



The Vine Room is Cairns' Mediterranean-inspired dining destination, bringing bold flavours, vibrant hospitality and a holiday state of mind to the city's iconic waterfront.

All Prices are in Australian Dollars. Inclusive of Government Taxes. The Vine Room operates a "Cashless" policy. Major bank cards are accepted with 2% Bank Charge. 15% Public Holiday Surcharge applies to all Food and Beverage items on a Public Holiday. The Vine Room practices responsible service of alcohol.

Something small

Home baked Signature bread \$9

Homemade Mediterranean spice blend, olive oil.

Seared Scallops with 'nduja \$24 (V, N) **Chef's Signature**

Scallops, 'nduja butter, saffron potato cream, rosemary crumble, fish roe.

The Vine Room Dips \$22 (V, N)

Pesto, romesco, Mediterranean bread, mixed olives, sun-dried tomatoes, capers.

Oysters (each) \$6ea (GF, DF)

Fresh oysters, citrus mignonette, herb oil.

Crunchy Basil Prawns \$16 (DF)

Prawns, basil, crunchy wrapper, citrus celery, Mojo Picón sauce.

Burrata \$16 (V)

Burrata, cracked sea salt, caper-olive pâté, Tarallo, basil oil, sun-dried tomatoes.

Warm Mushroom Polenta \$22 (GF, N)

Creamy polenta, wild mushrooms, cheese.

Grilled Octopus \$26 (GF)

Grilled octopus, pistachio-pesto cream, romesco, confit tomatoes, olive dust.

Barramundi Crudo \$24 (GF, DF)

Cured Barramundi, crisp quinoa, pesto, crunchy vegetables, charred lemon

Something substantial

Herby Prawn Risotto \$39 (GF) **Chef's Signature**

Lemon-rosemary risotto, cured prawns, wild honey syrup.

Mushroom Ravioli \$34 (V, N)

Mushroom ravioli, leek cream, parmesan foam, brown butter, sage, raisin, pine nuts.

Pan-seared Snapper \$42 (GF, DF)

Snapper, Mediterranean sauce, gremolata, lemon-dressed celery salad.

Seared Chicken \$36 (GF)

Chicken thighs, sweet corn cream, brown butter, caramelised onion.

Charred Lamb \$39 (DF, GF)

Charred lamb, tuna sauce, caper berries, balsamic beetroot relish, olive powder.

Tableland Rib Eye with Bone 400g \$59

Served with salad, choice of rustic fries, mashed potato or couscous.

Choice of sauce: mushroom sauce or red wine reduction jus.

Tableland Tenderloin 220g \$49

Served with salad, choice of rustic fries, mashed potato or couscous.

Choice of sauce: mushroom sauce or red wine reduction jus.

Slow-braised Chickpea Olla \$34 (V, N)

Chickpeas, cauliflower, carrots, spiced tomato sauce, preserved lemon, harissa yogurt, warm pita

Pan-seared Barramundi \$39 (GF)

Barramundi, sautéed mushrooms, diced potato medley, truffle cream.

Sides

Sautéed Zucchini & Broccoli with 'nduja Butter \$16 (GF)

Broccoli, zucchini, 'nduja butter, garlic confit, pecorino.

Rustic-Cut Fries \$14 (V, GF, DF)

Rustic potatoes, rosemary salt, aioli.

Lemon Saffron Couscous \$16 (VG, N)

Couscous, saffron, fresh mint, lemon zest, toasted pistachios.

Parmesan Polenta Fries \$14

Parmesan, truffle, lime aioli.

Fennel & Orange Salad \$14 (VG, GF, DF)

Shaved fennel, orange segments, toasted pine nuts, mixed olives, herb dressing.

Classic Greek Salad \$12 (GF, V)

Tomatoes, cucumber, Kalamata olives, red onion, feta, olive oil, lemon.

Sweet finishers

Baklava Cheesecake \$18 (N) Chef's Signature

Cheesecake, walnut-honey filo base, rose petals, rosewater glaze.

Orange Semolina Cake \$16

Semolina cake, orange glaze, apricots, mascarpone.

Pistachio Tiramisu \$18 (N) contains alcohol

Pistachio cream, espresso-soaked sponge, cocoa dust, pistachio crumble.

Mungalli Organic Ice-cream \$12 (N)

Locally sourced from Mungalli Creek biodynamic dairy. See our team for today's flavours.

Cheese Plate \$24 (N)

Three local cheeses, fruit paste, lavosh, nuts.