

CONTENTIOUS CHARACTER TAKEAWAY MENU

5-8pm Thursdays and Fridays

Pick up or delivery for \$15

Average turnaround is 45 minutes from order.

Please order and pay on-line for PICK-UP here:

[https://www.exploretock.com/
contentiouscharacter/experience/115539/pick-
up-takeaway-dinner](https://www.exploretock.com/contentiouscharacter/experience/115539/pick-up-takeaway-dinner)

Please order and pay on-line for Delivery here:

[https://www.exploretock.com/
contentiouscharacter/experience/118479/
delivery-takeaway-dinner](https://www.exploretock.com/contentiouscharacter/experience/118479/delivery-takeaway-dinner)

DIETARY KEY & SURCHARGES

GF / *GF - Gluten free / Gluten free available
(pasta extra \$2 per serve)

V / VG - Vegetarian / Vegan

DF / *DF - Dairy free / Dairy free available

N - Nuts

PLEASE NOTE - 10% Surcharge on Public Holidays

PIZZA

Gluten free available for \$4 additional.

FUNGI \$26

Porcini bechamel, mushroom, rocket, parmesan, truffle oil. V, *GF

PEPPERONI & JALAPENO 🌶️ \$26

House tomato sauce, pepperoni, jalapeno. *GF

POTATO & BACON \$26

House tomato sauce, topped with potato, bacon, aioli. *GF

KOREAN BEEF \$26

Bulgogi beef, Spanish onion, capsicum, shallot. *GF

ROAST CHICKEN \$26

House tomato sauce, roast free range chicken breast, artichoke, Spanish onion, balsamic glaze. *GF

GARDEN TOMATO MARGERITA \$22

Tomato base, bocconcini cheese, fresh basil. V, *GF

QUATTRO CHEESE \$24

Honey, four cheese topping. V, *GF

CHEESY GARLIC BREAD \$18

Rich garlic and cheese. V, *GF

SNACKS

MIXED OLIVES \$12

Mixed olive selection in our house seasoned brine. **V, DF, GF, VG**

DOLMADES \$10

Contentious stuffed vine leaves with Greek yoghurt, house chilli infused honey & dukkha. **V, GF, *DF, *VG**

HOUSE BAKED FOCCACIA \$12

House baked daily with olive oil & herbs served with olive oil & balsamic vinegar. **V, DF, VG**

VEGETABLE FRITTI \$12

Cauliflower, broccoli and mushroom pieces in crispy batter served with tahini & Contentious chilli honey. **V, DF, *VG**

ENTRÉE

BURRATA \$18

Burrata cheese, vine ripened tomato confit, herb garden basil. **V, GF**

CONTENTIOUS CROQUETTES \$14

House pulled pork seasonal spices served with our Contentious cabernet ketchup. **DF**

MANDU \$14

Fried Korean prawn dumplings with chefs own spicy gochujang dipping sauce. **DF**

MAINS

WILD MUSHROOM GNOCCHI \$28

House made gnocchi, pan-fried wild mushroom, oaked chardonnay, sage and cream sauce. **V**

SICILIAN SEAFOOD RISOTTO \$32

Arborio rice, squid ink, sauteed prawns, green mussel, calamari, garlic butter, green peas, Contentious Riesling. **GF**

PASTA ALLA NERANO \$26

Fresh tagliatelle, zucchini, pesto, basil, topped with shaved provolone. **V, *GF, *DF, *VG**
Gluten free available for \$2 additional.

SIDES & SALADS

HAND CUT CHIPS \$10

Hand cut chips, Contentious ketchup. **DF, VG**

SEASONAL SALAD \$14

Charred peach, mesclun, goats cheese, balsamic dressing.
V, *DF, *VG

DESSERT

RHUBARB PANNA COTTA \$15

Rhubarb infused panna cotta, rhubarb compote, crushed pistachio. **V, GF, N**

WINE

2018 MERLOT \$40

CONTENTIOUS CHARACTER

A full bodied wine with dominant plum and black cherry flavours with hints of graphite and earthy undertones.

2018 PINOT GRIS \$35

CONTENTIOUS CHARACTER

Ripe full fruit flavours of peach, lemon and lime with hints of honey, ginger and cloves on the nose create good mouth feel and lasting finish.

2019 RIESLING \$29

CRISP IN YOUR CAKEHOLE

A new release! Citrus and cut hay aromas underpinned by rich Meyer lemon flavours and finely spun acidity for a crisp clean finish make for a delicate tasting Riesling.

NV RED BUBBLY \$30

A MONGREL OF A DOG

Our red bubbly is an intriguing blend of red vintages from 2008 to 2014, all fermented in oak barrels, and freshly carbonated. This is a full-bodied red, rich in complexity with dark fruit flavours and undertones of leather and chocolate.

2020 ROSÉ \$29

BETWEEN A ROCK AND A HARD PLACE

Made with our Merlot grape, and pressed straight away to have minimal skin contact, this Rose displays a lovely Salmon colour with vibrant raspberry and red currant flavours.

2007 CHARDONNAY \$35

FOUNDERS MUSEUM COLLECTION

The classic, elegant Chardonnay taste, with hints of white peach nectarine up front, supported by a lightly oaked finish.

2005 RIESLING \$35

FOUNDERS MUSEUM COLLECTION

If ever there was a time to enjoy the rich honey-lemon flavours of an aged Riesling, it's now. Showered with awards and drinking at it's best.

2008 UNION \$39

FOUNDERS MUSEUM COLLECTION

The classic combination of Cabernet Sauvignon, Merlot and a hit of Shiraz, make this rich red a union of greats with depth.
90/100 James Halliday