

À-La-Carte

Soup

1. **Classic French Onion Soup** 12
Gratin With Gruyère Cheese & Bread
2. **Locally Farmed Mushroom Soup with Truffle Oil** 11
Served With Herb Garlic Bread

Salad

3. **Warm Local Mushroom Salad (V)** 18
Curly Kale And Baby Spinach, Truffle Shoyu Dressing, Lava Egg, Fried Oyster Mushroom, Candied Nuts
4. **Italian Burrata Cheese (V)** 24
Candied Nuts, Vine Tomato, Arugula Salad, Balsamic Glaze
5. **Grilled Caesar Salad** 16
Charred Cos Lettuce, Parmesan Anchovy Cream, Garlic Aioli, Crispy Coppa, Quail Egg, Garlic Croutons, Olive Soil

Appetiser

6. **White Wine Mussels** 18
Ah Hua's Kelong's Mussels Cooked In Classic White Wine Butter Sauce Served With Toasted Bread
7. **French Escargot Gratin** 20
Herb Garlic Butter, Tomato Fondue, Mozzarella Cheese

Sides

8. **Truffle French Fries** 10
With Shaved Parmesan Cheese
9. **Sautéed Seasonal Mushroom** 14
With Rosemary Herb And Garlic
10. **Crispy Battered Mushroom** 10
With Sriracha Aioli
11. **Sautéed Seasonal Vegetable** 14
With Garlic White Wine Sauce
12. **Garlic Bread Basket** 6

Mains

13. **Signature Farmed Poulet** 28
Fregola, Zucchini, Tomato, Orange Gastrique
14. **French Duck Leg Confit** 28
Sweet Potato Mash, Kale, Mushroom, Chestnut, Tamarind Gastrique
15. **Auskobe Wagyu Beef Chuck Roll** 39
Confit Fingerling Potato, Grilled Asparagus, Vine Tomato, Onion Confit, Red Wine Sauce
16. **U.s. Kurobuta Pork Chop** 29
Gochujang Glaze, Brussels Sprouts, Smoked Bacon, Apple, Yuzu, Sriracha, Purple Potato Ribbons
17. **Ah Hua Kelong's Barramundi** 28
Pan Fried Barramundi Fillet with Fregola Pasta Cooked In Italian Acqua Pazza Style

Lean & Green

18. **Beyond Burger (V)** 15
Patty, Crusted Tomatoes, Premium Mesclun, Mozzarella Slice, Pickles, Vegan Mushroom Mayonnaise
19. **Healthy Omnimince Filler Bowl (V)** 12
Sriracha Tossed With Omnimince, Tempeh Chips, Smoky Charred Corn, Grilled Baby Gem with Dukkah, Onsen, Cauliflower Rice
20. **Clear Vegetable Soup (V)** 12
Elbows Pasta, Clear Vegetable Broth, Minestrone Vegetables, Impossible Meatballs

 Chef's Recommendation

Prices are subject to service charge and GST

Pasta & Risotto

21. **Tiger Prawn Seaweed Aglio Olio Pasta** 22
Linguine Pasta, Shio Kombu, Shellfish Oil, Garlic, Edamame, Parmesan Cheese
22. **Mushroom Aglio Olio (V)** 19
Linguine Pasta, Shio Kombu, Seasonal Mushroom, Garlic, Parmesan Cheese
23. **Truffle Mushroom Alfredo Cream (V)** 19
Rigatoni Pasta, Seasonal Mushroom, Truffle Cream Sauce, Parmesan Cheese
24. **Truffle Mushroom Risotto (V)** 20
Seasonal Mushroom, Truffle Salsa, Parmesan Cheese
25. **Grilled Asparagus Risotto (V)** 22
Green Pea Cream, Spring Vegetable, Parmesan Cheese, U.S. Asparagus, Olive Soil, Vine Tomato

Pizza

26. **Italian Prosciutto Ham Pizza** 24
Prosciutto, Tomato, Herb Tomato Sauce, Mozzarella Cheese, Wild Rockets
27. **Smoked Chicken Hawaiian Pizza** 22
Tomato, Pineapple, Bell Peppers, Herb Tomato Sauce, Mozzarella Cheese, Wild Rockets
28. **Classic Margherita Pizza (V)** 18
Tomato, Basil, Herb Tomato Sauce, Fresh Buffalo Mozzarella Cheese, Wild Rockets
29. **Truffle Mushroom Pizza (V)** 19
Seasonal Mushroom, Truffle Salsa, Mushroom Aioli, Garlic Aioli, Wild Rockets

Dessert

30. **Signature Italian Tiramisu** 14
Kahlua Espresso Soaked Sponge with Bailey Mascarpone Cream
31. **Lemon Lava Cake** 14
Served with Fresh Fruits and Vanilla Ice Cream (Min. 15mins Waiting Time)

Brunch

(Available on Weekends, 10.30am To 3pm)

32. **Fresh Avocado On Toast (V)** 19
Crushed Almond Nuts, Pomegranate, Chia Seeds, Feta Cheese, Bread of Your Choice
33. **Big Brekkies** 24
Chorizo Pork Sausage (Subjected To Sausage Availability), Crispy Bacon, Sautéed Mushroom, Tomato, Petite Salad, Egg of Your Choice, Bread of Your Choice
34. **Truffle Mushroom On Toast (V)** 19
Seasonal Mushroom Cooked In Truffle Mushroom Cream Sauce, Arugula, Egg of Your Choice, Bread of Your Choice
35. **Smoked Chicken & Smashed Avocado Open Sandwich** 24
Petite Salad, Feta Cheese, Vine Tomato, Egg of Your Choice, Bread of Your Choice
36. **Spinach And Mushroom Crepe** 22
Mushroom Ragout with Spinach In Crepe and Mesclun Salad
37. **Steak & Egg** 28
Warrnambool Ribeye Steak, Caramelized Onion, Sautéed Mushroom, Vine Tomato, Egg of Your Choice, Bread of Your Choice

VINEYARD

Beverages

Chilled Juice

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| 38. Apple | 7 |
| 39. Orange | 7 |
| 40. Pineapple | 7 |
| 41. Lime | 7 |

Cold-Pressed Juice

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| 42. Strawberry Cucumber
<i>Strawberries, Cucumber, Red Apple, Carrot</i> | 14 |
| 43. Carrot-Orange
<i>Apple, Carrot, Tomato, Celery</i> | 14 |

Soft Drinks

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| 44. Coke | 6 |
| 45. Coke Light | 6 |
| 46. Sprite | 6 |
| 47. Root Beer | 6 |
| 48. Ginger Ale | 6 |

Garden Mocktail

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| 49. Vineyard Punch
<i>Apple Juice, Orange Juice, Pineapple Juice And Grenadine Syrup</i> | 8 |
| 50. Summer Sunrise
<i>Brewed Strawberry Cream Tea, Melon Juice</i> | 8 |
| 51. Virgin Mojito
<i>Lime Juice, Soda Water, Raw Sugar And Mint L Eaves</i> | 8 |
| 52. Poison
<i>Brewed Strawberry Cream Tea, Blue Curacao, Green Apple</i> | 8 |

House Wine

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| 53. White / Red (Per Glass) | 18 |
| 54. Premium White / Red (Per Glass) | 22 |

Beer and Cider

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| 55. Heineken (330ml) | 12 |
| 56. Tiger (330ml) | 12 |
| 57. Guinness (520ml) | 14 |
| 58. Somersby Apple Cider (330ml) | 12 |

Cocktail

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| 59. Singapore Sling
<i>Gin, Dom, Triple Sec, Cherry Brandy, Pineapple Juice, Lime Juice and Grenadine Syrup</i> | 14 |
| 60. Long Island Tea
<i>Gin, Vodka, Rum, Tequila, Tripe Sec, Lime Juice, Soda</i> | 14 |
| 61. Classic Mojito
<i>Rum, Lime and Mint</i> | 12 |
| 62. Classic Margarita
<i>Tequila, Triple Sec, and Lime Juice</i> | 12 |
| 63. Dry Martini
<i>Gin, Dry Vermouth</i> | 12 |
| 64. Caipirinha
<i>Rum, Lime Juice, Lime Wedges, Brown Sugar, Soda</i> | 12 |

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Mineral Water

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| 65. Evian (Still, 750ml) | 8 |
| 66. Badoit (Sparkling, 750ml) | 8 |

From The Barista

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| 67. Regular Black | 6 |
| 68. Single Espresso | 6 |
| 69. Double Espresso | 8 |
| 70. Macchiato | 6 |
| 71. Cappuccino | 8 |
| 72. Caffe Latte | 8 |
| 73. Hot Chocolate | 6 |

Hot Tea

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| 74. Grand Cru Breakfast
<i>Black Tea</i> | 7 |
| 75. Chamomile Dream
<i>Herbal Tisane</i> | 7 |
| 76. Pu-Erh With Pear
<i>Pu-Erh</i> | 7 |
| 77. Strawberry Cream
<i>Herbal Tisane</i> | 7 |
| 78. Supreme Earl Grey
<i>Black Tea</i> | 7 |

VINEYARD