	18
<i>Kingfish crudo, blood orange, chilli (gf,df)</i>	24
<i>Tomato, capsicum tartare, basil, chickpea, crostini (vg)</i>	22
<i>Stracciatella, wild mushrooms, fried garlic, oregano (v,gf)</i>	22

LARGE

<i>Roast georgian chicken, tkemali davidson plum sauce (gf)</i>	34
<i>Cauliflower pie, onion gravy (v)</i>	28
<i>Bavette MB4, roast tomato butter, pedro ximenez jus (gf)</i>	36
<i>Gnocchi primavera, sunflower cream, zucchini, kale (v)</i>	30
<i>Pork, fennel & n'duja ragu, fettuccine, thyme pangrattato</i>	33
<i>Chilli crab spaghetti, confit garlic, fried shallots (df,cvg)</i>	33
<i>Pan-fried barramundi, fennel salad, salsa verde (gf,df)</i>	38 + 8 FMM

SIDES

<i>Berliner fries, curry ketchup, mayo (v,gf,df)</i>	12
<i>Whole cucumber salad, radish, parsley, pomegranate (vg,gf,df)</i>	14
<i>Charred summer greens, cranberries, lemon dressing (vg,gf,df)</i>	16
<i>Dutch carrots, hummus, crispy capers (v,gf,df)</i>	16

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