

# VINEYARD T GALLANT

## Share Plates

TOASTED ROSEMARY FOCCACIA Whipped garlic butter (V, VGO).....	14
TRIO MEATS Pastrami & San Daniele Prosciutto, Chef's pate, pickles, rye crostini (LGO).....	39
CHEESE SELECTION Seasonal fruit, relish, lavosh & quince paste (V, LGO).....	39
DIPS & OLIVES Selection of Chef's dips, local olives, rye crostini (LGO, V, VGO).....	21
POTATO & LEEK CROQUETTE Buffalo ricotta, fresh herbs (LG, V, VGO).....	19
BAKED FORMAGGIO with crispy Pancetta & bread, Romesco sauce & fresh herbs.....	21
CRISPY POLENTA CHIPS with parmesan & fried rosemary (V, LG).....	19
CRISPY FRIED CHICKEN Fresh lime, pickle, Romesco sauce (LG).....	20
CHAR ROASTED VEGETABLES Potato, parsnip, dutch carrots, spiced Salsa Verde (LG, VG).....	18
CHIPS Citrus aioli & spiced salt (LG, VG).....	15

## Salads

PEAR & WALNUT Fresh pear, walnuts, prosciutto crisps, goats cheese, roquette, chardonnay vinaigrette (LG).....	25
HEIRLOOM TOMATO & CAPSICUM Roquette, red onion, buffalo mozzarella, merlot vinaigrette (V, VGO, LG).....	24

## Large Share Plates

OSSO BUCCO Tomato & veal jus, creamy polenta, parsnip crisps, herbs (LG).....	43
GRILLED SPATCHCOCK Roasted vegetables, parsnip crisps, herbs, spiced sala verde (LG, LDO).....	40
PORK BELLY Crackle, fennel herb salad, apricot & apple cider pan jus (V, LG, LDO).....	44
BAKED GNOCCHI Romesco sauce, parmesan cheese, fresh herbs (LGO, V, VGO).....	36

## Pizza GLUTEN & DAIRY FREE OPTIONS AVAILABLE

MARGHERITA Fresh mozzarella, basil verde, tomato sugo, evoo (V).....	32
SAN DANIELE Tomato sugo, wild roquette, San Daniele Prosciutto, mozzarella, parmesan.....	36
ITALIAN SAUSAGE Tomato sugo, pork and fennel sausage, caramelized onion, mozzarella, scarmorza.....	36
FUNGHI Blanco base, gorgonzola, mozzarella, mixed mushrooms, herb & truffle oil (V).....	36

### ADD TO YOUR PIZZA

Roquette.....	3.5	Caramelized onion.....	3.5	Italian sausage.....	6
Capsicum.....	3.5	Mushrooms.....	3.5	Pepperoni.....	6
Gorgonzola.....	3.5	Ricotta.....	3.5	Prosciutto.....	6

**LG** Low Gluten

**LGO** Low Gluten Option

**V** Vegetarian

**VG** Vegan

**VGO** Vegan Option

**LDO** Low Dairy Option

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Guests' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

0.89% Credit/Debit Card Surcharge  
10% Sunday Surcharge  
15% Surcharge on Public Holidays

# VINEYARD T'GALLANT

## Wine

### SPARKLING

T'Gallant Sparkling Rosé.....	13/50
T'Gallant Prosecco.....	13/50
T'Gallant Sparkling Pink Moscato.....	13/50
Bellini - Ask staff for today's flavour.....	14
Mimosa - Orange juice & prosecco.....	14
Aperol Spritz.....	18

### WHITE

T'Gallant Encore Pinot Grigio.....	13/50
T'Gallant Cape Schanck Pinot Grigio.....	14/55
T'Gallant Grace Pinot Grigio.....	15/60
T'Gallant Imogen Pinot Gris.....	15/60

### MOSCATO

T'Gallant Juliet Moscato.....	13/50
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### ROSÉ

T'Gallant Cape Schanck Rosé.....	14/55
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### RED

T'Gallant Encore Pinot Noir.....	13/50
T'Gallant Cape Schanck Pinot Noir.....	14/55
T'Gallant Cyrano Pinot Noir.....	18/70

### RESERVE LIST

NV Yabby Lake Cuvée Rosé.....	90
2018 Yabby Lake Cuvée Nina.....	120
2022 Yabby Lake Pinot Gris.....	90
2021 Yabby Lake Chardonnay.....	115
2021 Yabby Lake Pinot Noir.....	140
2021 Yabby Lake Syrah.....	100
2014 Yabby Lake Chardonnay Magnum 1.5L.....	230
2016 Yabby Lake Pinot Noir Magnum 1.5L.....	260

## Drinks

### BEER & CIDER

Peroni Nastro Azzurro.....	11
Birra Moretti Lager.....	11
Corona.....	11
Eddie's Apple Cider.....	12
Heaps Normal Hazy Day (non-alcoholic).....	10
St Andrews 'Apprentice' Session Ale.....	11
St Andrews '6 Furlongs' Pale Ale.....	12

### NON-ALCOHOLIC

330ml Classic Coke, Coke Zero or Sprite.....	6
Coffee or Tea - ask staff for selections.....	5
San Pellegrino Sparkling Water.....	10
Cascade Lemon, Lime & Bitters.....	6
Cascade Ginger Beer.....	6
Noah's Juice.....	9
- Valencia orange	
- Apple, nectarine, coconut, pineapple and lime	