

SOLTERRA & VINE



Dinner

TO START

HOUSE FOCACCIA 4 V

Per slice, with butter and olive oil

ROAST LEEK AND GRUYÈRE CROQUETTES (4) 20 V

with honey mustard mayo

FRIED CALAMARI 24 GF DF

with lemon aioli

KINGFISH CRUDO 26 GF DF

with lime, avocado and radish

INDIVIDUAL PLATES

BARRAMUNDI 42 GF

with cauliflower purée, asparagus and kipfler potato

MUSHROOM RISOTTO 36 V GF VGO DFO

Swiss brown, enoki and oyster mushrooms, truffle oil and Parmesan crisp

PAPPARDELLE MEATBALLS 38 DFO

Pork and veal meatballs, napoli, fried basil and Parmesan

SHARED PLATES

Designed to be shared between 2, or choose a couple for a larger group.

HARISSA CHICKEN 52 GF

with garlic labne, green beans and salsa verde

ROAST PORK 64 GF DF

with apple sauce, kale and crackling

MAPLE ROASTED PUMPKIN 46 V GF VGO DFO

with whipped feta, pepitas and pomegranate molasses

SIDES

Twice cooked kipfler potato 16 VG · Honey roasted carrots 18 V GF ·

Rocket, fennel and apple salad 16 V GF · Greek salad 18 V GF

V vegetarian, VG vegan, GF gluten free, DF dairy free. VO, VGO, GFO, DFO: option on request.

All our seafood is Australian.

Our kitchen is shared, so we cannot guarantee any dish is free of trace allergens. Please ask our team.

10% Surcharge applies on Sundays - 15% Surcharge applies on Public Holidays