SNACKS

Hummus Dip 🐨 🕝

crispy pita bread

Duck Spring Roll

Wedges 🕝

With sweet chilli sauce

Fried Chicken Wings

Buffalo sauce and ranch dressing

Sour cream and sweet chilli sauce

Garlic and Cheese Pizza

Hummus, paprika, extra virgin olive oil and



KARINYAS

RESTAURANT & WINE BAR

\$15

\$17

\$20

\$13

\$14

\$32

\$18

MAINS

Chicken Schnitzel

Crumbed chicken served with chips and house salad \$30

Add smoked ham and buffalo mozzarella to make a parmigiana | \$8 extra

Pork Cutlet (250g) (1) (1)

Apple & eggplant salsa and red wine jus \$38

Ocean Trout

Artichoke, smoked orange dressing and green oil \$41

Scotch Fillet (300g) (8)

Served with chips and house salad With your choice of 1 sauce \$45

Sirloin (#)

Served with chips and house salad With your choice of 1 sauce \$45

Gravy | Mushroom | Diane | Pepper | Chimichurri

SIDES

Chips 😴 🕝 🕦 \$12 With aioli Steamed Vegetable 👽 🔊 🗓 \$14 Extra virgin olive oil

Charred Broccolini \$15

Lemon dressing and olive oil

Truffle and Parmesan Fries

SALADS

House Salad 😴 🕢 🛞 \$14 Mix leaf, tomato, carrot and house dressing

Caprese Salad @ (**) \$16

Heirloom tomato, buffalo mozzarella cheese, olive, basil and balsamic glaze

Caesar Salad *Option available \$21

Cos gems, bacon, parmesan, crouton and egg Add grilled chicken | \$8 extra

SAUCES | \$3 ®

VEGAN

GLUTEN FREE



\$15

∀ VEGETARIAN

■ VEGET

DAIRY FREE

ENTRÉES

Trio Cheese Plate 🕝 🧬

Arancini 🕝 Cheese sauce, rocket, truffle mayo and

Lavosh, crackers, dried fruit and quince paste

parmesan cheese

Grilled Lamb Koftas (**) \$20

Pickled vegetable, garlic yoghurt and green oil

Salt and Pepper Prawns 🖱 \$22

With gioli and lemon

PIZZAS



KARINYAS

RESTAURANT & WINE BAR

BURGERS

Chicken Burger

Southern chicken, slaw, crispy shallot and gochujang mayo and chips

\$27

Cheeseburger

Angle Bay beef patty with cheese, lettuce, tomato, red onion, aioli and chips

\$25

Vege Burger 🕝

Chef's choice vegetable patty with tomato chutney, lettuce, tomato, onion, pineapple and chips

\$25

PASTA

Gnocchi 🐨 🕝

Pumpkin purée, roasted diced pumpkin and pepitas

\$27

Seafood Linguini

Prawn, mussels, salmon, chilli, garlic, dill and Napolitana

\$35

DESSERTS

Panna Cotta of the Week 🐨 📳	\$1/
Berry compote and vanilla ice cream	
Banoffee Pie 🕝 🖗	\$17
Four-hour slow-cooked condensed milk,	
Chantilly cream and vanilla ice cream	
Rich Chocolate Brownie @ @	\$17
Fresh berries, cream and vanilla ice cream	
Trio Cheese Plate 🕝 🔗	\$32
Lavosh, crackers, dried fruit and quince paste	

KIDS MENU

Cheeseburger With chips	\$17
Chicken Nuggets With chips	\$17
Tempura Battered Fish With chips	\$17
Cheese Pizza Napolitana sauce and mozzarella	\$17

Available for kids 12 years and under All kids meals include a soft drink and ice cream

₩ VEGAN

GLUTEN FREE







Margherita

Buffalo mozzarella, roma tomato and

basil leaves

Pepperoni

Cheese, olive and anchovies

Prosciutto

\$29

\$25

\$28

Primo prosciutto, rocket, and Perfect Italiano

aged shaved Parmesan

Garlic Prawn

\$30

Oregano, marinated prawn, chilli flake and cherry tomato

Gluten free base | \$5 extra

HAPPY HOUR

3PM - 5PM DAILY

TRY OUR FAVOURITE SIGNATURE COCKTAILS

Strawberry Vanilla Kiss \$22

Strawberry Gin | Liquor 43 | Lime

Salted Caramel Espresso Martini \$22

Vodka | Coffee Liqueur | Espresso |

Salted Caramel