

# WINEDERLUST

## BREAKFAST

MON - SUN ][ 7.30AM - 10AM

## BRUNCH

SUN ][ 11.30 AM - 4PM  
Last order 3PM

## LUNCH

TUES - SAT ][ 12PM - 3PM  
Last order 2.30PM

## DINNER

TUES - SAT ][ 5PM - 11PM  
Last order 10PM

## SMALL PLATES

<b>SWEET POTATO FRIES</b> with Homemade Mentaiko Aioli	\$8
<b>MEXICAN GUACAMOLE</b> with Tortilla Chips	\$10
<b>HOT WINGS</b> Cajun & Mixed Herb Marinated Deep Fried Wings	\$10
<b>FISH TEMPURA BAJA TACO</b> Tempura Fish, Chili Dressing, Cabbage Slaw & Tortilla Wrap	\$14
<b>FRIED COCONUT TIGER PRAWNS</b> Spring Roll Tiger Prawns with Spicy Mango-Chipotle & Mesclun	\$14

## MAINS

<b>LOCO BURGER</b> Angus, Redwine Onion Confit, Jalapeno, Chipotle Soya Mayo & Manchego Cheese	\$15
<b>TIGER PRAWN TAGLIATELLE</b> Chardonnay Cream Sauce, Black Olives & Chili	\$18
<b>CHICKEN RISOTTO</b> Sous Vide Chicken Breast, Pesto	\$20
<b>CATCH OF THE DAY</b> Fresh Catch, Saffron Shallot Cream Sauce	\$24

## DAILY SPECIALS ON THE WALL



## LUNCH SET

2 COURSE - \$24++  
3 COURSE - \$32++

Top up \$6++ for a glass of Housepour Wine

## CHARCUTERIE & CHEESE BOARDS

Sharing for Two, Chef's recommendation

<b>COLD CUTS</b>	\$24
<b>CHEESE PLATTER</b>	\$24
<b>COMBINATION PLATTER</b>	\$30
<b>▲ HOUSEMADE DIPS</b> Mentaiko Aioli   Mango Chipotle   Mango Soy	\$2/ea

## DESSERTS

<b>MOLTEN CHOCOLATE</b> (Baked upon request) with Homemade Madagascar Vanilla Ice Cream & Salted Caramel	\$10
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Vegetarian/Vegan options available upon request.

\*ALL PRICES ARE SUBJECTED TO 7% GST AND 10% GST CHARGE



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# WINEDETLUST

## LUNCH

SAT - SUN ][ 12PM - 3PM (Last order 2PM)

## DINNER

SAT ][ 5PM - 10PM (Last order 9PM)

### WEEKEND BOTTOMLESS WINE BUFFET \$48++ with Chef's Creations

#### APPETIZERS

##### GREEN PEA ESPUMA

Truffle Oil, Pea Tendril, Alfalfa

With Wine Buffet  
Purchase

\$10

A la Carte

\$12

##### TUNA TATAKI CHIMICHANGA

Corn Tostada, Onion Avocado Sesame Tabbouleh

\$10

\$14

##### CAPRESE MOZZARELLA SALAD

Buffalo Mozzarella, Heirloom Tomato, Smoke Fermented Beans

\$10

\$16

##### HOKKAIDO SCALLOP

Saffron Cauliflower Pickles, Green Forage, Raspberry Dressing

\$10

\$16

#### MAINS

##### FLANK STEAK

Rutabaga, Mushroom Puree

\$10

\$24

##### SOUS VIDE 12HRS PORK BELLY

Braised Lima Beans, Grated Daikon, Pork Jus

\$10

\$20

##### THE SEA

Red Snapper, Squid, Tiger Prawn, Raw Mango & Papaya,  
Peanut Crumble

\$10

\$18

##### SEARED DUCK BREAST

Butternut Pumpkin, Charred Asparagus, Spinach

\$10

\$20

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