



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.

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.

Warm Mushroom Polenta \$22 (GF, N)

Creamy polenta, wild mushrooms, cheese.

Something substantial

Pan-seared Barramundi \$39 (GF)

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

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

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

Grilled Lamb Kofta \$23

Spiced lamb kofta, herb tzatziki, warm pita, smoky romesco.

Grilled Chicken Souvlaki \$24

Chicken souvlaki, herb tzatziki, warm pita, smoky romesco.

Signature Lamb Pie \$34

Slow-cooked lamb, salad, capsicum-tomato relish, rustic-cut fries.

Garden Pizza \$22 (V)

Tomato sauce, mozzarella, grilled eggplant, zucchini, sun-dried tomatoes, caramelised red onion, Kalamata olives, basil pesto.

Pizza Parma \$24

Tomato sauce, mozzarella, prosciutto di Parma, arugula, Parmigiano-Reggiano.

Mediterranean Delight Pizza \$26

Tomato sauce, mozzarella, leg ham, pepperoni, mushrooms, capsicum, onions, Kalamata olives, anchovies, basil, olive oil.

Grilled Mediterranean Burger \$27

Beef patty, tzatziki, sun-dried tomatoes, cucumber, marinated red onion, basil, cheese, charcoal bun; rustic-cut fries.

Lunch Menu 12pm - 5pm

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.

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

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.

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

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

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.

