

GRAZING WITH CHARACTER

GRAZING BOARD \$35PP (MIN 2 PEOPLE)

Seasonal Grazing Platter – with a selection of cheese, meats, snacks, and house condiments (*GF)

CHEESE BOARD \$22PP

Selection of cheese's with seasonal flourishes and house condiments (*GF)

SNACKS

MIXED OLIVES, \$8

Mixed Sicilian olives (GF, DF, VG)

HOUSE BAKED FOCACCIA, \$10

House baked with olive oil and balsamic vinegar (DF, VG)

HOUSE MADE VINE LEAVES, \$10

Yoghurt & lemon. (GF, *DF, VG)

SIDES

HAND CUT CHIPS \$10

Served with Contentious Ketchup (VG, DF)

SPRING SALAD \$10

Orange, fennel, parmesan (GF, *DF, V)

ENTRÉE

A LA GALLEGA, \$13

Grilled octopus with smoked paprika and confit potatoes. (GF, DF,)

SALMON & AVOCADO CEVICHE \$18

With lime pickled daikon, chilli and sweet potato (GF, DF)

MAIN

ALLA NORMA PASTA \$24

Eggplant ragu, chilli, hard ricotta (*GF, *DF, V)

PEA & ASPARAGUS RISOTTO, \$28

Pea, mascarpone (GF, V)

ROAST FREE RANGE CHICKEN, \$28

Pizzaiola sauce, anchovy stick (*DF, *GF)

HOUSE MADE GNOCCHI, \$26

Rich sausage, tomato and fennel ragu

FIVE SPICED DUCK CONFIT, \$32

Served with sautéed cabbage and apple, apple cider gastrique, and Jerusalem artichoke purée (GF, *DF)

DESSERT

LEMON MYRTLE PANNACOTTA \$14

Seasonal compote (GF, V)

CHOCOLATE MOUSSE \$14

Chocolate soil, strawberry chip, whipped cream (GF, V)

AMARETTO AFFOGATO \$14

Served with coffee, ice-cream & Amaretto.

TROPICANA \$14

Banana cake layered with coconut milk, vanilla tapioca, fresh pineapple, mint, almond praline and passion fruit coulis (*GF, *DF, *VG)

GF/ *GF– Gluten free / GF Available

(pasta extra \$2 per serve)

V/ VG – vegetarian / vegan

DF/*DF– dairy free/DF Available



CHOOSE YOUR FLORIADE WINE & DINE EXPERIENCES

BUBBLES & OYSTERS

Enjoy bubbles & oysters on the lawn, in the pavilions or even as a nice starter to your tasting menu.

½ Dozen + Glass of Bubbly \$32

One Dozen + 2 Glasses of Bubbly \$59

Two Dozen + Bottle of Bubbly \$115

BUDDING VINES TASTING MENU \$70PP

Celebrate Floriade and Spring with our Budding Vines four course tasting Menu

Add paired wines with each course (90ml pours) \$35pp

WINE & FEED ME \$150 PP

Unlimited food and wine for 2 hours, tailored to your preferences and hosted by a Contentious Character.

CHOOSE YOUR WINE TASTING EXPERIENCE

HALF MONTY TASTING \$10 PP

Taste a selection of 5 wines from our weekly tastings board at our Cellar Door tasting bar. (20ml pours)

FULL MONTY TASTING \$39 PP

Enjoy a Full Monty Tasting of up to 8 wines accompanied by seasonal cheese board. (20ml pours)

INDULGENCE TASTING \$68 PP

Taste up to 12 premium wines pre-selected by our winemaker across our full range, traversing between old and new world styles. Accompanied by seasonal cheese and charcuterie grazing board. (20ml pours)



What's a little contention between friends? Contrasting views make life more interesting, and wine more rewarding. We may challenge each other, but united we stand our ground and answer to just three things. Our hearts. Our tastebuds. And the like-minded folk who visit us. Everything else is debatable. After all, in Canberra taking sides comes with the Territory. So here's to you, however you are. Raise a glass, ruffle some feathers, and celebrate your contentious character. It makes you someone worth drinking with.

Please Check In

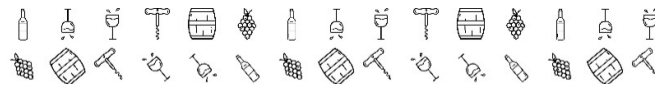
Contentious Character



or go to
guesthq.com.au

CONTENTIOUS CHARACTER

KITCHEN MENU



Contentious Character
Vineyard. Winery. Cellar-Door. Kitchen
810 Norton Road, Wamboin. NSW 2620

E. info@contentiouscharacter.com.au
T. (02) 6238 3830
W. contentiouscharacter.com.au

FOR THE KIDS

KIDS LUNCH & DINNER \$35

Your choice of main, served with a juice or soft drink, and finished with Ice cream for dessert.

TOMATO PASTA

(*GF, *DF, V)

MINI MARGHERITA PIZZA

(*GF, V)

WOODFIRED PIZZA

ONLY AVAILABLE FOR DINNER

Available for Dine In & Takeaway
Thursday to Saturday 5:30 pm to 8 pm

CHEESY GARLIC BREAD \$16

Rich garlic and cheese (*GF, V)

MARGHERITA \$22

Bocconcini, fresh basil (*GF, V)

KOREAN BEEF \$26

Bulgogi beef, Spanish onion, capsicum, shallot (*GF)

PEPPERONI \$26

Pepperoni, jalapeno (*GF)

CHICKEN \$26

Chicken breast, artichoke, Spanish onion, glazed balsamic (*GF)

FUNGHI \$26

Porcini bechamel, mushroom, rocket, parmesan, truffle oil (*GF, V)

VEGGIE \$24

Grilled vegetables, rocket, ricotta (*GF, V)

POTATO & BACON \$26

Potato, bacon, aioli (*GF)

GLUTEN FREE \$4

Add gluten free base for your pizza

WHILE YOU ARE HERE WHY NOT JOIN CONTENTIOUS COLLECTORS CLUB

Join the Contentious Collectors' Club and **receive up to 25%** off your wine, gift, restaurant purchases and special event ticket prices, VIP treatment in the kitchen and deliveries tailored to your personal preferences. Members can pre-pay their membership for up to 12 months in advance, ideal for purchase as gift.

CONTENTIOUS OENOPHILE EVERY 2 MONTHS \$225 PER CASE

12 bottles of wine chosen by you through seasonal recommendations from our wine maker. Pay just \$18.75 per bottle, **saving up to \$192 per delivery**. Plus receive 25% off everything else you spend with us instore or online – T&C's apply.

CONTENTIOUS CORK DORK EVERY QUARTER \$260 PER CASE

12 bottles of wine chosen by you through seasonal recommendations from our wine maker. Pay just \$21.66 per bottle, **and save up to \$157 per delivery**. Plus receive 20% off everything else you spend with us instore or online – T&C's apply.

CONTENTIOUS WINE BUFF EVERY 6 MONTHS \$290 PER CASE

12 bottles of wine chosen by you through seasonal recommendations from our wine maker. Pay just \$24.16 per bottle, **and save up to \$127 per delivery**. Plus receive 15% off everything else you spend with us instore or online – T&C's apply.

**ASK FOR MORE DETAILS & SIGN UP
TODAY**