

breads

all our breads & pizza dough are made daily on the premises

garlic or herb bread on gherkvine ciabatta 7 ▼

bruschetta with tomatoes, 8yo balsamic vinegar, garlic oil & basil 9.9 ▼

pizza bread with garlic, fresh oregano & mozzarella 9 ▼

gherkvine ciabatta with extra virgin olive oil & balsamic 8.5 ▼

starters

handmade spinach & ricotta ravioli with tomato cream sauce,
shaved parmesan & fresh basil 15 ▼

grapevine gnocchi with blue cheese cream, baby spinach & toasted
walnuts 15 ▼

crispy lime & chilli prawns with tzatziki 16.5 ★

potato fritters & smoked salmon with baby spinach, mustard
dressing & lime aioli 16 ★

graze plate (for 2) today's selection of antipasto with gherkvine
ciabatta & flat breads 23

mains

eye fillet of beef with crispy pancetta & garlic mustard butter 34.9 ★

pan-fried veal scallopine with wild mushrooms & brandy cream 29.9★

tasmanian atlantic salmon with tarragon & caper pangrattato 30.5

chicken breast stuffed with roast capsicum, feta & oregano
with sicilian pesto 29.9 ★

all of the above served with steamed greens & rough potatoes

citrus marinated lamb skewers with crisp slaw salad, almonds,
flat bread & tzatziki 27

calzone with roast pumpkin, feta, & baby spinach
with a rocket & parmesan salad 21 ▼

▼ - vegetarian friendly ★ - gluten free

All meals are made to order.

Most can be adapted to suit dietary requirements

At red grapevine we pride ourselves on the freshness and quality of the produce we use.

We apologise if any of the ingredients are therefore unavailable.

pasta

home made gnocchi with napoli sauce, shaved parmesan & fresh basil

19 ▼

spaghettini with prawns, chorizo, semi-dried tomatoes, rocket
with chilli, lemon & olive oil 21

pappardelle with chicken, bacon, mushrooms, & garlic cream 20

penne with slow cooked lamb, baby spinach, spanish onion
with sicilian pesto cream 21

spaghettini with slow cooked italian meatballs, tomato, basil sauce 20.5

pappardelle with smoked salmon, baby capers, spanish onion
& rocket in a lemon cream sauce 21

home made gnocchi with pancetta, roast capsicum,
pesto & ricotta with fresh basil 20

spring herb & saffron risotto w chicken, snow peas, & parmesan 21 ★

pizza

all with tomato & mozzarella
half & half pizza available for large size only – add \$2

regular- 10 inch 19.5 large- 13 inch 24.5

lola – tomato & mozzarella, topped with prosciutto, rocket & parmesan

santuzza - slow cooked lamb, roast pumpkin, caramelised onion
& feta, topped with fresh basil

violetta – wild garlic mushrooms, feta, fresh sage & truffle oil ▼

goffredo – prawns & squid, topped with lemon, parsley & fresh rocket

fidelio – chicken, mushrooms, pancetta, rocket & pesto

mustafa – olives, spinach, feta, sicilian pesto & fresh basil ▼

scarpia – chorizo sausage, chilli, pancetta, red onion & bbq sauce

donna anna – double smoked ham, mushrooms, semi-dried tomatoes
& olive tapenade

escamillo – spanish salami, caramelised onions, roast capsicum & feta

oroveso - shaved potato, ricotta, pesto, rocket & parmesan ▼

sides 8 each ▼

buttered greens

rough potatoes

rocket & parmesan salad

grapevine house salad

baby spinach, feta & pine nut salad

sweets

all 11

all our desserts are made on the premises by our chefs

white chocolate & raspberry semifreddo ★

baked macadamia nut brittle cheesecake ★

with butterscotch sauce & vanilla ice cream

chocolate brownie with fresh strawberries & ice cream

little meringue cointreau infused mixed berries , double cream

& vanilla ice cream ★

rocky road sundae - homemade rocky road pieces with vanilla ice cream, chocolate fudge sauce & strawberries

passionfruit crème brûlée with homemade biscotti ★

affogatto: shot of frangelico, espresso coffee,

vanilla icecream & biscotti

coffee

cappuccino, latte, flat white, long black **3.8**

macchiato, short black, ristretto **3.5**

hot chocolate, mocha **5**

tea

english breakfast, earl grey, camomile, peppermint **3.5**

liquor coffee

with espresso & cream **8**

nutty Irish- baileys irish cream & frangelico

butterball- brandy, butterscotch schnapps & cinnamon

nuts & berries -chambord & amaretto

desert wine & port

frog rock 'sticky frog' gls 7 btl **29.5**

galway pipe port gls 7