

THE VINEYARD

Cocktail Collection

Signatures and Classics



VINEYARD SPRITZ – 16
Elderflower, mint, lime, Bandini prosecco
Floral, sweet



FRENCH CONNECTION – 19
Roku gin, Chambord, lychee, watermelon, lemon
Light, fruity



PINEAPPLE EXPRESS – 19
Bacardi Carta Blanca white rum, pineapple, lime
Tropical, refreshing



HONEY RHUBARB SOUR – 19
Eristoff vodka, Licor 43, rhubarb, vanilla, lemon
Sweet, vanilla



PORNSTAR MARTINI – 19
Vanilla infused Eristoff vodka, passionfruit, vanilla, pineapple, lime
Sweet, tropical



CLASSIC MARGARITA – 19
Patron Reposado tequila, agave, lime
Refreshing, citrus



WATERMELON MARGARITA – 19
Patron Reposado tequila, watermelon, lime, agave
Fruity, citrus



MANGO DAIQUIRI – 19
Bacardi white rum, mango, vanilla, lime
Mango, citrus



PASSIONFRUIT MOJITO – 19
Bacardi Carta Blanca white rum, passionfruit, lime, mint
Tropical, refreshing



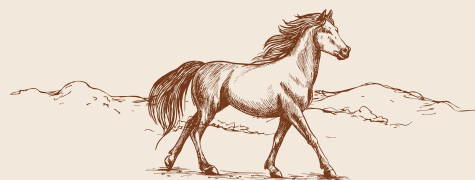
ESPRESSO MARTINI – 19
Eristoff vodka, Mr. Black coffee liqueur, espresso, vanilla, Belgian chocolate
Espresso, chocolate

Welcome

Welcome to The Vineyard; where every shared moment with our community is a chapter in our story. In the late 1700s, the lands surrounding Vineyard were vital to Sydney's success; becoming known as the colony's 'bread basket'. Windsor Rd was built to bridge the gap between farm lands and urban areas.

The original Tourmaline Hotel opened in 1973 by well-known horse trainer Tommy Sewell. He named the venue after his prized race horse King Tourmaline.

The growing local area deserves a destination that will grow with you, for you. Today we bridge the gap between the past and present by welcoming you to discover a new meeting place, a place to come together.



Cocktail Jugs

Perfect for the table to share



WATERMELON WONDERLAND – 35
Eristoff vodka, watermelon liqueur, cranberry, lime. Topped with lemonade.
Sweet, berries



COCONUT COLADA – 35
Bacardi Carta Blanca white rum, Malibu, coconut water, pineapple, lime. Topped with soda.
Coconut, citrus

Non-Alcoholic

MINT CONDITION Watermelon, mint, lime – 12
HAWKESBURY Cucumber, agave, elderflower, lemon – 12

To Share

Chef's Bread Selection

OVEN BAKED GARLIC & HERB BREAD (vg) – 9

GARLIC & CHEESE FLATBREAD (v) – 15

WARM HOUSE-MARINATED OLIVES 9
Lemon, garlic, herbs (vg, gf)

GARLIC PRAWNS 23
Australian prawns, confit garlic, chilli, rustic tomato
sauce, sourdough (df)

KINGFISH CARPACCIO 24
Hiramasa kingfish, Japanese radish and cucumber salad,
spiced yuzu dressing

SALT & PEPPER SQUID 20
Fried chilli, shallots, spring onion, lemon, aioli

CHEESEBURGER SPRING ROLLS 18
Tomato and mustard sauce

Pizza

Our pizzas use the highest quality San Marzano tomatoes and premium extra virgin olive oil.

MARGHERITA – 20
Napoli sauce, fior di latte, basil,
extra virgin olive oil (v)

PEPPERONI – 25
Napoli sauce, fior di latte, pepperoni, olives,
basil, extra virgin olive oil

PRAWN & PANCETTA – 29
Napoli sauce, fior di latte, garlic prawns, pancetta,
rocket, chilli, extra virgin olive oil

TRUFFLE MUSHROOM – 27
Garlic, fior di latte, mushrooms,
truffle oil, ricotta, rocket (v)

SUPREME – 26
Napoli sauce, mozzarella, double smoked ham,
pancetta, mushrooms, capsicum, olives, red onion

HAM & PINEAPPLE – 23
Napoli sauce, mozzarella, double smoked ham, pineapple

MEAT LOVERS – 26
BBQ sauce, mozzarella, pepperoni,
double smoked ham, Italian pork sausage, pancetta

PERI-PERI CHICKEN – 25
Napoli sauce, mozzarella, marinated chicken,
red onion, capsicum, shallots, peri-peri sauce

Gluten Free Base +5
Add Vegan Cheese +3

Mains

PAN ROASTED BARRAMUNDI – 32
Mash potato, seasonal greens,
salsa verde, lemon (gf)

ROASTED CHICKEN BREAST – 29
Roasted cauliflower, charred spring onion
and basil salad, romesco sauce

TWICE COOKED PORK BELLY – 32
Mash potato, caramelised onion jus,
Dutch carrots (gf)

LAMB RUMP – 33
Slow roasted capsicum, goats cheese,
salsa verde, pine nuts

SALT & PEPPER SQUID – 28
Fried chilli, shallots, spring onion,
lemon, aioli, chips, salad

CLASSIC CHICKEN SCHNITZEL – 26
300g panko crumbed, slaw or salad,
chips, choice of sauce
Vegan Schnitzel +2

CHICKEN PARMIGIANA – 29
Napolitana sauce, mozzarella, basil,
slaw or salad, chips, choice of sauce
Vegan Parmigiana +3

BEER BATTERED FISH & CHIPS – 27
Tartare sauce, lemon

Pasta

PRAWN LINGUINE 32
Prawns, sun-dried tomatoes, garlic, chilli, parmesan

CHICKEN ALFREDO RIGATONI 28
Chicken, mushrooms, spinach, white wine cream sauce

SPINACH & RICOTTA RAVIOLI 26
Napolitana sauce, confit garlic, basil, parmesan,
extra virgin olive oil (v)

Salads

PUMPKIN SALAD – 22
Roasted pumpkin, spinach, feta, black currants,
snow peas, pepitas, house-made dressing (gf, v, vgo)

CAESAR SALAD – 22
Cos lettuce, bacon, parmesan, croutons, boiled egg,
Caesar dressing

MOROCCAN SALAD – 22
Falafels, roasted cauliflower, tzatziki, rocket,
spinach, mint, pine nuts (v, vgo)

Add Chicken +6

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free.

Southern Fried Chicken

Our house-made Southern style fried chicken is seasoned with fresh herbs and spices, then pressure fried to produce juicy, crispy fried chicken.

Choose your chicken

FRIED BUTTERMILK CHICKEN WINGS – 18
Ranch sauce

SOUTHERN FRIED CHICKEN STRIPS – 18
Ranch sauce

FRIED HALF BIRD – 29
Breast, wing, drumstick, thigh, Chipotle aioli

FRIED WHOLE BIRD – 49
2 x breasts, 2 x wings, 2 x drumsticks, 2 x thighs,
Chipotle aioli

Add your sides

Homestyle Mash and Gravy +5

Chips +4 • Sweet Potato Chips +6 • Slaw or Salad +3
Pickles +2 • Pita Bread (gfo) +3 • Gravy +3

Burgers

All burgers served with chips.

DELUXE BEEF BURGER – 28
American cheese, bacon, tomato, lettuce,
pickles, onion, American sauce, chips,
onion ring topper

CHEESEBURGER – 23
Angus beef patty, American cheese,
pickles, mustard, tomato sauce

SOUTHERN CHICKEN BURGER – 23
Buttermilk fried chicken, American cheese,
slaw, pickles, chipotle aioli

VEGGIE GARDEN – 24
Falafel patty, tzatziki, pickles, rocket, vegan cheese (v, vgo)

Add Bacon +4
Swap to Sweet Potato Chips +2

Kids 12

All kids meals come with a colouring pack

NUGGETS & CHIPS

FISH & CHIPS

LINGUINE Napolitana sauce, parmesan (v)

KIDS ICE CREAM – 5
Choice of strawberry or chocolate topping (v)

THE ROTISSERIE

Slow roasted meat over a charcoal rotisserie barbeque.
Served with chips, slaw, pita bread, tzatziki.

ROTISSERIE OF THE DAY – 31

Available until sold out

The Jospur Grill

The Jospur Grill cooks our steaks over charcoal
with intense heat, giving a rich and smoky flavour.
All served with chips, salad, choice of sauce.

300G RUMP 35
Black Angus, grain fed, *Darling Downs*

300G SCOTCH FILLET 42
Marble score 2+, grain fed, *Ravensworth*

500G BLACK ONYX RIB EYE ON THE BONE..... 55
Marble score 3+, grain fed, *Ranger's Valley*

350G T-BONE..... 44
Marble score 2+, grain fed, *Jack's Creek*

Swap to Sweet Potato Chips +2

Sauces 3

All sauces are gluten free

Gravy (df) • Mushroom • Pepper (df) • Diane
Garlic Aioli • Chipotle Aioli • Tartare

Sides

BOWL OF CHIPS (v, gf, df) 10

CRISPY CHAT POTATOES Fresh herbs..... 10

SWEET POTATO CHIPS Chipotle aioli (v, df) 12

STEAMED BROCCOLINI & GREEN BEANS..... 12
Spiced pepita seeds, lemon, extra virgin olive oil (vg, gf)

HOMESTYLE MASH & GRAVY (gf)..... 10

ONION RINGS Chipotle aioli (v) 12

GARDEN SALAD (vg, gf) 10

Dessert

NUTELLA BOMBA – 14
Nutella filled donut, vanilla bean gelato, strawberries




CHOCOLATE FUDGE BROWNIE – 14
Chocolate ice cream, chocolate sauce (v)

STICKY DATE PUDDING – 14
Vanilla bean ice cream, butterscotch sauce (v)

VANILLA PANNA COTTA – 14
Ginger crumble, caramelised pineapple

Wine List

Bubbles

	 150ML	 250ML	 BTL
Chain of Fire Sparkling Cuvée, <i>Central Ranges, NSW</i>	8.5	•	39
Bandini Prosecco, <i>Veneto, Italy</i>	11	•	49
Veuve Tailhan Blanc de Blanc, <i>Loire Valley, France</i>	11	•	49
Taittinger Cuvee Prestige, <i>Reims, France</i>	•	•	109

White

Fiore Moscato, <i>Mudgee, NSW</i>	9.5	14.5	43
First Creek Semillon, <i>Hunter Valley, NSW</i>	14	22	63
Giesen Estate Riesling, <i>Marlborough, NZ</i>	•	•	54
Alkoomi Grazing Riesling, <i>Franklin River, TAS</i>	10	15	46
Pikorua Sauvignon Blanc, <i>Marlborough, NZ</i>	9.5	14.5	43
Chain of Fire Sauvignon Blanc Semillon, <i>Central Ranges, NSW</i>	9	14	39
Pikes Valleys End Sauvignon Blanc Semillon, <i>Clare Valley, SA</i>	•	•	56
Keith Tulloch Per Diem Pinot Gris, <i>Hunter Valley, NSW</i>	10.5	16	48
Oakridge 'Over the Shoulder' Pinot Grigio, <i>Yarra Valley, VIC</i>	•	•	57
Montrose Chardonnay, <i>Mudgee, NSW</i>	11	17	50

Rosé

Hesketh Wild at Heart Rosé, <i>Limestone Coast, SA</i>	9.5	14.5	43
Ara Single Estate Rosé, <i>Marlborough, NZ</i>	11.5	18	52
Rameau d'Or Petit Amour Rosé, <i>IGP Méditerranée</i>	•	•	64

Red

La La Land Pinot Noir, <i>South East Australia</i>	9.5	14.5	43
The Sum Cabernet Sauvignon, <i>Great Southern, WA</i>	10.5	16	48
Gemtree GSM (Organic, Bio-Dynamic) <i>McLaren Vale, SA</i>	•	•	63
Wild Oats Merlot, <i>Mudgee, NSW</i>	9.5	14.5	43
Chain of Fire Shiraz Cabernet, <i>Central Ranges, NSW</i>	9	14	39
Robert Oatley Signature Shiraz, <i>McLaren Vale, SA</i>	13.5	21	61
Henschke Henry's Seven Shiraz Blend, <i>Barossa Valley, SA</i>	•	•	85

Dessert

Josef Chromy Botrytis Riesling, <i>Launceston, TAS</i>	•	•	45
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Our Wine History

Wine growing in the Windsor region dates back to the 1810s, with the first vines planted by Frenchman Jean Pierre Ouvrier. He rose to fame for his vineyard 'The Vineyard', regarded as 'a great resort of the Windsor people', and bestowed the name on the suburb we know today as Vineyard.

HARVEST CAFE, OUTDOOR AREA & KIDS PLAYGROUND

Opening in 2024

There will be more exciting spaces opening soon at The Vineyard. Follow us for news and updates @thevineyardsydney

