

# Wine Mansion

## NIBBLES

<b>Nachos</b> 🍴	10
Salsa & cheese sauce	
<b>Spam Fries</b>	10
Thai chilli sauce	
<b>Crispy White Bait</b>	11
Truffle mayo sauce	
<b>Pan Seared Smoked Duck</b>	12
Cherry tomatoes & sesame sauce	
<b>Buffalo Mid Wings (6)</b>	12
Thai chilli sauce	
<b>Crispy Pork Belly</b>	12
Thai chilli sauce	
<b>Chicken Bites</b>	12
Cheese sauce	
<b>Vegetable Spring Rolls (8pcs)</b> 🍴	12
Namjimm sauce	
<b>Minced Chicken Nacho Cheese</b>	14
Served w/ nacho chips	
<b>Clams in White Wine Sauce</b>	14
Served w/ toast Garlic, onion, white wine, butter	
<b>Truffle Fries</b> 🍴	14
<b>Cheese Fries</b>	14
Mayo & nacho cheese	
<b>Top Shell Salad</b>	14
Carrots, cucumbers, red onions	
<b>Gambas Prawn (5)</b> 🍴	16
Served w/ toast. Garlic, chilli, white wine	
<b>Steak Bites</b>	18
Blue cheese sauce	



## GREENS

<b>Caesar Salad</b>	12
Romaine lettuce, croutons, egg, bacon bits	
<b>Sauteed White Button Mushrooms</b> 🍴	12
Garlic, parsley, white wine	
<b>Harissa Eggplant</b> 🍴	14
Harissa paste, garlic. Served w/ toast.	
<b>Baked Spinach</b> 🍴	14
Bechamel cheese. Served w/ toast.	
<b>Stuffed Portobello w/ Sauteed Veg</b> 🍴	14
Broccoli, cauliflower, carrot, cheddar cheese & tomato sauce	
<b>Smoked Duck Salad</b>	16
Sesame sauce, balsamic dressing	

## PASTA

<b>Chicken Ragù Spaghetti</b>	16
Tomato sauce, minced chicken	
<b>Plant Based Aglio Olio (Spaghetti)</b> 🍴 🍴	16
Impossible pastrami, garlic, olive oil, mushrooms, white wine, chilli	
<b>Fettucine Carbonara</b>	18
Bacon, parmesan cream sauce, egg yolk	
<b>Vongole White Wine Spaghetti</b> 🍴	19
White clams, white wine, garlic, chilli	
<b>Prawns Gambas Aglio Olio (Spaghetti)</b> 🍴	20
Garlic, parsley, chilli, white wine, prawns (5)	
<b>Fettucine Beef Ragout</b>	20
Beef cheek, leek, red wine, brown sauce	
<b>Tom Yum Seafood Spaghetti</b> 🍴	20
Tom yum cream, calamari, clams, prawns	
<b>Pesto Ravioli</b>	22
Pesto sauce, pistachio	

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## PIZZA (TEN INCH)

<b>Margherita</b> 🌿	16
Parmesan, mozzarella, basil, cherry tomatoes	
<b>BBQ Pulled Pork</b>	18
Mozzarella, BBQ sauce, arugula	
<b>Smoked Duck</b>	18
Smoked duck, mozzarella, red onion	
<b>Mexican Chicken</b>	18
Minced chicken, yellow onion, nacho cheese	
<b>Chilli Tuna</b> 🌶️	18
Chilli, spicy tuna, tomato base	
<b>Hawaiian</b>	20
Ham, pineapple, mozzarella, tomato base	
<b>Plant Based</b> 🌿	20
Impossible pastrami, mixed cheese, arugula	
<b>Meat Lovers</b>	22
Salami, pepperoni, ham, arugula	
<b>Pesto Seafood</b>	22
Prawns, squid, pesto sauce, cheese, cherry tomatoes	



## MAINS

<b>Grilled Chicken</b>	18
Mesclun salad	
<b>Chicken Melts Quesadilla w/ Fries</b>	18
Mixed salad, cheese	
<b>Pulled Pork Cheese Melts Quesadilla w/ Fries</b>	18
Mixed salad, cheese	
<b>Pulled Pork Burger w/ Fries</b>	18
Mixed salad, mayo	
<b>Wild Barramundi Fillet</b>	20
Mixed salad, chimichurri sauce	
<b>Beef Stew</b>	22
Beef cheek, carrot, celery, onions, leek. Served w/ Toast.	
<b>Grilled Atlantic Salmon</b>	24
Beetroot sauce, french beans	
<b>Wagyu Beef Cheese Burger w/ Fries</b>	26
Caramelized onions, bacon, mayo	
<b>Grilled Tenderloin</b>	32
Herbs, spices, mesclun, brown sauce	
<b>Lamb Rack</b>	36
Mixed veg, baby potato, mint sauce	

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## SWEETS

**Single Scoop Vanilla Ice Cream** 8  
Chocolate drizzle, crushed pistachio

**Affogato** 8  
Single espresso shot, ice cream

**Cream Puffs** 8  
Strawberry glaze

**Black Sambo Panna Cotta** 14  
Chocolate garnish

## COFFEE

**Black Coffee** 3.50

**Espresso** 3.50

**Coffee with Milk** 4.50

## DRINKS

**Soft Drinks** 3.50

Coke / Sprite / Coke Light /  
Soda

**Curacao Bleu** 7

Bleu ocean lemon

**Frambaise** 7

Red berry jewel

**Fresh Fruit Juice** 9

Seasonal fruits



## SHARING PLATES

**Roasted Char Siew** 18  
Cucumber, namjim sauce

**Australian Wagyu Sirloin Plate** 18  
Served w/ truffle salt

**BBQ Pork Ribs** 28 (Half)  
48 (Full)  
Mesclun, fries. Full or half rack.

**Grilled Whole Squid** 22  
Lady's finger, namjim sauce

**Sausage Platter** 28  
2 kinds. Honey mustard & brown sauce

**Japanese Hyogo Oysters - Fresh (6)** 28  
Half dozen, mango salsa sauce

**Japanese Hyogo Oysters - Baked (6)** 31  
Half dozen, bacon bits, mozzarella, parmesan, parsley

**Cheese Platter - 3 types** 24  
Selected artisanal cheeses  
Served w/ crackers & condiments

**Cheese Platter - 4 types** 30  
Selected artisanal cheeses  
Served w/ crackers & condiments

**Charcuterie Board** 36  
3 cheese & 3 cold cuts

**Angus Tomahawk Steak** 148  
Avg 1.1kg - 1.3kg. Grilled tomato, mesclun, brown  
sauce, honey mustard. 45mins waiting time.