HOUNDS
OF THE
VINE

CHICKEN LIVER PATE DE JOUR — $17

House Made with Alchemy Sourdough, Crackers, Unsalted Butter & Cornichons

SMOKED SALMON PATE — $17

House Made with Alchemy Sourdough, Crackers, Unsalted Butter & Cornichons

CREAM OF ZUCCHINI, TARRAGON & NUTMEG SOUP — $17

Served with a Fresh Bread Roll (VT)

SOUTH INDIAN COASTAL DAL FROM KERALA — $23

with Tor Dal, Turmeric, Cumin, Green Chilli, Spring Onions, Tomatoes, Garlic, Black Mustard Seeds, Curry Leaves & Coconut Milk. Served with Rice and a Papadam (VE)

BEEF BURGUNDY POT PIE — $25

House Made served with Smashed Chat Potato, Cheese & Chutney

SRI LANKAN CHICKEN CURRY — $27

with Coconut Milk. Served with Rice and a Papadam

HUNGARIAN GOULASH — $29

Beef, Carrot, Potatoes, Red Wine & Spices. Served with Risoni with Paprika Butter, Sour Cream and a Fresh Bread Roll

CHARCUTERIE PLATTER — $32

One Cheese, Prosciutto, Alchemy Sourdough, Crackers, Unsalted Butter, Pickled Onions, Grapes, Dried Fruit & Nuts

Add Manchego Cheese	$10
Add Gorgonzola	$8
Add Camembert	$8
Add Warm Camembert with Honey and Rosemary	$19.50

**Please note: a 20% surcharge will be applied to all dine-in bills on Public Holidays.
This does not apply to takeaway wine purchases.
Thank you for your understanding.

WINE

WHITE

	glass	bottle
BOX GROVE PROSECCO	$13	$52
BANKS ROAD BLANC DE BLANC		$65
2022 PLUTO'S FIANO	$13	$50
2023 PLUTO'S CAMPANIA	$13	$50
2023 BOSLEY'S PINOT GRIGIO	$13	$50
2023 EMMETT'S CHARDONNAY	$14.50	$60

RED

	glass	bottle
2022 ANOUSHKA'S ROSE	$13	$50
2022 PLUTO'S PINOT NOIR	$15	$62
2022 PEGGY'S CABERNET FRANC	$16	$65
2023 SPIKES'S SHIRAZ	$15	$62

HOTV TASTING PADDLES

HOTV TASTING PADDLE	$18

Includes Campania, Pinot Grigio, Chardonnay, Pinot Noir, Cab Franc, Shiraz
Additional tastes available for $4 each

BEER & CIDER

OLD CIDERHOUSE DRY CIDER	$9.50
FARMDOG BREWING PALE ALE	$10.50
FARMDOG BREWING LAGER	$10.50

NON-ALCOHOLIC

SAN PELLEGRINO (LEMON)	$4.50
SAN PELLEGRINO (ORANGE AND POMEGRANATE)	$4.50
SAN PELLEGRINO 1/2 LITRE SPARKLING WATER	$7.00