

THE CHASE WINES  
*Garden Bistro*

CHEF'S FEATURE SOUP  
seasonally inspired, made fresh daily in house

\$7

SOCIAL PLATES

TRINITY KNOTS  
twisted bread, pomodoro sauce,  
romano cheese

\$7

*Wine Pairing: Rosé*

PEARETTA  
pear bruschetta, peach vinaigrette  
gruyere cheese

\$10

*Wine Pairing: Pinot Gris*

CHEESE & SPREADS  
Chef's creation of spreads,  
breads & cheeses

\$25

*Wine Pairing: Pinot Noir*

PERSONAL PLATES

THAT'S-A-PASTA  
fresh made pasta infusions  
created by our chef on a daily basis


\$15

*Wine Pairing: Server to suggest*

PORCHETTA  
maple pork belly, aged white  
cheddar, apple slaw  
on a savory brioche bun

\$18

*Wine Pairing: Pinot Gris*

MMMM... SCALLOPS   
chorizo lemon beurre blanc,  
apples, chives

\$24

*Wine Pairing: Rosé*

PIZZAS

BORDELLO  
*tomato base*  
apples, caramelized onions, blue cheese, mozza

\$17

*Wine Pairing: Chardonnay*

SATISFY  
*sage oil base*  
sweet sausage, mozza, romano, banana squash

\$18

*Wine Pairing: Pinot Gris*

MANILA  
*chowder base* – thinly sliced potatoes, baby manila clams,  
fontina, mozza, crispy pancetta coppata


\$19

*Wine Pairing: Riesling*

LUNGO INVERNO  
*lemon oil base*  
apricot bratwurst, pickled fennel, smoked mozza

\$19

*Wine Pairing: Gewurztraminer*

 Gluten-Free Crust - \$5

DESSERT

PUMPKIN CHEESECAKE  
cinnamon whipped cream, rhubarb compote

\$8



Locally grown, fresh garden produce used by Chef Ashley to create an immersive wine + food experience

## BISTRO WINES

Estate grown, and produced with passion by Winemaker Adrian Baker

	BY THE GLASS (6 OZ)	BY THE BOTTLE
<b>2016 RIESLING</b> The wine finishes dry yet vibrantly, fresh and prickling with citrus flavours.	\$9	\$36
<b>2016 PINOT GRIS</b> Full bodied and generous, with juicy stone fruit and pear flavours finishing crisp and dry.	\$9	\$36
<b>2016 GEWÜRZTRAMINER</b> Rich and awash with tropical fruit, a dry spicy twist completes the wines.	\$9	\$36
<b>2016 ROSÉ</b> A medium to full bodied dry Rosé, with raspberry and strawberry fruit characters.	\$9	\$36
<b>2015 CHARDONNAY</b> Dry, rich, orchard fruit flavours with marvelous poise, elegance and balance. Aged 15 months in French oak barrels	\$12	\$48
<b>2015 PINOT NOIR</b> Unfined, unfiltered, unapologetic. Medium bodied, layered and complex with a flourish of crushed red berries, earth, mushroom and spice. Aged 15 months in French oak barrels	\$14	\$56

CAPPUCCINO	\$3.50
AMERICANO	\$2.75
TEA	\$1.50

CAFÉ LATTE	\$3.50
AMERICANO MISTO	\$3.50



## THE CHASE WINES

Here's to finding your true north.

To climbing higher, digging deeper,  
dreaming harder.

My whole life has been a chase, &  
I wouldn't have it any other way.

DENNIS O'ROURKE | THE CHASE WINES