

Brunch/Lunch Menu

Breads

Grilled Ciabatta

Served with mandarin oil & dukkha

9.50

Gf 12.50

Garlic and Herb Cheese Ciabatta

8.00

Gf 11.00

Platters

Our Specialty

Serves 2

Antipasto

34.00

Selection of cured and smoked meats, served alongside blue cheese, brie, dolmades, sun-dried tomatoes, kalamata olives, pickles and salad greens.

Finished with fruit chutney & char grilled ciabatta bread

Seafood

36.00

Pan seared tiger prawns, scallops and marinated calamari with smoked salmon, served alongside caper cream cheese, brie, dolmades, sun-dried tomatoes, kalamata olives, pickles and salad greens.

Finished with a curried lemon & dill vinaigrette & char grilled ciabatta bread

Gf Bread extra

3.00 per platter

Extra ciabatta bread

5.00 per serving



Brunch

Eggs

(Your choice)

Served on grain bread with our home made tomato chutney

9.50

Omelette

(Choice of 3)

Bacon, smoked chicken, spinach, avocado
cheese, tomato, onion or mushroom with lime chutney

13.50

Vineyard Breakfast

Eggs (your choice), bacon, sausage,
grilled tomato on toasted ciabatta with our home made tomato chutney

14.50

Toasted Bagel

Served with salmon, capers & cream cheese

11.50

Bagel Benedict

Toasted bagel served with salmon or grilled bacon, poached eggs & hollandaise sauce

14.50

Sides

Chilli Fries

6.50

Pommes Dauphinoise

6.50

Vegetable of the Day

6.50

Mixed Green Salad

6.50



Lunch

Soup

Seasonal served with warm ciabatta bread.

Ask our team for today's selection

12.50

Pinot open Sandwich

Beef or smoked chicken served on ciabatta bread with brie, avocado, caramelised onions, salad greens, garlic mayo & lime chutney

19.50

Garlic Prawns

Pan seared tiger prawns served in a garlic & white wine cream sauce with a lemon scented risotto timbale

Gf 19.50

Pan Seared Scallops

Sweet corn fritters and coconut chilli dressing

18.50

Salmon & Prawn Salad

Succulent smoked salmon and sautéed prawn cutlets set on salad greens with sliced pear, citrus segments and cherry tomatoes, dressed in a lightly curried lime & dill vinaigrette

Gf 19.00

Caesar Salad

Crisp cos lettuce tossed with bacon, croutons and parmesan cheese.

Finished with caesar dressing and topped with a coddled egg

16.00

with chicken 19.00

Warm Calamari Salad

Marinated calamari rings pan seared and served on a warm arrosto potato, chorizo and mediterranean vegetable salad with lemon basil pesto

Gf 18.50

Dukkha Crusted Lamb Loin Salad

Finished with a mixed berry compote

17.50

Tagliatelli Matraciana Pasta

Wide strips of handmade pasta in rich tomato sauce with bacon, herbs, roasted capsicum, chilli and parmesan cheese

14.50

The logo for Café Pinot features a stylized red mountain range silhouette above the text "Café Pinot" written in a red, cursive script font.

Desserts

Apple Crumble

Served with feijoa ice cream
11.50

Affogato

Vanilla bean ice cream served with amoretti biscuits
and short espresso coffee
11.00 or
add your favourite liqueur
16.00

Rhubarb Crème Brule

Served with almond biscotti
11.50

Date and Ginger Pudding

Served with butterscotch sauce & vanilla bean ice cream
11.50

Selection of Hand Made Chocolates

Served with almond biscotti
8.00

Cheeses

(Served with crackers)

Blue Cheese served with honey roasted macadamia nuts
14.50

Aged Cheddar served with quince jelly
14.50

Ripened Brie served with chilli pickled pears
14.50

Cheese Board served with a selection of condiments
29.00

**Should you have any specific dietary requirements
please inform our friendly wait staff**

The logo for Café Pinot features a stylized red mountain range silhouette above the text "Café Pinot" written in a red, cursive script font.