

# 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*



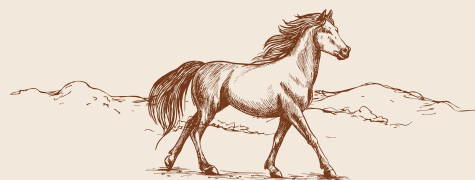
**ESPRESSO MARTINI – 19**  
Eristoff vodka, Mr. Black coffee liqueur, espresso, vanilla, Belgian chocolate  
*Espresso, chocolate*

## 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)

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

KOREAN VEGETABLE STIR FRY – 26  
King oyster mushrooms, Chinese broccoli, shallots,  
soy, chilli, sesame, steamed garlic rice (vg, df)

Add Chicken +6 • Prawns +8

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  
Salad, 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

SOBA NOODLE SALAD – 25  
Hot smoked salmon, cucumber, seaweed, radish, mint,  
coriander, ginger and spring onion dressing, sesame seeds (gf)

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 (gfo).

ROTISSERIE OF THE DAY – 31

Available until sold out

## The Josper Grill

The Josper 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, <i>Darling Downs</i>	
300G SCOTCH FILLET .....	42
Marble score 2+, grain fed, <i>Ravensworth</i>	
500G BLACK ONYX RIB EYE ON THE BONE.....	63
Marble score 3+, grain fed, <i>Ranger's Valley</i>	
350G T-BONE.....	44
Marble score 2+, grain fed, <i>Jack's Creek</i>	

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, df).....	10
CRISPY CHAT POTATOES Fresh herbs (v).....	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) .....	14
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

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
Bimbadgen Semillon, <i>Hunter Valley, NSW</i> .....	•	•	63
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

## 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
Taltarni Shiraz, <i>Pyrenees, VIC</i> .....	•	•	85

### 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.

### TOMMY'S CAFE

Tommy's is open daily for coffee and pastries from 6am and breakfast from 7am-11am.

Serving you freshly brewed coffee for the early risers, delicious bites for brunch lovers and ice cream for the kids.

Scan to view  
our menu

