

Bistro Vinden - Spring Menu

Entrées

Antipasto

A traditional Italian antipasto with our own seasonal marinated vegetables accompanied by prosciutto salami, mortadella (and anything else that may be seasonally available on the day)

Entrée \$18.00 Main \$28.00

Wine recommendation: any Vinden Estate Alicante Bouschet

Quail

Quail marinated in soy sauce, chicken stock, orange rind, star anise and the flesh crisped quickly in vegetable oil and accompanied by cucumber with lime and coriander. A lovely flavoursome start to the meal.

Entrée \$22.00

Wine recommendation: 2010 Vinden Estate Merlot

Beetroot Soup with Apple and Cucumber

Based on a Polish recipe including obviously beetroot together with carrot, red wine vinegar and cream. Topped with diced granny smith apple, cucumber, peas and watermelon. Normally I would run a mile from the beetroot but this is delicious. A cool and inviting start to a Spring lunch.

Entrée \$18.00

Wine recommendation: 2011 Vinden Estate Verdelho or a 2009 Merlot if you prefer

Spiced Chickpeas

Normally I would not rave about anything that does not include meat, fish or chicken however my daughter being a vegetarian thinks this is delicious and I agree with her. Almost verging on a curry with Chickpeas accompanied by ripe tomatoes, coriander, cumin, a dash of chilli with lots of colour and flavour.

Entrée \$18.00

Wine recommendation: Anything white and unwooded such as a Verdelho or Semillon

Chorizo and Garlic Prawns

Chorizo sausage accompanied by Garlic Prawns and flavoured with smoky dried chilli and a dash of sherry and accompanied by steamed rice. One of my vices.

Entrée \$20.00

Wine recommendation: 2010 Vinden Estate Shiraz

Chicken Curry

A delightful spicy start to a meal. Chicken thigh fillets in a curry (mild or medium, to your taste). Ingredients include coconut milk, beans, red capsicum and basil

Entrée \$19.00.....Main \$27.00

Wine recommendation: 2007 Vinden Estate Chardonnay

Tomato and Anchovy Sourdough

Crisp thin baked slices of sourdough bread topped with ripe tomato soaked in garlic, olive oil and white wine vinegar topped with anchovies and capers. A beautifully refreshing start to a meal for those with a savoury palate

Entrée \$17.00

Wine recommendation: 2008 Vinden Estate Alicante Bouschet

Green Bean and Feta Salad

Cooked green beans, covered with an olive oil and red wine vinegar sauce and topped with crumbled feta, chopped parsleys and lightly baked flaked almonds. A very moorish start to your meal.

Entrée \$17.00

Wine recommendation: 2005 Vinden Estate Semillon

Main Meals

Bistro Vinden Seafood

This we believe is our signature dish based on an old Croatian seafood recipe. A bouillabaisse type dish comprising prawns, crab, mussels, tomatoes, Vinden Estate Semillon and served with crusty bread.

Main \$35.00

Wine recommendation: Vinden Estate Semillon 2002 or 2005

Rabbit and Mushroom Pie

Don't be put off by the fact that you once had a rabbit as a pet. Even my wife who hasn't eaten one since childhood agrees this is delicious. One of the healthier white meats around with virtually no fat. A pie in its own dish covered with puff pastry and cooked in celery, carrot, leek, thyme, garlic, Vinden Estate Wine and chicken stock.

Main \$32.00

Wine recommendation: Vinden Estate Shiraz or Merlot

Pork Costolette with Cabbage and Pancetta

A pork cutlet in breadcrumbs initially pan fried and then baked. The cutlets are dipped in seasoned flour, egg, parmesan and breadcrumb mixture. The pork is then accompanied with cabbage and pancetta cooked with a dash of lemon. A lovely juxtaposition of flavours.

Main \$30.00

Wine recommendation: 2009 Vinden Estate Merlot

Roast Lamb Rack

A spring rack of lamb oven roasted and then carved into cutlets. Accompanied by spring onion and seasoned green vegetables and topped with goat cheese and a dash of horseradish. Hard to beat at spring time.

Main \$35.00

Wine recommendation: Anything red, perhaps the 2009 Vinden Estate Merlot or 2010 Shiraz

Rump Steak in Miyako Sauce

A little bit different. Hot plate cooked rump steak and then cut into cubes and accompanied by a separate Japanese Miyako sauce. The steak is then dipped into the sauce at the table and is accompanied by green beans or other seasonal vegetables.

Main \$28.00

Wine recommendation: Vinden Estate 2010 Shiraz

Veal Saltimbocca

One of our favourites consisting of thin veal slices pounded to thinness, topped with prosciutto and sage and then pan fried in butter and olive oil - accompanied by potato and leek gratin.

Main \$28.00

Wine recommendation: A Vinden Estate Merlot or Shiraz

Barrumundi

Steamed Barrumundi with ginger, garlic, soy, chicken stock, spring onion and more. A full flavoured Australian fish served with bok choy.

Main: \$30.00

Wine recommendation: Any Vinden Estate White wine

Beef with Asian Mushrooms

Scotch fillet steak flavoured with five spices, a variety of seasonal Asian mushrooms in a special Asian sauce and accompanied by a garlic and ginger kumara mash.

\$28.00

Wine recommendation: 2009 Vinden Estate Merlot

Side Dishes

<i>Greek Salad</i>	\$8.00
<i>Potato & Leek Gratin</i>	\$8.00
<i>Mashed potato</i>	\$8.00

Beverages

Cold Drinks

<i>Coca Cola, Lemonade, Fanta Apple Juice, Orange Juice</i>	\$3.00
<i>Sparkling Mineral Water</i>	
<i>Half Bottle</i>	\$5.00
<i>Full Bottle</i>	\$10.00

Hot Drinks

<i>Your choice of English Breakfast, Earl Gray or Green Tea</i>	\$5.00
<i>or</i>	
<i>Lavazza plunger coffee</i>	\$5.00

Wine Corkage \$5.00 per Bottle

Children's Menu

Beef sausages with potato mash
\$12.00

Pizza Margarita
\$12.00

Spaghetti Bolognese
\$12.00

Steak with potato mash
\$18.00

Dessert

Vanilla Ice Cream
(Complimentary with all children's meals)

Desserts – Spring Menu

Lemon Meringue Pie

Home made lemon meringue pie. A lovely finish with a slightly savoury twist
\$12.00

Cheese

*Your choice of any three Hunter cheeses comprising Blue Vein, Cheddar
and Brie served with lavosh*
\$18.00

Gelato

*Your choice of lemon, strawberry and mango gelato
(3 scoops of your choice)*
\$12.00

Cake of the Day

*Ask your waiter for the home made cake of the day.
A slightly sweeter finish to your meal.*
\$12.00

Champagne Jelly with Raspberry

*Pink jelly made from our own Alicante Bouschet Sparkling Wine
with Raspberry's within the jelly (other fruit when raspberries are not in season) and topped with
seasoned mascarpone.*
\$12.00

Weddings and Functions

- We can accommodate 40 seated guests or up to 60 for cocktail style weddings and functions.
- Canapé or a la carte Menus to choose from.
- Competitive pricing on Vinden Estate Wines.
- Venue hire fees may apply (dependent upon whether or not a marquee is involved).
- Contact our Cellar Door Manager for more information or leave a contact phone number and email address with wait staff.
- We will send you a Functions Pack in PDF format.

www.vindenestatewines.com.au