

THE VINEYARD

Cocktail Collection

Signatures and Classics



APEROL SPRITZ – 17
Prosecco, Aperol, soda
Refreshing, aromatic



SANTORINI SPRITZ – 17
Prosecco, watermelon, lime
Fresh, fruity



CHILLI MANGO MARGARITA – 20
Patrón Reposado tequila, mango, chilli agave, lime
Spicy, bold



PORNSTAR MARTINI – 20
Vanilla infused Eristoff vodka, passionfruit, vanilla, pineapple, lime
Sweet, tropical



WATERMELON MARGARITA – 20
Patrón Reposado tequila, watermelon, lime, agave
Melon, citrus



PINEAPPLE EXPRESS – 20
Bacardi Carta Blanca white rum, pineapple, lime
Tropical, refreshing



FRENCH CONNECTION – 20
Roku gin, Chambord, lychee, watermelon, lemon
Light, fruity



ESPRESSO MARTINI – 20
Eristoff vodka, Mr. Black coffee liqueur, espresso, vanilla, Belgian chocolate
Espresso, chocolate



PASSIONFRUIT MOJITO – 20
Bacardi Carta Blanca white rum, passionfruit, lime, mint
Tropical, refreshing



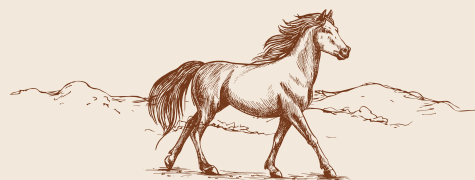
CLASSIC MARGARITA – 20
Patrón Reposado tequila, agave, lime
Refreshing, citrus

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

MANGO MAGIC – 36
Bacardi white rum, Chambord, mango, raspberry, lime, vanilla, soda.
Tropical, refreshing

WATERMELON WONDERLAND – 36
Eristoff vodka, watermelon liqueur, cranberry, lime. Topped with lemonade.
Sweet, berries

COCONUT COLADA – 36
Bacardi Carta Blanca white rum, Malibu, coconut water, pineapple, lime. Topped with soda.
Coconut, citrus



Non-Alcoholic

MINT CONDITION Watermelon, mint, lime – 12
MANGO MELODY Mango, fresh lime, vanilla, soda – 12

To Share

House Made Breads

OVEN BAKED GARLIC & HERB BREAD (vg) – 10

GARLIC & CHEESE FLATBREAD (v) – 16

WARM HOUSE-MARINATED OLIVES 10
Lemon, garlic, herbs (vg, gf)

BURRATA..... 23
Salsa verde, hot honey, sourdough (gfo)

CURED KINGFISH..... 28
South Australian Kingfish, Japanese radish and cucumber salad,
spiced yuzu dressing (gf, df)(a)

ANTIPASTO PLATE (*Serves 2-4*) 41
Ham, salami, mortadella, cheddar, brie, sun-dried tomato pesto,
baba ganoush, olives, pickles, mini lavosh, sourdough (gfo)

WILD MUSHROOM ARANCINI..... 19
Mozzarella, truffle aioli, parmesan (v)

BEEF & PORK MEATBALLS..... 22
Rich tomato sauce, parmesan (gfo)

SALT & PEPPER SQUID..... 22
Fried chilli, shallots, spring onion, lemon, aioli (gf)(i)

BUFFALO WINGS 19
House made buffalo sauce, ranch dressing

Pizza

Our pizzeria is separate to our
main kitchen. Your pizza may be ready
separately to other meals ordered.

MARGHERITA – 22
Napoli sauce, fior di latte, basil, extra virgin olive oil (v)

PEPPERONI – 26
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 (i)

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

SUPREME – 27
Napoli sauce, mozzarella, double smoked ham,
pancetta, mushrooms, capsicum, olives, red onion

HAM & PINEAPPLE – 26
Napoli sauce, mozzarella, double smoked ham, pineapple

MEAT LOVERS – 29
BBQ sauce, mozzarella, pepperoni,
double smoked ham, Italian pork sausage, pancetta

PERI-PERI CHICKEN – 27
Napoli sauce, mozzarella, marinated chicken,
red onion, capsicum, shallots, peri-peri sauce

Gluten Free Base +5 • Add Vegan Cheese +3

Mains

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

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

PAN ROASTED BARRAMUNDI – 39
Mash potato, seasonal greens,
salsa verde, lemon (gf)(i)

ROTISSERIE CHICKEN – 32
Chips, slaw, pita bread, tzatziki (gfo)

SLOW COOKED LAMB SHANK – 33
Mash potato, baby carrots, red wine jus, salsa verde (gf)

NASI GORENG – 28
Indonesian fried rice, chilli, fried egg,
peanut satay chicken skewer, prawn crackers

SMOKY BBQ PORK RIBS
(FULL / HALF RACK) – 65/48
Smoky barbecue glaze, chips, slaw

JAPANESE CHICKEN BOWL – 31
Miso marinated chicken, brown rice,
ramen egg, Japanese pickled veg, avocado,
sesame dressing (gf, df)
Make it vegetarian with miso eggplant (v)

BEER BATTERED FISH & CHIPS – 29
Salad, tartare sauce, lemon (i)

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

KOREAN VEGETABLE STIR FRY – 28
King oyster mushrooms, Chinese broccoli, shallots,
soy, sesame, steamed garlic rice (vg, df, gf)

Add Chicken +7 • Prawns (i) +8

Salads

VIETNAMESE CHICKEN SALAD – 27
Shredded chicken, vermicelli noodles, cashews,
crispy shallots, Vietnamese dressing, chilli (gf, df)

PUMPKIN SALAD – 25
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 (gfo)

Add Chicken +7 • Prawns (i) +8

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.

FRIED BUTTERMILK
CHICKEN WINGS – 19
Ranch sauce

SOUTHERN FRIED
CHICKEN STRIPS – 19
Ranch sauce

Burgers

All burgers served with chips.

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

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

SOUTHERN CHICKEN BURGER – 24
Buttermilk fried chicken, American cheese,
slaw, pickles, chipotle aioli

FALAFEL BURGER – 27
Vegan cheese, baba ganoush, rocket, pickles,
lemon aioli (vg, df)

Add Bacon +4

Swap to Sweet Potato Chips +4 • Gluten Free Bun +3

Kids 13

For children 12 years and under.

6 NUGGETS & CHIPS (Make it 10 nuggets +4)

FISH & CHIPS (i)

CHICKEN STRIPS & CHIPS

LINGUINE Napoletana sauce, parmesan (v)

PLAIN LINGUINE Butter, parmesan (v, vgo)

HEALTHY PLATE Poached chicken, shaved ham,
rice, cherry tomatoes, baby cucumbers (gf, df)

Ice cream available for purchase at Tommy's cafe

Pasta

PRAWN LINGUINE – 33
Napoletana sauce, garlic, white wine, parsley, rocket (i)

CHICKEN ALFREDO RIGATONI – 30
Chicken, mushrooms, spinach, white wine cream sauce (vo)

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 38
Black Angus, Marble Score 4+, grain fed, *Riverina*

300G SCOTCH FILLET 48
Marble score 4+, grain fed, *Riverina*

450G BLACK ONYX RIB EYE ON THE BONE 66
Marble score 4+, grain fed, *Ranger's Valley*

SURF & TURF Add creamy garlic prawns to any steak +\$8 (gf)(i)

Swap to Sweet Potato Chips +4

Sauces 3

All sauces are gluten free

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

Sides

BOWL OF CHIPS (gf, vg) 12

DUCK FAT POTATOES Truffle, parmesan, rosemary salt 13

SWEET POTATO CHIPS Chipotle aioli (v, df) 16

TRIO OF VEG 13
Dutch carrots, corn ribs, green beans, lemon, garlic (v)

HOMESTYLE MASH & GRAVY (gf) 10

GARDEN SALAD (vg, gf) 9

Dessert

TIRAMISU – 14
Espresso, Kahlua, mascarpone cream, cocoa (v)

CRÈME BRÛLÉE – 14
Biscotti (v, gfo)

STICKY DATE PUDDING – 14
Butterscotch sauce, Chantilly cream (v)

Wine List

Bubbles



Bandini Prosecco, Veneto, Italy	11.5	•	53
Veuve Tailhan Blanc de Blanc, Loire Valley, France	12	•	55
Chain of Fire Sparkling Cuvée, Central Ranges, NSW	9.5	•	43
Veuve Clicquot, Reims, France	•	•	130

White

Fiore Moscato, Mudgee, NSW	10	16	47
Alkoomi Grazing Collection Riesling, Frankland River, WA	10.5	16.5	49
Pikorua Sauvignon Blanc, Marlborough, NZ	10	15.5	47
Chain of Fire Sauvignon Blanc Semillon, Central Ranges, NSW	9.5	14.5	43
Audrey Wilkinson Semillon, Hunter Valley, NSW	•	•	58
Hesketh Pinot Grigio, Limestone Coast, SA	10.5	16.5	49
Nick Spencer Pinot Gris, Hilltops, NSW	•	•	57
Deakin Estate Chardonnay, South East Australia	10	15	46
Hesketh Lost Weekend Chardonnay, Limestone Coast, SA	•	•	49

Rosé

Audrey Wilkinson Pink Moscato, Hunter Valley, NSW	12.5	19.5	58
Hesketh Wild at Heart Rosé, Limestone Coast, SA	10	16	47
Ara Single Estate Rosé, Marlborough, NZ	11.5	18	53

Red

La La Land Pinot Noir, South East Australia	10	15	46
Audrey Wilkinson Merlot, Hunter Valley, NSW	•	•	56
Gemtree GSM, McLaren Vale, SA	•	•	65
Mountadam Fifty Fifty Cabernet Sauvignon, Eden Valley, SA	11.5	18	53
Chain of Fire Shiraz Cabernet, Central Ranges, NSW	9.5	14.5	43
Pooles Rock Shiraz, Hunter Valley, NSW	•	•	69
Robert Oatley Signature Shiraz, McLaren Vale, SA	13	20	60

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

