

VINE & TAP

SPUNTINI • VINO • BIRRA



vineandtap.com.au



VINE & TAP

Grazing Plate

House marinated olives, chef's selection of one salumi and one cheese, white bean dip, grilled bread and pizzette **\$35**

Grilled bread

Our chef's selection of fresh daily bread with e.v.o.o. and balsamic (Ve) **\$12**

House marinated olives (GF) (Ve) **\$14**

Triple cooked chips with rosemary salt (GF) (V) **\$17**

Add spiced mayo **\$2.5**

White bean dip with red onion salsa and pizzette (flat bread) (V) **\$16**

Wild mushroom arancini (3 pc), pickled mushroom, grilled mushroom, truffle mayo, parmesan (V) (LR) **\$21**

Add extra arancini **\$7**

Stromboli (rolled pastry) filled with spinach, ricotta and shallot and a mushroom cream (V) **\$18**

Fried house made potato gnocchi, Italian pork sausage, sage, pine nuts, in burnt butter sauce (LR) **\$20**

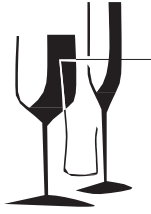
Beef brisket and bone marrow meatballs in sugo, parmesan (GF) (LR) **\$21**

10% surcharge applies on Sundays & Public Holidays

(V) vegetarian (Ve) vegan (GF) gluten free

(LR) contains ingredients sourced regionally, within 100km of Bathurst or from local business.

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Pork loin medallion with caponata and salsa verde (GF) (LR) **\$28**

Marinated octopus with endive, pearl cous cous and red radish **\$26**

Agrodolce chicken supreme with capsicum puree and mango chilli salsa (GF)
(LR) **\$32**

House pasta (see specials board)

Insalata (salad)

Arugula, apple, shaved parmesan, golden raisins, roasted walnut salad with
honey mustard emulsion (V) (GF) **\$18**

Heirloom cherry tomato salad with basil caviar, fiore di latte cheese and
preserved lemon (GF) **\$25**

Pizza

Margherita Sugo, buffalo mozzarella, fresh herbs (V) **\$22**

Funghi Sugo, buffalo mozzarella, fresh herbs, mushrooms (V) **\$25**

Salumi Sugo, buffalo mozzarella, shaved cured meat, fresh herbs **\$25**

San Marino Sugo, buffalo mozzarella, gorgonzola, prosciutto, rocket **\$27**

Meatball Sugo, buffalo mozzarella, meatballs, fresh herbs **\$27**

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Dolce (dessert)

Sfogliatelle - ricotta pastry (3 pc), Nutella cream, hazelnut praline **\$20**
Add Sfogliatelle **\$6.5**

Coffee and almond cake with pistachio marscarpone, white chocolate
soil and orange custard (GF) **\$18**

Cakeage Charge: \$3 per person if supplying own cake (ie. birthday cake etc)

Dessert Wine

Tamburlaine Noble Riesling *Orange NSW*

g 12 (75 ml) **b** 52 (375 ml)

A refreshing, palate cleansing wine that pairs perfectly with any dessert.

Galway Pipe Grand Tawny Port *Aged 12 years*

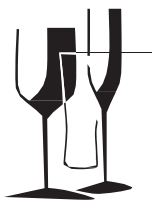
g 12.5 (75 ml)

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Sparkling

G B

Wild One Brut NV *SE Australia* 8 29

Mr Fox NV Sparkling *VIC* 9.5 39

Bellini Cipriani *Venezia, Italy* 12.5 62

See Saw Prosecco *(Organic & Vegan) Orange, NSW* 9.5 44

Riondo Le Piere Prosecco DOC *Veneto, Italy* 12.5 55

An extra dry style, fresh and velvety with scents of Golden Delicious apple, pear and acacia blossom.

Henri Le Blanc NV Blanc de Blancs *Burgundy, France* 10 45
From the heart of Burgundy made from the best chardonnay grapes produced using the méthode traditionnelle. This hand crafted technique delivers an exceptional Grand Réserve wine offering generous delicate fruit characteristics of exotic fruit and white flowers.

See Saw Sparkling Pinot Noir *(Organic & Vegan) Orange, NSW* 9.5 44

Champagne Jacquart *Reims, France* 120

White

G B

Wild One Chardonnay *SE Australia* 8 29

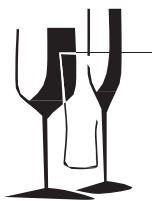
See Saw Chardonnay *Orange, NSW* 9.5 44
100% organic Chardonnay. Vegan

Quilty & Gransden Sauvignon Blanc *Orange, NSW* 9 39

Quilty & Gransden Chardonnay *Orange, NSW* 9 39

Cantine Lavorata Inzolia IGP *Sicily, Italy* 10 45
A light yellow colour, with tropical fruits and peaches on the nose. A light to medium acidity and short aftertaste.

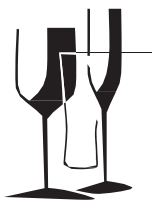
WINES BY THE GLASS ARE SUBJECT TO AVAILABILITY
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White	G	B
Spinning Top Sauvignon Blanc <i>Marlborough, NZ</i> <i>This vintage is pale yellow in colour. The nose is dense with warm herbaceous characters and tropical notes. The palate is full bodied with a fruit sweetness and beautiful texture.</i>	10	45
Vino Intrepido “Wolf in Sheep’s Clothing” Pinot Grigio <i>Mornington Peninsula, VIC</i> <i>This knockout Mornington Pinot Grigio showcases pear and fuzzy peach, with good concentration and a little chalky texture</i>	12	52
Wild One Sauvignon Blanc <i>SE Australia</i>	8	29
Wild One Moscato <i>SE Australia</i>	8	29
Rock Forest Sauvignon Blanc <i>Bathurst, NSW</i> <i>A cool climate dry white wine with intense citrus and passionfruit flavours.</i>	9	39
Feudo Arancio Grillo <i>Sicily, Italy</i> <i>Deep straw in colour. This wine has an aroma distinctly tropical with notes of mango and papaya, that blends with inklings of jasmine and white flowers. Balanced and harmonious with a delicate acidity</i>	10	45
Cantina Tollo Roccaventosa Pinot Grigio <i>Molise, Italy</i>	9.5	42
Bivongi Bianco DOC <i>Calabria, Italy</i> <i>Straw yellow colour. The fragrance is vinous and inviting. The taste is dry, balanced and fruity.</i>		62
Cantine Lavorata Anfisy Bianco IGT <i>Calabria, Italy</i> <i>This wine displays a delightful straw yellow colour and has a palate that is both delicate and pleasant.</i>	9.5	39
Renzaglia Mt Panorama Estate Chardonnay <i>Bathurst, NSW</i> <i>Light straw in colour. Aromas of orange blossom, green pear and apple and an earthy spice. A wine of distinct components filled with minerality, and a grapefruit tang rounded out by a rich finish of roasted nuts and spice.</i>		80

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White	G	B
San Francesco Ciro Bianco <i>Calabria, Italy</i> <i>100% Greco Bianco grapes. A soft, fresh, well- balanced, harmonious wine.</i>		54
Sholto Riesling <i>Canberra, ACT</i> <i>This Riesling was soaked on skins, barrel fermented and aged on lees, creating a different variety that is both open and complex.</i>	12	52
Preece Nagambie Riesling <i>Central Victoria</i> <i>Pale straw colour with green highlights. The nose abounds with musk, tangerine, lime and lemon along with a hint of bay leaf. The palate is fruit focused and pure with a bright apple acidity.</i>	9.5	42
Bozen Pinot Grigio <i>Trentino, Italy</i> <i>Bright straw yellow with golden hues. Fruity aromas of pears and apples. Light notes of honey and nut. The taste is full flavoured, mellow rich in extracts</i>		57
Rosé	G	B
Feudo Arancio Tinchitè Rosé <i>Sicily, Italy</i>	10	45
See Saw Pinot Rosé <i>Orange, NSW</i>	9.5	44
Grass Parrot Rosé <i>Bathurst, NSW</i>	10	47
San Francesco Rosato Classico DOC <i>Calabria, Italy</i> <i>100% Gaglioppo grape. Medium bodied, dry flavour that is well balanced and can be paired with all kinds of dishes.</i>		54
Dessert Wine	G	B
Tamburlaine Noble Riesling <i>Orange NSW (g 75ml or b 375 ml)</i> <i>A refreshing, palate cleansing wine that pairs perfectly with any dessert.</i>	12	52
Galway Pipe Grand Tawny Port <i>Aged 12 years (g 75ml)</i>	12.5	

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Red

	G	B
Wild One Shiraz <i>SE Australia</i>	8	29
Quilty & Gransden Merlot <i>Orange, NSW</i>	9	39
Spinning Top Pinot Noir <i>Malborough, NZ</i> <i>Lively red berry fruits. A hint of spice and a lick of cedary oak to balance all the flavours.</i>	10	45
Stomp Shiraz <i>Hunter Valley, NSW</i> <i>This Shiraz is deep red in colour and has lifted ripe plum, red berry fruit and liquorice characters. The fruit driven palate has a dry, ripe tannin finish and compliments any good hearty meal.</i>	15	62
Grass Parrot Shiraz <i>Bathurst, NSW</i>	10	47
Feudo Arancio Nero D'Avola <i>Sicily, Italy</i> <i>100% Nero d'Avola. Deep ruby red in colour with pleasant reflections of violet. The bouquet is intense with notes of currant, wild strawberries and pomegranate. The flavour is soft and velvety.</i>	10	45
Quilty & Gransden Cabernet Sauvignon <i>Orange, NSW</i>	9	39
Vino Intrepido "Spanna in the Works" Nebbiolo <i>Pyrenees, VIC</i> <i>This wine is named referencing the synonym (spanna) by which Nebbiolo is known in the northern parts of Piedmont. Translucent ruby red and pale in the glass. Drinks like a firmer pinot noir with lovely red fruit and floral notes.</i>	59	
Masseria La Volpe Primitivo Di Manduria Uno DOC <i>Puglia, Italy</i> <i>Ruby red in colour with hints of violet. 'Uno' has a strong aroma of mature fruits and spicy notes and a smooth, well balanced and soft flavour.</i>	79	
Masseria La Volpe Primitivo Di Manduria Riserva 2017 <i>Puglia, Italy</i>	125	
Angullong Sagrantino <i>Orange, NSW</i> <i>Bold and full flavoured. It is a fragrant wine of dark fruits, violets and herbs with an authoritative, chewy tannin structure.</i>	12	55
Buccia Nera Chianti DOCG <i>Tuscany, Italy</i>	59	
Amadio Rosso Quattro <i>Adelaide Hills, SA</i> <i>An exceptional blend of Merlot, Sangiovese, Barbera and Grenache. It boasts aromas of red berries, dark cherry and anise, with a hint of vanilla on the nose. This continues across the Palate with a blend of dark forest fruit, mulberry and blackberry.</i>	55	

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Red

	G	B
First Ridge Sangiovese <i>Mudgee, NSW</i>	11	49
See Saw Pinot Noir <i>Orange, NSW</i>	9.5	44
San Francesco Ciro Rosso Classico DOC <i>Calabria, Italy</i> <i>100% Gaglioppo. Bright red ruby with purple shades and an aroma that is delicate, intense, spicy and pleasant. Warm, full flavour that is balanced, tasty and persistent.</i>		54
Cantina Tollo Rocco Ventosa Montepulciano DOP <i>Abruzzo, Italy</i>	10	45
Cascina Ghercina Langhe Nebbiolo DOC <i>Piedmont, Italy</i> <i>Rich and full bodied with wild strawberry tones. Pairs well with meat dishes, or a platter of seasoned cheese.</i>		79
Preece Great Western Cabernet Sauvignon <i>Central Victoria</i> <i>Vibrant red colour, with a lively purple hue. The nose delivers lifted aromas of blackcurrant, plum and fresh bay leaf. The generous palate expands with flavours of dark fruit and cool mint, waxing and waning among complex notes of spicy oak.</i>		44
Gascina Ghercina Barolo DOCG <i>Piedmont, Italy</i> <i>The colour is bright garnet red with orange hues with an aroma of spiced and dried flowers. This Barolo has great structure. Smooth and rounded with sweet tannins.</i>		155
Chateau Tanunda Cabernet Sauvignon <i>Eden Valley, SA</i>	12	50
Vignacorta IGT <i>Calabria, Italy</i> <i>50% Gaglioppo. 50% Magliocco. Bright ruby red with soft shades tending to violet with a scent of perfumed herbs, soft fruit and spices. Balanced and tasty.</i>		62
Cantine Lavorata Anfisya Rosso IGT <i>Calabria, Italy</i> <i>Ruby red in colour. A pleasant and easy to drink wine. Pairs perfectly with light meals, pasta, prosciutto and cheeses.</i>	9.5	39
Stone Bridge Grenache Mataro <i>Clare Valley, SA</i> <i>Silky smooth medium bodied red wine. Red berry, subtle chocolate and jaffa, touched With a hint of white pepper.</i>		47
First Ridge Barbera <i>Mudgee, NSW</i> <i>Bright spicy aromas leading to a palate of rich dark plum and spice, with vanillin oak</i>	12	55
Renzaglia Mount Panorama Estate Shiraz <i>Bathurst, NSW</i> <i>A deep scarlet colour. Earthy notes complemented with black forest fruits, cocoa, black plum and Campari.</i>		80
Sholto Syrah <i>Canberra, ACT</i> <i>Black currant and spicy plum aromatics and rounded rich flavours.</i>	12	52

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Signature Cocktails

The Negroni

The Classic	Gin, Rosso Vermouth, Campari \$17
The Jager	Gin, Rosso Vermouth, Jagermeister \$20
Mediterranean Classic	Orange gin, Rosso Vermouth, Campari \$17
The Brooke Moore	Stone Pine Orange Blossom Gin, Campari, Rosso Antico \$20
The Francesco Bianco (White Negroni)	Strega, Malfy Dry Gin, Lillet Blanc \$25
The Malfy	Malfy Blood Orange Gin, Campari, Antica Rosso Vermouth \$25
The Monte Negroni	Gin, Montenegro Amaro, Rosso Vermouth \$22
Super Classico	Malfy Italian Gin, Campari, Antica Rosso Vermouth \$25

The Spritz

Venetian Spritz	Aperol, Prosecco, soda water \$16
Hugo Spritz	Elderflower Liqueur, Prosecco, soda water \$17
Sicilian Spritz	Sicilian Lemon Gin, Prosecco, limonata \$18
Pink Spritz	Pink Gin, Prosecco, Sprite \$18
Campari Spritz	Campari, Prosecco, soda water \$19
Mediterranean Spritz	Orange gin, Prosecco, aranciata \$18

House Cocktails

The Sorrento	Limoncello, Citrus Vodka, cranberry juice, fresh lime juice \$18
The Basilico	Vodka, Limoncello, basil, fresh lemon juice, Sprite \$19
The Venezia	Orange gin, Bellini, Prosecco \$20
The Twisted Godfather	Johnnie Walker Black, Disaronno \$19
The Milano	Limoncello, Citrus Vodka, fresh lemon juice \$22
The Amore Vietato	Gin, fresh strawberries, blood orange mix \$18

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Beers (on tap)

Menabrea Lager Unfiltered

300ml/400ml

A genuine Italian import, Menabrea Unfiltered is a classic blonde original made with the passion and creativity that Italy is known for. Slightly cloudy in appearance, it delivers a rewarding full bodied flavour with a soft finish that discerning drinkers enjoy around the world.

Menabrea Amber (Ambrata)

300ml/400ml

A 5.0% ABV Amber Beer, full bodied and well rounded, with a moderately bitter flavour. Amber in colour with bronze overtones, this lager is another example of the brewery's exceptional capabilities.

Pipistrella Lager

300ml/400ml

Vine & Tap's own beer. A smooth refreshing beer that is perfect to quench a hot dry thirst. 100% malt beer that is easy to drink and remains crisp and sparkling to the last drop. It has a smooth and consistent flavour.

Asahi Super Dry Black

300ml/400ml

Asahi Black is bold and refreshing, Asahi Super Dry Black ventures into new territory for dark beer. Using the same yeast strain as Asahi Super Dry, Asahi Super Dry Black is unlike any other dark beer. By inheriting the DNA of "Karakuchi" (dry), Asahi successfully blended the rich aroma and flavour while maintaining the smoothness of Asahi Super Dry.

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Beers/Ciders (Bottled)

Peroni Nastro Azzuro	9.5
Peroni Red	9
Corona	10
Asahi	9.5
Birra Baracca Imported Italy <small>(Subject to availability)</small>	10
Light Beer	7
Yenda Pale Ale	8.5
Pressmans Apple Cider	9.5
Rekorderlig Strawberry and Lime Cider	11

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