



CANUNGRA VALLEY VINEYARDS



## LUNCH MENU



Roasted mustard rubbed eye fillet of beef,  
seasonal vegetables and Shane Shiraz jus **GF** 40

Slow cooked pork belly on a bed of sweet  
potato mash, seasonal vegetables and Shane  
Shiraz jus **GF** 33

Oven roasted locally sourced chicken breast  
with garlic chive cream sauce on sea salt  
potato rounds, seasonal vegetables **GF** 28

Oven baked barramundi with jasmine rice,  
citrus aioli and seasonal vegetables **GF** 34

Parmesan and parsley crumbed chicken breast  
schnitzel topped with avocado, hollandaise  
sauce, chips and salad 28

Paula's homemade slow cooked chunky beef  
pie with chips and salad 22

Homemade vegetable lasagna, layered with  
chargrilled eggplant, roasted red capsicum,  
button mushrooms and baby spinach, topped  
with parmesan cheese and served with fresh  
garden salad and chips **Vego** 28

Caesar salad – crunchy baby cos, bacon,  
parmesan cheese, herb croutons, freshly  
poached egg and Caesar dressing  
**GF without croutons** 17  
*with chicken* 20  
*with smoked salmon* 22

### SIDES

Jumbo salad – leafy greens, heirloom  
tomatoes, avocado, Kalamata olives, red  
onion, chick peas, cucumber drizzled with  
coriander, ginger and lime dressing 16

Chunky seasoned potato wedges served with  
sour cream and sweet chilli sauce 10

Crispy potato fries with a side of tomato  
ketchup 10

*Join our wine club membership and receive a discount on  
your dining bill PLUS receive six bottles of wine!*

### PIZZA

*Stone baked (12 inch)*  
Spicy Cajun chicken  
- onions, Cajun spiced chicken, sweet  
chilli sauce and sour cream drizzle 26

Supreme  
- chorizo, salami, ham, onion, olives,  
capsicum and mushrooms 28

Pepperoni 22

Margherita 20

Vegetarian  
- sundried tomatoes, olives, eggplant,  
onion, feta and mushrooms 23

Ham and Pineapple 20

### SWEET THINGS

Vineyard cheese platter for two – 32  
Gouda, brie and Danish blue cheeses, QLD  
blue pumpkin dip, tomato and herb chutney,  
dried fruit and nuts, water crackers

Chocolate self-saucing pudding with vanilla  
bean ice cream 15

Flourless orange and almond cake with  
mascarpone cream 15

Coconut and Mango torte with vanilla bean  
ice cream 15

- dessert with coffee 17

### KIDS MENU

*ages 4 – 12 (includes Ice-cream)*

Battered fish cocktails, chips and garden  
salad 15

Crumbed calamari rings, chips and  
garden salad 15

Tempura chicken breast nuggets, chips  
and garden salad 15

*Please note: our chef has taken careful consideration  
when preparing the menu, alterations to dishes  
cannot be made*

***NO Split Bills, one bill per table.***

