

ARONHILL *Vineyards*

BISTRO MENU

START

CHARCUTERIE* ·29

Assorted cured salumi, imported cheeses, pear fennel mostarda, grilled Back Porch Bakery Levain bread

BAKED BRIE EN CROUTE ·18

Brie in puff pastry, toasted pecans, apple brussels sprout slaw (v)

PINSA COLINA* ·17

Italian flat bread pizza with three cheese blend, italian sausage, artichoke, kale

GRILLED CAESAR* ·15

Grilled romaine hearts, shaved parmesan, house made caesar add grilled chicken 5

MAIN

POTATO & KABOCHA SQUASH SALAD* ·18

Mixed greens, bacon, toasted quinoa, shallot vinaigrette

PAPPARDELLE AL RAGU* ·21

Slow cooked beef ragu bolognese style

CHICKEN MILANESE WITH ARUGULA ·20

Breaded chicken breast, lemon garlic butter sauce

PORCHETTA ALLA ROMANA ·22

Citrus and herb marinated pork, slow roasted with creamy polenta, braised lacinato kale

KICKASS ANGUS BURGER ·22

Bacon, brie, leek & thyme aioli, summer tomato, arugula, rustic ciabatta

FINISH

CHOCOLATE POT DE CREME ·10

PEAR APRICOT CLAFOUTIS ·10

CHERRY CHOCOLATE CRUNCH ·10

GATEAU VICTOIRE ·10

Flourless chocolate cake

*VEGETARIAN OPTION AVAILABLE