

Dinner 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



Starters

Soup

Made with seasonal produce and served with warm ciabatta bread.

Ask for today's special

12.50

Garlic Prawns

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

Entree 19.50

Main 27.50

Warm Calamari Salad

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

Gf 18.50

BBQ Bourbon Pork Spare Ribs

Served with greens and an apple salad

16.50

Pan Seared Scallops

Served on a sweet corn fritter with coconut chilli dressing

18.50

Salmon and 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

Served with chicken 19.00

Dukkha Crusted Lamb Loin

Set on tossed salad greens and finished with a mixed berry compote

Entrée 17.50

Main 24.50

Tagliatelli Matraciana Pasta

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

Entrée 14.50

Main 22.50

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

Mains

Garlic and Olive Studded Lamb Rump

Served with roasted winter vegetables and finished with a red wine jus
29.50

Twice Cooked and Spiced Pork Belly

Served with puy lentil and pearl barley cassoulet and finished with
home made apple sauce
25.00

Pan Roasted Market Fish

On a bed of green pea risotto served with salsa verde
29.00

Roasted Free Range Chicken Breast

Served on a spinach and capsicum roulade with a green peppercorn cream
28.50

Eye Fillet of Angus Beef

Served with pommes dauphinoise and finished with blue cheese jus
29.50

Vegetable Trio Stack

Spinach and capsicum roulade, corn fritters & roasted winter vegetables.
Finished with coconut chilli dressing on the side
22.50

Sides

Chilli Fries
6.50

Pommes Dauphinoise
6.50

Vegetable of the Day
6.50

Mixed Green Salad
6.50

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Desserts

Apple Crumble

Served with feijoa ice cream
11.50

Affogato

Vanilla bean ice cream served with amoretto 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

