



## QUOIN HILL VINEYARD

**ANTIPASTO FOR TWO** – assorted tempters from chef’s Quoin Hill pantry to stimulate the tastebuds served with warm crusty bread roll **\$20**

**RUSTIC POTATO WEDGES** - Served with chef’s home made chilli sauce and sour cream **\$8**

**HOME MADE RAVIOLI** – Ricotta cheese & mushroom filling tossed in a creamy white wine, garlic and fresh herb sauce, served with fresh slivers of parmesan cheese **\$16**

**WARM CHICKEN SALAD** – Herb marinated chicken breast pieces served on a salad of roquette, feta cheese, olives, semi-dried tomato, chat potato and slivered almonds with a balsamic dressing **\$16**

**QUOIN HILL’S BEEF AND SHIRAZ PIE** – Served with a side salad, rustic potato wedges and QHV tomato chutney **\$16**

**THAI FISH** – White fillets of fish pan seared and served atop a crispy thai style salad of seasonal vegetables, fresh herbs and vermicelli noodles, with a chilli, ginger and lime dressing **\$16**

**CHEESE PLATTER** – A beautiful cheese and fruit board, fine Australian cheeses served with a delicious assortment of fresh and dried fruits **FOR 1 \$12**  
**FOR 2 \$18**

**For the kids**  
**CHICKEN NUGGETS AND WEDGES** **\$10**

*See Specials Board for today’s additional menu and desserts*

*Please note: No Split Bill*