

## **Cheese Selection**

### **Le dauphin Double Cream Brie**

Soft ripened, double cream cheese, produced in Bourgogne. Beautifully cream and decadent \$14

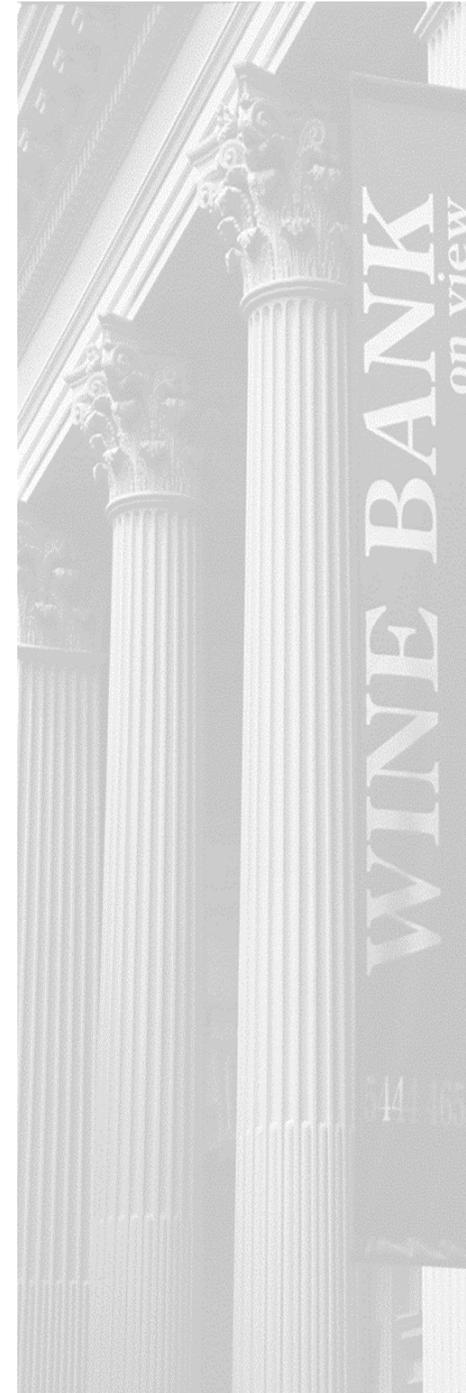
### **Saint Agur Blue**

This is a double cream blue cheese from cow's milk, with added cream. It was developed as a creamy cow's milk alternative to Roquefort. Creamy texture with a distinct blue flavor \$14

### **West Country Farmhouse Cheddar**

Prevailing from the English country side of Somerset/Devon, this cheddar has been produced using traditional methods, but formed into a block sealed with black wax. It's is creamy, but balanced cheddar \$14

**All Cheese served with lavosh, quince paste and muscatels**



### SMALL PLATES

- Chargrilled Sourdough:** with hummus & tzatziki or Mt Zero olive oil and balsamic \$11 V
- Warm Marinated Mt Zero Olives:** with house made lavosh \$11 V
- Crispy Rice Noodle & Vegetable Fritters:** Served with coriander sour cream \$11 V
- Crumbed Button Mushrooms:** with house made tartare sauce \$11
- Chicken Liver Pate:** with rosé jelly, chargrilled sourdough & house made lavosh \$15
- The Chef's Tasting Plate:** small \$19 large \$33
- Ortiz Spanish Sardines or Anchovies:** with a petit salad of marinated red onion, capers and parsley, and grilled sourdough \$15
- Wine Bank Sausage Rolls:** tomato relish -3 for \$12, 6 for \$20, or 18 bitesize for \$24
- Bowl of Chips:** served with house made aioli \$9 V

### ENTREES

- Saganaki:** served with a petit rocket, preserved lemon and pine nut salad \$14 V GF
- Korean style Pork Belly:** with kimchi, lettuce & Kewpie mayo \$15 GF
- Grilled Garlic, Lemon & Chilli Prawns:** served with green apple slaw and a warm tortilla \$18
- Sticky Chicken Ribs:** marinated in ginger, chilli & garlic \$15 GF
- Freshly Shucked Oysters:** with a native finger lime dressing or natural \$27 for half dozen
- Bloody Mary Oyster Shooter:** \$4.50
- Terrine Of Pork, Veal, Pistachio & Fig:** served with pickled red onion, cornichons and sourdough \$15
- Summer Vegetable Terrine:** served with a rocket salad \$15 GF V
- Charcuterie Board:** with a selection of meats, olive and pickles \$15

### Mains

- Pan Roasted Market Fish :** whole market fish with a Vietnamese style salad dressed with a hot garlic, chilli and ginger sauce \$34- GF
- House Made Pan Fried Gnocchi:** served with summer vegetable passata \$25V or matriciana \$30
- Confit Duck Leg:** served with a heirloom carrot salad and a white bean puree, finished with an orange and star anise infused jus \$30
- Murgh Makhani Curry:** raita, rice & roti bread \$25
- Wine Bank's Open Steak Sandwich:** onion jam, Mediterranean veggies, crispy prosciutto, parmesan & gremolata \$25
- 280gm Dry Aged Eye Fillet:** chargrilled and served with a sweet onion and blue cheese tart, warm green bean salad, and your choice of condiment \$42
- garlic butter, mushroom or pepper sauce, Hilbilby fermented mustard, gremolata or red wine jus
- ### Summer Salads
- Tuscan Style Bread Salad:** with capers, tomato, red onion, grilled sourdough & cos lettuce.  
Small \$8 Large \$14 add crispy prosciutto \$4
- Vietnamese Wombok Salad:** with lettuce, bean shoots, rice noodles, green onions, red capsicum, cashews & fried shallots V GF  
Small \$8 Large \$14 add rare roast beef \$10
- Apple, Lentil & Celery Salad** with spinach, rocket, hazelnut and parmesan with a red wine & sour cream dressing V GF  
Small \$8 Large \$14