



## WINE MOSAIC LOUNGE

Everything is made in house and served with love

### DINNER

#### APPETISERS

Soup of the Day	\$13.00
Arancini with hollandaise sauce (4) (V)	\$14.00
Leek & currant spinach parcels with yoghurt and mint sauce (4) (V)	\$13.00
Pork pistachio terrine, tomato relish with sourdough	\$16.00
Duck and cognac pate with crusty bread and cornichons	\$16.00
Mixed hot snack selection: 2 Arancini, 2 Chicken rolls, 2 Prawn Croquettes and sauces	\$25.00

#### MAINS

Pumpkin ravioli with burnt butter and sage (V) <i>Pair it with the Domaine Langlois Chateau Saumur</i>	\$24.00
House made pappardelle with slow cooked duck ragu <i>Even more delicious with a glass of Save our Souls Sangiovese</i>	\$28.00
Grilled king prawns with nasturtium and miso butter & served on spinach pilaf <i>A great match with the Le Casematte Peloro Bianco</i>	\$31.00
Roasted pork belly with plum sauce, roast pumpkin & a pomegranate & lime dressing (GF) <i>Matches well with a glass of Ceel Weissburgender or if you feel like red wine Chateau Pierre Bise Schistes</i>	\$32.00
Duck confit on creamy mash with a cumquat glaze and green vegetables (GF) <i>Duck and a glass of Pinot Noir, always a great combination</i>	\$32.00
Korean spicy beef shortribs with coleslaw and rice (GF) <i>Super tasty with a glass of Angelicus Tempranillo or the Quinta Red Tinto</i>	\$32.00

#### SIDES

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