

# The Vineyard Cafe

Licensed Restaurant

## Dinner Menu

SOUP OF THE DAY \$9.90

### ENTREE

SCALLOP RAVIOLI - home-made pasta pillows with a pureed Scallop filling, with Orange Butter Sauce \$19.50

CARPACCIO - Eye Fillet of Beef sliced wafer thin and marinated with Lemon, Olive Oil, Garlic, Capers, and fresh Basil \$17.50

FRESH ASPARAGUS with an Egg Ravioli, Prosciutto, shaved Reggiano Parmesan, Extra Virgin Olive Oil, and cracked Pepper \$19.50

TASMANIAN SCALLOPS IN THE HALF SHELL, grilled and served with Noodles and Sweet Soy and Butter Sauce \$25.00

TEA SMOKED SALMON, Avocado, Ruby Grapefruit, Rocket Salad with Thai Dressing, crispy Shallots, & roasted Peanuts \$19.50

### MAIN COURSE

TOURNEDOS - Eye Fillet wrapped in Bacon, served on a crispy Crouton and sauteed Mushroom with Red Wine Jus \$34.00

FILLET OF LAMB IN NORI AND TEMPURA served on roasted Eggplant and Asian Greens with a Soy based Sauce and Wasabi \$34.00

GRILLED FREE RANGE CHICKEN BREAST in an Asian Marinade, served with Sugar Snap Peas, Roasted Capsicum, toasted Cashews, and Mushrooms grilled with Garlic Butter \$32.00

ATLANTIC SALMON FILLET pan fried and served on mixed spring vegetables with a Tomato Salsa and Pesto \$32.00

CRUSTY BREAD BAKED WITH OLIVE OIL AND SAGE \$7.50