

GRAPEVINE BAR TREATS

v Chunky fries served with garlic aioli	7.0
Duck spring rolls with a plum dipping sauce	9.0
v Seasoned potato wedges served with sweet chilli sauce and sour cream	7.0
v Warm sourdough served with dukkah, extra virgin olive oil, balsamic reduction	7.0
Tempura prawns served with garlic aioli	9.0
Salt and pepper squid served with lemon aioli	9.0

SANDWICHES, WRAPS and SALADS

Ham, cheese and tomato panini	7.5
v Roasted vegetables and Persian feta panini	7.5
Chicken schnitzel caesar wrap	10.0
Smoked salmon, baby endive, roasted red pepper, capers and horseradish cream wrap	10.0
Thai beef salad, lettuce, cucumber, chilli, crispy noodles and nam jim dressing	16.0
Caesar salad, cos lettuce, croutons, crispy bacon, egg, shaved parmesan	15.0

PIZZA

Enjoy at Grapevine Café-Bar or take-away

BBQ meat pizza	18.0
Ham and pineapple pizza	18.0
v Margherita pizza	15.0

Please place your order at the bar

v - vegetarian
please inform us of any dietary or allergen requirements
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MAINS

Tandoori chicken burger, red chard, cucumber ribbons, mint yoghurt, mango chutney, salad and fries	18.0
Beer battered flathead fillets served with salad, fries and lemon aioli	18.0
Steak sandwich, fried onions, lettuce, tomato cheese and tomato chutney, served with salad and fries	18.0
v Pumpkin and basil ravioli tossed with cherry tomatoes and extra virgin olive oil, parmesan shards	15.0
Beef burger with cheese, bacon and tomato relish served with salad and fries	18.5
Beef lasagne served with salad and fries	17.0
Bacon, lettuce and tomato foccacia roll, garlic aioli, salad and fries	17.5

GRILLS (available after 6pm)

served with salad, fries and Café de Paris butter

Grainge beef scotch fillet	34.0
Crisp skin salmon fillet	32.0
Organic chicken breast	30.0

DESSERTS

Cheese plate for two with quince paste, dried fruit and crackers	22.0
Nero mud cake with vanilla ice cream	14.0
Fruit salad with passionfruit coulis and mango sorbet	14.0

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COFFEE

Cup	4.0
Mug	5.0
Cappuccino, Chai Latte, Flat White, Hot Chocolate, Latte, Long Black, Macchiato, Mocha, Short Black	
Double shot - Add	1.0
Flavouring : Butterscotch, Caramel, Hazelnut or Vanilla - Add	.50
Affogato	7.0
Liqueur Affogato	9.5

TEA

POT	4.0
English Breakfast, Earl Grey, Green Blossom, Jasmine, Cape Red Rooibos, Peppermint, Chamomile	

SOFT

Coke, Lift, Sprite, Diet Coke, Raspberry, Dry Ginger Ale, Lemon Lime and Bitters, Soda Water, Tonic Water	3.5
Red Bull	5.0

JUICE

Apple, Cranberry, Pineapple, Orange and Tomato Juice	3.5
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MILKSHAKES

Caramel, Chocolate, Banana, Strawberry and Vanilla	4.5
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THICKSHAKES

Caramel, Chocolate, Banana, Strawberry and Vanilla	5.0
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WATER

Acqua Panna still water 500ml	7.0
San Pellegrino still water 250ml	4.0
San Pellegrino sparkling water 500ml	7.0
San Pellegrino sparkling water 1,000ml	12.0



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DRAUGHT BEER

Carlton Draught	4.8	Bluetongue Lager	5.8
Pure Blonde	4.8	Stella Artois	6.8
Fat Yak	6.8	Bulmers Cider	6.8
Cascade Premium Light	4.0	XXXX Gold	4.5

AUSTRALIAN MICRO BREWERY BEER

Beez Neez	8.0	Little Creatures Pale Ale	8.0
Big Head	8.0	Little Creatures Bright Ale	8.0
Murray's Pilsner	8.0	James Squire Porter	8.0
Murray's Whale Ale	8.0	James Squire Amber Ale	8.0
Pepperjack	8.0		

AUSTRALIAN BEER

Hahn Premium Light	5.0	Coopers Sparkling Ale	7.8
Hahn Super Dry	5.8	Coopers Dark	7.8
Tooheys Old	5.8	Bluetongue Ginger	8.5
Tooheys New	5.8	Crown Lager	8.8
Victoria Bitter	5.8	Bluetongue Lager	8.8
XXXX Gold	5.8	Bluetongue Pilsener	8.8
Pure Blonde	6.8	Hahn Premium	8.8
Tooheys Extra Dry	6.8	James Boag's Premium	8.8
Coopers Pale Ale	7.8	Coopers Vintage	12.0

INTERNATIONAL BEER

Corona, Mexico	8.8	Kronenbourg 1664, France	8.8
Peroni, Italy	8.8	Heineken, Holland	8.8
Asahi, Japan	9.8	Tiger, Singapore	9.8
Magners Cider, Ireland	10.0	Guinness Draft, Ireland	10.5



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COCKTAILS

*If the cocktail you prefer is not listed, please ask our bar team
and they will create one to your taste*

Peach Bellini 13.0

*Peach pulp combined with peach liqueur
and topped up with sparkling wine*

Cosmopolitan 14.0

Vodka, Cointreau, fresh lime and cranberry juice

Daiquiri 14.0

*Rum, Cointreau, lime juice and your choice of mango or
strawberry liqueur*

Pina Colada 14.0

Malibu and Bacardi blended with pineapple juice and cream

Caipiroska 15.0

Vodka muddled with brown sugar and fresh lime

Mojito 15.0

Rum muddled with mint, fresh lime and brown sugar

Jungle Fever 16.0

*Bacardi, Mango liqueur, passion fruit pulp, mint leaves shaken and
served with cranberry juice*

Apple and Cinnamon Martini 15.0

*Vodka, cinnamon syrup, lemon juice, sugar syrup and apple juice,
served Martini style*

French Martini 15.0

Vodka, Chambord and pineapple juice

MOCKTAILS

Berry Frappé 9.0

Blend of seasonal berries with cranberry juice and mint

Tropical Delight 9.0

Flavours of pineapple, cranberry, mango and lychee combined



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WINE BY THE GLASS

SPARKLING

Bimbadgen, Sparkling Semillon, Hunter Valley, NSW 8.0 36.0

Seppelt, Fleur de Lys Chardonnay Pinot Noir, NV, SA 9.0 41.0

WHITES

Tulloch, Semillon, Hunter Valley, NSW 9.0 41.0

McGuigan, White Moscato, Hunter Valley, NSW 9.5 43.0

Margan Family, Chardonnay, Hunter Valley, NSW 10.0 45.0

Squealing Pig, Sauvignon Blanc, Marlborough, NZ 11.0 50.0

REDS

Margan Family, Merlot, Hunter Valley, NSW 11.0 50.0

Tulloch, Pokolbin Dry Red Shiraz, Hunter Valley, NSW 11.0 50.0

Matua Valley, Pinot Noir, Marlborough, NZ 11.0 50.0



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