



WINE MOSAIC  
LOUNGE

Everything is made in house and served with love

**DINNER**

**APPETISERS**

Pizzette with whipped ricotta, honey & pinenuts	\$12.00
Arancini with hollandaise sauce (4) (V)	\$13.00
Tomato, burrata and basil salad with crusty bread (V)	\$13.00
Duck and cognac pate with crusty bread and cornichons	\$16.00
Leek & currant spinach parcels with yoghurt and mint sauce (4) (V)	\$12.00
Pork pistachio terrine, tomato relish with sourdough	\$16.00
Cheese board with French brie, Tasmanian cheddar, French washed rind, French blue with quince paste, fruit and crackers <i>(Gluten free option available)</i>	\$40.00

**MAINS**

Pici with Donna's pesto and roasted tomatoes (V) <i>(can be vegan on request)</i>	\$24.00
Fresh tagliatelle with prawns, leeks and peas	\$26.00
Fish of the Day	\$30.00
Thai style confit of duck with fresh mango salad (GF)	\$30.00
Roast Spatchcock served with creamed corn and roasted potatoes	\$30.00
Lamb Souvlaki with spinach pilaf (GF)	\$30.00
Korean spicy beef short ribs with coleslaw and rice	\$30.00
Charcuterie platter with ham, hot salami, fennel salami, prosciutto and terrine with crusty bread, pickles and chutney <i>(Gluten free option available)</i>	\$40.00

**SIDES**

Sourdough bread & salted butter	\$6.00
Green salad	\$9.00
Chunky chips	\$9.00
Steamed greens	\$9.00