

Sweet	<b>House ice cream</b> <i>Blood orange sorbet aged balsamic glaze, fresh flowers</i>	10
	<b>Vanilla bean crème brulee</b> <i>v GF</i> <i>Rhubarb compote, almond biscotti</i>	14
	<b>Dark chocolate pudding</b> <i>v</i> <i>Honey ricotta, cherry compote, freeze dried cherries, chocolate coated popping candy</i>	16
Cheese	<b>One cheese served with seasonal accompaniments</b> <i>v GF L</i> Additional cheeses 9ea	15
	<b>La Buche d’Affinois</b> <i>Cow’s milk, washed rind. Rhône-Alpes, France. Flavour develops as it matures, but being a double cream, it remains creamy &amp; subtle. Elegant, satiny, buttery texture to linger with a sweetly lactic aftertaste.</i>	
	<b>Bongrain St Agur</b> <i>Cow’s milk, blue mould. Auvergne, France. Saint Agur is made in the Velay Mountains (Haute-Loire), according to strict tradition and know-how. It has a firm cream textured pate that melts in the mouth, leaving a fruity, well-rounded flavour, which is character-filled without being overpowering.</i>	
	<b>Onetik Chabrin</b> <i>Goats milk, semi-hard. Basque, France. Its a mild and nutty goat's milk cheese from the Basque region in southern France and Northern Spain. It's a mild, slightly oily, nutty cheese that and is aged for three months. It is firm and has a thick and yellowish-gray rind and an ivory-colored smooth and slightly oily texture. The flavor is a touch sweet with refined hints of olive, hazelnut and fig.</i>	
	<b>Quicke’s Farmhouse Cheddar</b> <i>Cow’s milk, hard. Devon, England This is one of the only traditional Cheddars still made in Devon. It is made from selected summer or autumn milk and matured for 18 months. It has distinctive grassy flavours on the cloth with a creamy texture. The ageing process develops an intense lingering full-rounded flavour that is not too acidic, but definitely has bite.</i>	

Bar Menu Available All Day Tuesday to Saturday	<b>Fresh baguette</b> <i>v</i> <i>House cultured butter, olive oil</i>	7
	<b>Olives &amp; almonds</b> <i>v GF</i> <i>Warm marinated olives, chilli &amp; fennel roasted almonds</i>	8
	<b>Chicken liver pate</b> <i>Caramelised onion, toasted brioche</i>	16
	<b>Chorizo board</b> <i>GF</i> <i>Selection of char-grilled chorizos, fresh lemon</i>	20
	<b>House charcuterie-selection</b> <i>Selection of sliced meats, house made charcuterie, baguette, accompaniments</i>	26/42
	<b>Cowell Bay Pacific Oysters</b> <i>Natural, shallot mignonette, fresh lemon</i> <i>GF</i>	23/45
	<i>Grilled, orange &amp; whiskey butter</i> <i>GF</i>	25/48
	<i>Kilpatrick, bacon, spicy bbq sauce</i> <i>GF</i>	26/50
	<b>Cheese Selection</b> <i>One cheese served with seasonal accompaniments</i> <i>v GF</i> Additional cheeses 9ea	15
		<i>La Buche d’Affinois Bongrain St Agur Onetik Chabrin Quicke’s Farmhouse Cheddar</i>
Upcoming Winestore Events	<b>29th June Cullen Wines</b> <i>5 course wine dinner hosted by Vanya Cullen. Showcasing Western Australian produce paired with the Cullen family’s award winning wines.</i>	
	<b>27th July Torbreck</b> <i>Join us for a very special wine dinner celebrating the new release Run Rig. Register your interest early so you don’t miss out!</i>	

Charcuterie	Olives & almonds <sup>V GF</sup> <i>Warm marinated olives, chilli &amp; fennel roasted almonds</i>	8	Market Selections	<i>The ever changing Market Selections feature fresh seasonal produce and are best enjoyed as a meal for one.</i>	
	Chicken liver pate <i>Caramelised onion, toasted brioche</i>	16		<i>Fish</i>	
	Chorizo board <sup>GF</sup> <i>Selection of char grilled chorizos, fresh lemon</i>	20		<b>Pan seared Tasmanian Ocean Trout</b> <sup>GF</sup> <i>Roasted eggplant, honey glazed heirloom carrots, spiced hazelnuts, creme fraiche</i>	36
	House selection <i>Selection of sliced meats, house made charcuterie, baguette, accompaniments</i>	26/42		<i>Steak</i>	
Small Plates	<i>Our selection of small plates can either be enjoyed individually as an entrée or shared between the table.</i>		<b>Rangers Valley Black Onyx Angus 300g Sirloin</b> <sup>GF</sup> NSW, 300 day grain fed <i>Served with truffle butter, red wine jus, pommes frites &amp; pear salad</i>	46	
	Cowell Bay Pacific Oysters <i>Natural, shallot mignonette, fresh lemon</i> <sup>GF</sup> <i>Grilled, orange &amp; whiskey butter</i> <sup>GF</sup> <i>Kilpatrick, bacon, spicy bbq sauce</i> <sup>GF</sup>	23/45 25/48 26/50	<i>Pasta</i>		
	BBQ barramundi wings <i>Chilli &amp; peanut caramel, coriander, pepitas</i>	9ea	<b>Roasted pumpkin risotto</b> <sup>V GF</sup> <i>Broccolini, roasted macadamia, shaved Cabot cheddar, fresh herbs</i>	26	
	Roasted chestnut tortellini <sup>V</sup> <i>Apple, artichoke, sage, toasted buckwheat</i>	14	<b>Steamed vongole spaghetti</b> <i>White wine, parsley, roquette, lemon &amp; parsley gremolata</i>	28	
	Spice roasted cauliflower <sup>V GF</sup> <i>Hummus, feta, preserved lemon, pomegranate, pine nuts</i>	15	<i>Soup</i>		
	Caramelised pork shoulder <sup>GF</sup> <i>Beetroot puree, pickled cabbage, seed granola</i>	16	<b>Roasted tomato &amp; poached prawns</b> <sup>GF</sup> <i>Orecchiette pasta, citrus sour cream</i>	17	
	Slow cooked Harvey Beef 100+day grain fed sirloin <i>Truffle semolina, red wine braised mushrooms, thyme pangratatta</i>	16	<i>Sides</i>		
	Ocean trout dumplings <i>Crispy pork belly, carrot bisque, radish, shellfish oil, roe</i>	18	<b>Buttered seasonal vegetables</b> <sup>V GF</sup> <i>Lemon, garlic, fresh herbs</i>	9	
	Manjimup Truffles	<b>Freshly shaved Manjimup truffles</b> <sup>V GF</sup> <i>Add fresh truffles to any dish.</i> <i>Shaved tableside, enjoy this short season while it lasts!</i>	14	<b>Pommes Frites</b> <sup>V GF</sup> <i>Duck fat kipfler potatoes</i>	10
				<b>Pear &amp; roquette salad</b> <sup>V GF</sup> <i>Pecorino, toasted walnuts, sherry vinaigrette</i>	15
			<i>V - vegetarian GF - gluten free other dietary requirements can be accommodated on request please inform our staff of any allergies gluten free bread &amp; pasta is available on request</i>		
			<i>Winestore Bistro opening hours: Tuesday to Saturday 12-3 &amp; 6-late</i>		