

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: Your choice

PERSONAL PLATES

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

\$15

Wine Pairing: Server to suggest

MILK BRAISED PORK BELLY 
caramelized carrots, roasted beets,
romesco sauce

\$17

Wine Pairing: Gewurztraminer

CHICKEN CONFIT 
Sterling Springs chicken thighs,
parsnip puree, glazed shallots

\$23

Wine Pairing: Riesling

PIZZAS

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

\$18

Wine Pairing: Pinot Gris

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

\$18

Wine Pairing: Pinot Gris

VERDE
lemon oil base – pesto, grilled olives, prosciutto, mozza


\$20

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
2016 RIESLING The wine finishes dry yet vibrantly, fresh and prickling with citrus flavours.	\$9	\$36
2016 PINOT GRIS Full bodied and generous, with juicy stone fruit and pear flavours finishing crisp and dry.	\$9	\$36
2016 GEWÜRZTRAMINER Rich and awash with tropical fruit, a dry spicy twist completes the wines.	\$9	\$36
2016 ROSÉ A medium to full bodied dry Rosé, with raspberry and strawberry fruit characters.	\$9	\$36

WINE FLIGHT – choose any 3 wines, 3oz each – \$12

2015 CHARDONNAY

Dry, rich, orchard fruit flavours with marvelous poise, elegance and balance.
Aged 15 months in French oak barrels

SOLD OUT

2015 PINOT NOIR

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

SOLD OUT

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