



TAPAS & EXTRAS

GARLIC BREAD (V) 14

3 pieces of Toasted Sourdough Bread
smothered with Garlic Butter

WARM SOURDOUGH (V) 16

3 pieces of warm Sourdough *s/w*
Salted Butter, Olive Oil & Balsamic.

TRIO OF DIPS (V) 18

Chefs selection of 3 Dips
s/w Crackers and Pita Bread

ARANCINI`S (V) 25

3 Pumpkin, Sage & Cheese Arancini Balls
s/w House-made Sugo & infused Basil Oil

CAULIFLOWER POPCORN (VE)(GF)(V) 25

Italian Spiced Battered Cauli-flowerets
s/w House-made Romesco Dipping Sauce
Serves 2

NONNAS MEATBALLS 25

5 House-made Beef & Pork Meatballs
Accompanied with House-made Sugo sprinkled
with Parmesan Cheese & s/w Garlic Bread.

WEDGES (V) 18

Potato Wedges
s/w Sweet Chilli Sauce & Sour Cream

HOT CHIPS (VE) (V) 16

Crispy Chips *s/w Tomato Sauce - Add Aioli + \$3*

BRUSCHETTA (V) 20

2 Pieces of Sourdough Bread
Topped with Cherry Tomatoes, Red Onion, Olive Oil,
Sea Salt, Sticky Balsamic, Fresh Basil & Parmesan Cheese

PRAWN & CHORIZO SKEWERS 30

4 Grilled Prawn & Chorizo Skewers *s/w Roquet &*
Olives, Garnished with Olive Oil & Fresh Parsley

(GF) GLUTEN FREE / (VE) VEGAN / (V) VEGETARIAN OPTIONS AVAILABLE

PLEASE NOTE THERE IS A 1.38% CARD CHARGE IF PAYING BY CARD

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS IF PAYING BY CARD

***PLEASE ORDER AT THE**

BAR ONCE READY

***KITCHEN CLOSSES AT 3PM**

DESSERTS AT 3.30PM



SHARE PLATTERS

ANTIPASTO PLATTER

SMALL - SERVES 2	60
MEDIUM - SERVES 4	80
LARGE - SERVES 6	100

*Salami, Prosciutto
Marinated Bocconcini, Provolone, Vegetable Frittata,
House Roasted Capsicum, Marinated Eggplant,
Semi Dried Tomatoes, Olives, House-made Dip,
Rock Melon, Warm Crusty Sourdough Bread & Lavosh Crackers*

PLOUGHMAN`S PLATTER

SMALL - SERVES 2	60
MEDIUM - SERVES 4	80
LARGE - SERVES 6	100

*Smokey Ham, Brie, Blue Cheese, Smoked Cheddar,
Quince Paste, Mustard Pickles, Salad Leaves,
Baby Gherkins, House Pickled Onions, House Fig Jam
Sliced Fresh Pear & Apple, Grapes, Dried Apricots, Roasted Almonds,
Warm Crusty Sourdough Bread & Lavosh Crackers*

CHEESE PLATTER 30 (V)

Serves 2

*Brie, Blue Cheese, Smoked Cheddar, Grapes, Pear,
Apple, Almonds, Quince Paste & Crackers.*



PASTA

HOUSE MADE GNOCCHI 25 (V)

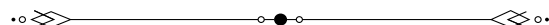
Potato Gnocchi served in a House-made Basil Pesto Sauce sprinkled with Parmesan Cheese

RIGATONI 30

*Rigatoni Pasta served in a House-made 3 Meat Ragu.
Slow cooked Beef, Pork & Lamb in a Red Wine Sugo, sprinkled with
Parmesan Cheese.*

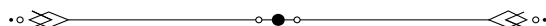


House-made pizza dough & passata



WOOD OVEN PIZZAS 12"

TRADITIONAL ITALIANO



MARGHERITA 24 (V)

House-made passata, fior di latte, mozzarella, infused basil oil

CAPRICCIOSA 30

*House-made passata, fior di latte, mozzarella, ham, mushrooms,
artichoke hearts, olives, oregano*

DIAVOLA 30

*House-made passata, fior di latte, mozzarella, spicy salami, olives
fresh chilli, parmigiano cheese, oregano*

QUATTRO FORMAGGI 30 (V)

*Fire roasted garlic oil, 4 cheeses - fior di latte, gorgonzola, parmigiano &
provolone, oregano.*

FIG & PROSCIUTTO 30

*Fire roasted garlic oil, , fior di latte, mozzarella, prosciutto, home grown figs ,
gorgonzola cheese, house-made dukkha & fresh rocket*

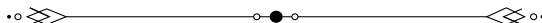
ASK OUR FRIENDLY STAFF WHEN ORDERING TO REMOVE MEAT FROM A PIZZA FOR A VEGETARIAN OPTION

Diary free cheese 4

GF bases 5

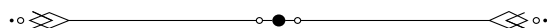
Other add-ons available please ask at the bar when ordering

(GF) GLUTEN FREE / (VE) VEGAN / (V) VEGETARIAN OPTIONS AVAILABLE



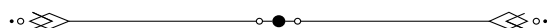


House-made pizza dough & passata



WOOD OVEN PIZZAS 12"

AUSTRALIAN



HAM & PINEAPPLE 28

House-made passata, shredded mozzarella, shaved ham & pineapple

PEPPERONI 30

House-made passata, shredded mozzarella & pepperoni

MEAT LOVERS 32

*House-made passata, shredded mozzarella, salami, Ellis smokey bacon
shaved ham, & smokey BBQ sauce*

SEAFOOD 34

*House-made passata, fior di latte, mozzarella, prawns, calamari,
mussels, basil oil s/w a wedge of lemon*

KIDS HAM & PINEAPPLE 6" 12

House-made passata, shredded mozzarella, shaved ham & pineapple

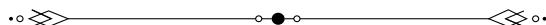
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SALADS

ANTIPASTO SALAD 26 (GF)

*Cos Lettuce, Roquet, Kalamata Olives,
Marinated Eggplant, Semi Dried Tomatoes, Marinated Bocconcini,
Salami, Prosciutto, Olive Oil & Sea Salt*

CAESAR SALAD 24

*Cos Lettuce, Crispy Prosciutto, Toasted Croutons,
Anchovies, Soft Boiled Egg, Parmesan Cheese & Caesar Dressing*

+ Herb & Parmesan Crusted Chicken Tenders \$3 each

GARDEN SALAD 20 (V) (GF)

*Mesclun Lettuce, Marinated Bocconcini, Olives,
Red Onion, Cucumber, Cherry Tomato's, & House-made
Vinaigrette Dressing*



KIDS MENU

HOT CHIPS 10 (V) (VE)

Crispy hot chips s/w tomato sauce

WEDGES 12 (V)

Potato wedges s/w sweet chilli sauce & sour cream

KIDS HAM & PINEAPPLE PIZZA 6" 12

House-made passatta, shredded mozzarella, shaved ham & pineapple

HOT DOG 15

7" hot dog served in a toasted bun, with garlic butter, cheese & tomato sauce s/w hot chips

NUGGETS 15

6 chicken nuggets s/w tomato sauce and hot chips



VINE SHED SHARED SET MENU'S

****FOOD SERVICE MUST START BETWEEN 12PM & 1PM****

*2-3 hour minimum required for shared set menu's - **Everyone at your table must be included***

*****Payment to be made as one transaction please*****

*****For 15 + people bookings are required ahead of time*****

2 COURSE LONG LUNCH SHARED SET MENU

13 YEARS & OVER 45-

Includes 2 arancini balls per person & chefs selection of pizzas to share

KIDS 5-12 YRS 20-

Includes hot chips s/w tomato sauce & ham & pineapple pizzas to share

Under 5 years no charge

OR

3 COURSE LONG LUNCH SHARED SET MENU

13 YEARS AND OVER 55-

Includes, antipasto or ploughman share platters, 2 arancini balls per person & chefs selection of pizzas to share

KIDS 5-12 YRS 2 COURSE OFFERED 20-

Includes hot chips s/w tomato sauce ham & pineapple pizzas to share

Under 5 years no charge



DESSERTS

12PM - 3.30PM

ZEPPOLI DONUTS 16 (V)

*3 Warm house-made Italian donuts, rolled in cinnamon sugar
s/w a side of warm chocolate ganache dipping sauce*

APPLE CRUMBLE PIZZA 12" 24 (V)

12PM - 3.00PM

*Pizza base topped with diced apples & a crumble topping
s/w vanilla custard, cream & a sprinkle of icing sugar*

KIDS ICE CREAM 6 (V) (GF)

*Dixie Cup - Vanilla ice cream
s/w a chocolate treat*

CHOCOLATE BROWNIE 14 (V)

Rich Chocolate Brownie s/w raspberry coulis & vanilla bean ice cream.

AFFOGATO 12 (V) (GF)

*2 scoops of Vanilla Ice-cream
Served with a shot of Espresso Coffee*

Adults only add on - 30ml Shot of Vine Shed Sticky Dessert Wine + 2



WINES

RED

- Vine Shed Shiraz* 12 | 30
Conte Estate Circa 1880 Old Vine Reserve Shiraz 16 | 50
Conte Estate Pinot Noir 12 | 30
Conte Estate Hunt Rd Cabernet Sauvignon 12 | 30
Conte Estate Aglianico 9 | 25

WHITE

- Vine Shed Gewürztraminer* 9 | 25
Conte Estate Primrose Lane Unwooded Chardonnay 9 | 25
Vine Shed Pinot Grigio 12 | 30
Vine Shed Moscato 12 | 30
Conte Estate Fat Hen Fronti 12 | 30

SPARKLING

- Vine Shed Chardonnay Cuvee`* 10 | 28
Vine Shed Shiraz Cuvee` 9 | 25

ROSE`

- Vine Shed Shiraz Rose`* 10 | 28

DESSERT WINE

- Conte Estate Sticky Gecko Noble Rot Gewürztraminer* 8 | 20

LIKE OUR WINES - TAKE HOME SINGLE BOTTLE OR \$60 6 X PACK SPECIALS



COCKTAILS

ROSE`INFUSION 20

*Ice, Vine Shed Rose`, Shot of `Rum, Splash of OJ, Dash of Raspberry & Lime Syrup
Splash of Sparkling Water & Garnished with Fresh Mint*

SANGRIA 18

Ice, Mixed Berries, Shot of `Rum, Dash of OJ, Dash of Apple Juice, topped up with Vine Shed Sparkling Lagrein & Garnished with Sliced Oranges

FRUIT TINGLE 16

Ice, Mixed Berries, Vine Shed Dessert Wine, Shot of `Rum, Splash of Tonic Water, Garnished with Sliced Oranges

KNOCKED UP 18

Ice, Mixed Berries, Shot of Vine Shed Dessert Wine, Shot of `Rum, Splash of Tonic Water, topped up with Vine Shed Sparkling Shiraz, Garnished with Fresh Mint

MOCKTAIL 12

Lemon Lime & Bitters with a splash of OJ and Apple Juice, Garnished with Fresh Mint



OTHER BEVERAGES

BEERS

Corona 11

Perroni 11

Coopers Light 10

Non-Alc Beer 9

Beers on Tap ask our friendly bar staff **Pint 12** **Schooner 10**

CIDERS

Apple Cider 11

Pear Cider 11

GIN

McLaren Vale Neat Spirits- Gin & Tonic 14

Vine Shed Ginscato 16

Gin & Vine Shed Moscato served over Ice with Fresh Mint

SPIRITS 30ML - MIXED 14

Bourbon, Vodka, Gin,



Ginger Beer 6.5



OTHER BEVERAGES

HOT BEVERAGES

Flat White 5.50

Cappuccino 5.50

Latte` 5.50

Chai Latte 5.50

Dirty Chai 6

Short Black 4.50

Long Black 5

Tea 5 *Pot* 6

Hot Chocolate 5.50

Decaf + 1.50

Mugs + 1

Alternate milks - Almond, Oat, Soy + 1