

Romantic Vineyard Café

Luncheon Menu

Soup of the Day.... Thai Pumpkin and Red Chili
with coconut milk

Salad of the Day..... Peruvian Seafood Salad
Prawns with a black olive puree, served over mesclun with roasted capsicum and hearts of palm.

The above are served with our homemade grilled garlic bread

Veggiewich Sandwich.. Sautéed mushrooms with melted cheese, avocado, sprouts and tomato on ancient grain sprouted wheat bread 9

Muffuletta Sandwich.... Famous New Orleans Sandwich smoked leg ham, salami, provolone cheese and olive salad on a sesame roll 10
Vegetarian Version... 8

Eggplant Parmesan Sandwich... egg- battered with fresh basil. Baked with provolone cheese and served on a sesame roll with a side of napolli sauce 12

Meatloaf (Gluten free) Moist veal with a roasted capsicum sauce and cheese polenta. Served with an Italian Salad 14

Veal and Pork Lasagna... layered with egg noodles and assorted cheese with a ricotta béchamel sauce... Topped with a plum tomato sauce. 16

Assorted Mushrooms and Spinach Lasagna.... layered with provolone, mozzarella pecorino and romano cheese, with shitake, straw and domestic mushrooms. Served with a house salad 16

Local Venison Sausages..... served with tri-colored bow-tie Pasta and Napolli sauce. Topped with parmesan and romano cheese 14

Spanakopita....Delicious Greek style spinach pie with lemon, feta cheese, pine nuts and a hint of dill. Served with a Greek Salad and a lemon yogurt sauce 14

We are always pleased to create a dish or change around a menu item to suit your dietary needs or your taste buds. Just ask!

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Dinner Menu

Jambalaya.... A Cajun Comfort Food Dish.... Smoked chicken, chorizo sausage, tender pork, and black-eyed peas in a rich cayenne gravy, served over “dirty rice”. OOOO eeee (as the Cajuns say..) 21

Greek Snapper..... Baked Snapper served with locally grown olives, capsicum, capers, tomato and a hint of lemon in a rich seafood stock. Served over basmati rice with a touch of saffron, then topped with sheep’s milk feta cheese 22

House Made Gnocchi in a gorgonzola alfredo pesto sauce with Australian prawns... Decadent... 24

Jamaican Goat Curry.... Mild yellow curry with hints of nutmeg and cinnamon served with baked potato puree 22

Free Range Chicken ... A typical Costa Rican dish of stewed Chicken with roasted vegetables and served with a moist corn meal cake topped with cream fraiche. 21

Our menu changes from week to week.

These are some of the items that may be available

We also offer a great selection of starters and desserts

Coming Soon OUR Liquor license