



WINE MOSAIC
LOUNGE

DINNER MENU

JUNE 2020

SNACKS

House made soup with crusty bread	\$15.00
Arancini with hollandaise sauce (4) (V)	\$13.00
Duck and cognac pate with crusty bread and cornichons	\$16.00
Leek & currant spinach parcels with yoghurt and mint sauce (3) (V)	\$12.00
House made pork pistachio terrine with our peach chutney with Moonacres bread	\$16.00
Pork & fennel sausage rolls with house made tomato sauce (3)	\$13.00
Crispy Chicken rolls with dipping sauce (4)	\$13.00
Prawn croquettes with spicy dipping sauce (4)	\$13.00
Mixed hot snack selection, 2 Arancini, 2 Chicken rolls, 2 Prawn Croquettes and sauces	\$24.00
Cheese board, French brie, Murray English style cheddar, washed rind, French blue with quince paste, fruit and crackers	\$40.00
Charcuterie platter, ham, hot salami, truffle salami, fennel salami, prosciutto and terrine with crusty bread, pickles and chutney	\$40.00

PIZZAS – plate size (gluten free base available) \$20.00

- Margherita, fresh buffalo mozzarella, basil, fresh tomato (V)
- Fennel salami, hot salami with olives on a tomato base
- Roasted butternut pumpkin with fetta and caramel onion (V)
- Moroccan lamb on a tomato base with tzatziki
- Goats cheese, pesto and black olives (V)
- Pizza Bianco with Yamba prawns, zucchini and mint - Friday and Saturday

MAINS

Mosaic Assorted fish pie, ling, salmon, house hot smoked trout, king prawns with creamy sauce enriched by baby spinach all topped with dutch cream mash served with a green salad – delicious with a Pinot Grigio	\$29.00
Pie of the Day served with chips & salad	\$29.00
Risotto of the Day	\$26.00
House made potato Gnocchi with fresh pesto / or bolognese sauce	\$24.00
Pumpkin, sage and goat's cheese ravioli with burned butter and snow peas	\$24.00
Fish of the day, served with two sides (Friday and Saturday)	\$30.00
Coq au Vin – free range chicken pieces cooked with white wine, mushrooms and fresh thyme and rosemary and topped with crunchy bacon (advise if not required), served on creamy Paris mash..... glass of Pinot or Oaked Chardonnay yes please!	\$29.00



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Slow cooked pork belly, served with red cabbage and pickled beetroot and our own apple sauce, with roast vegetables \$32.00

Duck confit with Moroccan orange sauce on mash with green vegetables \$32.00

Grilled skirt steak topped with Café de Paris butter served with fries and green vegetables \$30.00

SIDES

Roast Vegetables \$9.00

Green salad \$6.00

Chunky Chips \$9.00

Steamed greens \$9.00

Sourdough with butter \$6.00

DESSERT – all come with ice cream

Baked meringue nest served with slow roasted rhubarb and strawberries \$12.00

Our very much loved sticky date pudding with butterscotch sauce \$12.00

Quince Tatin, slow cooked quinces caramelised, on puff pastry served warm \$12.00

Chocolate brownie served with berries and a hot chocolate sauce \$12.00

2 cheeses with crackers, dried fruit and quince paste – ask what is available \$25.00

Why not ask about our list of dessert wines, whiskey and fortified wines.