

The  
**Winery** GOURMET | BAR



# OUR STARTERS

<b>Grilled Eel with Brioche Toast (2pcs)</b> <i>Homemade sweet glaze, taramasalata, tobiko</i>	18
<b>Baby Romaine &amp; Radicchio Salad</b>  <i>Orange dressing, granola, dried cranberries, feta</i>	24
<b>Mango Burrata Salad</b>  <i>Mango, burrata, pumpkin seeds, banana shallots, peppermint</i>	24
<b>Trout Tartare with Brioche Toast</b> <i>Almond, peppermint, strawberry, strawberry jam, dill oil, tobiko</i>	28
<b>Stuffed Piquillo Pepper with Iberico Pork</b> <i>Mince Iberico, piquillo pepper, onions, garlic</i>	26
<b>Roasted Cauliflower with Compressed Rockmelon</b>  <i>Miso dressing, rockmelon, onion ring, almonds, iberico paleta, dill oil</i>	26
<b>Signature Gambas al Ajillo</b> <i>Wild caught tiger prawns, premium olive oil, dry chilli, crispy garlic, sourdough</i>	29
<b>Grilled Octopus</b> <i>Homemade pepper romesco, herb sauce, cherry tomatoes, crispy garlic, fresh mix herbs</i>	32



Signature Gambas al Ajillo

# OUR MAINS

<b>Wild Caught Trout</b> <i>Asparagus, capers, feta, pickled shallots</i>	32
<b>Marinated Pork Ribs</b> <i>Crispy fries, pickled onion, chimichurri sauce</i>	36
<b>Grilled Spring Chicken</b> <i>Half spring chicken, baby potatoes, button mushrooms</i>	36
<b>A la Plancha Halibut</b> <i>Sweet pea, asparagus, pickled onion, mussels, lemon beurre blanc</i>	36
<b>Iberico Pork Loin</b> <i>Red pepper puree, pickled onions, fresh mix herbs, pork jus</i>	39
<b>Wagyu Striploin Charred Asparagus</b> <i>Beef jus, fried garlic, pickled onion, sweet onion dressing</i>	68



Grilled Spring Chicken



Wild Caught Trout



Marinated Pork Ribs



Wagyu Striploin  
Charred Asparagus



Iberico Pork Loin


# OUR PASTAS

**Cold Capellini with Charred Octopus** 34  
*Shio kombu sauce, octopus, tobiko, chives*

**Seafood Aglio e Olio** 30  
*Handmade pasta, tiger prawns, mussels, garlic, dry chilli*

**Seafood Cream** 30  
*Handmade pasta, tiger prawns, mussels, tobiko, homemade cream sauce*


**Mushroom Cream Pasta**  30  
*Handmade pasta, parmigiano reggiano, button mushrooms, homemade cream sauce*

**Vegetarian Aglio e Olio**  30  
*Handmade pasta, cherry tomato, feta, capers, garlic, dry chilli, button mushrooms*



Seafood Aglio e Olio



Vegetarian Aglio e Olio 



Mushroom Cream Pasta 



Cold Capellini with  
Charred Octopus



Seafood Cream

# FOR SHARING

**Valencia Paella** 48  
*Saffron, chicken thigh, flat green beans, homemade sofrito*

**Signature Seafood Paella** 78  
*Green-lip abalone, scallops, mussels, tiger prawns, sea urchin, tobiko, truffle mayo*

**Black Angus Ribeye MB4 with Side Salad** 88  
*Chimichurri sauce & mustard*

**Australia O'Connor Tomahawk**  
*Black Angus Tomahawk MB2+ with sides, chimichurri sauce, mustard, beef jus*  
\$17.80 per 100gm



**Black Angus Ribeye  
MB4 with Side Salad**



**Signature  
Seafood Paella**




Australia O'Connor Tomahawk




Date Pudding 



Canelon de Chocolate 



Homemade Cheesecake 

# DESSERTS

**Homemade Cheesecake** 

*Homemade ice cream & almond crumbs*

18

**Date Pudding** 

*Whisky butterscotch, crispy puff rice, honeycomb, homemade ice cream*

18

**Canelon de Chocolate** 

*Puff pastry, berry compote, chocolate cremoso, almond crumbs, homemade ice cream*

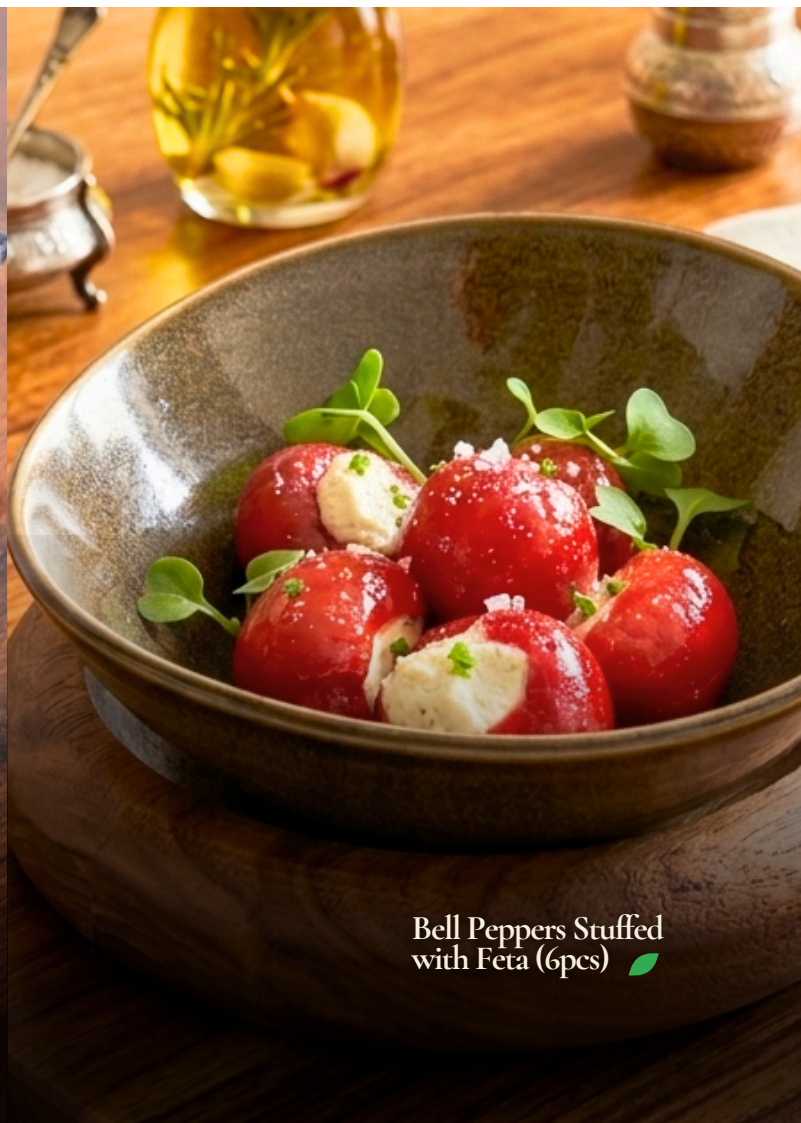
18

# SNACKS & BREAD

<b>Crusty Sourdough Basket</b> 	4
<i>Sourdough</i>	
<b>Signature Shio Kombu Butter with Sourdough</b> 	8
<i>Homemade kombu butter &amp; sourdough</i>	
<b>Artisan Bread Basket</b> 	8
<i>Focaccia &amp; fig bread</i>	
<b>Marinated Olives</b> 	12
<i>Chef selection in-house marinate olives</i>	
<b>Bell Peppers Stuffed with Feta (6pcs)</b> 	16
<i>Stuffed bell peppers</i>	
<b>Crispy Fries</b> 	16
<i>Served with homemade mayo</i>	
<b>Popcorn Chicken</b>	16
<i>Served with homemade mayo</i>	



Signature Shio Kombu  
Butter with Sourdough 



Bell Peppers Stuffed  
with Feta (6pcs) 