

ALL DAY BRUNCH

Toast – white sourdough or quinoa, soy grain sourdough with Sunny Ridge strawberry jam, Pure Peninsula honey, peanut butter (n), Nutella (n), or vegemite (v)(g avail)	7.50
Toasted fruit loaf, butter, Sunny Ridge strawberry jam (v)(g avail)	10.00
Spiced paleo granola, coconut yoghurt, vanilla, raspberry chia jam, poached quince (v)(vg)(g)(n)	16.50
Porridge, maple roasted fruits, toasted nuts & seeds, spiced almond milk (v)(vg)(n)	16.50
Brioche french toast, yuzu curd, dark chocolate sauce, sesame brittle, freeze dried raspberry (v)	17.50
Smashed avocado, buffalo milk ricotta, beetroot & kombucha pickle, lemon, sweet potato crisps, quinoa & soy grain sourdough (v)(g avail) Add poached egg	17.00 20.00
Grilled Chorizo, poached eggs, bubble & squeak croquette, spicy hummus, crispy chick peas	22.00
Benedict – Drury Lane English muffin, braised leg ham, spinach, panko egg, citrus hollandaise	19.00
Brunch stack: streaky bacon, avocado puree, haloumi, potato rosti, poached eggs, citrus hollandaise Add mushrooms (instead of bacon for v option) (g)	23.00
Sweet potato & chickpea cake, poached eggs, beetroot mayo, baby beetroots, Main Ridge feta, hazelnut & linseed dukkah (v)(g)(n)	18.50

EGGS & SIDES

Eggs on toast cooked your way, poached or fried	11.50
Eggs on toast, scrambled	13.50
Citrus hollandaise / poached or fried egg / goats feta	3.00
Potato rosti / mushroom / avocado / spinach / tomato	4.00
Streaky bacon / chorizo / halloumi	5.00
Scrambled eggs	6.00
Gluten free bread, add	3.00

ALL DAY LUNCH

Crispy calamari, Vietnamese style salad, mint, beanshoots, papaya, chilli & toasted coconut (g)	24.00
Cauliflower dahl, grilled super greens, miso roasted garlic, macadamia, alfalfa, crisp flatbread (v)(vg)(g avail)(n)	18.50
1.5hr soy braised brisket, anise & scallion broth, five spice gnocchi, miso, bean shoots, shitake mushroom	26.00
Superfood sandwich: grilled free range chicken, avocado, grain toast, goji mayo, watercress, kale & almond pesto, chia polenta chips (g avail)(n)	24.00
Spiced chickpea falafel tacos, pumpkin tahini, beetroot relish, slaw (vg)	20.00
Meat & cheese board: calabrese, prosciutto, Main Ridge cilia goats cheese, Tarago River shadows of blue, manchego, accompaniments (g avail)(n)	29.00
Skin on rustic potato chips with smokey bbq mayo	9.00

BURGERS

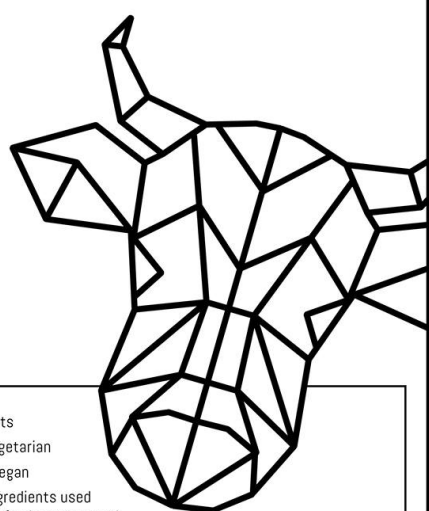
ALL SERVED WITH RUSTIC POTATO CHIPS (G AVAILABLE)	
Crispy pork belly, hoisin, shredded cabbage, steamed bun, rustic potato chips	21.00
Grilled jerk chicken, avocado, butter lettuce, kewpie, milk bun	22.00
½ pound Angus beef patty, American cheese, pickles, mustard, butter lettuce, milk bun	23.00
Grilled sweet potato & chickpea cake, beetroot relish, halloumi, butter lettuce, beetroot mayo, candy beetroot, milk bun (v)	22.00

MOO ABOUT IT

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THE WINEY COW



(n) – Nuts
(v) – Vegetarian
(vg) – Vegan
(g) – Ingredients used in these foods are sourced as gluten free but the ACTUAL FOOD being served is NOT gluten free due to our kitchen's environment. Please make staff aware of any allergies.
** A weekend surcharge of 10% applies.
** A surcharge of 15% applies on all public holidays.
*** No split bills during busy periods & weekends.
**** Surcharges apply for card payments.
Thank you.

DINNER MENU

Rice wine pickled vegetables, prickly ash, whipped tofu (vg)(g)	\$8.5
Lamb belly katsu, furirake, shitake ketchup	\$13
Smoked duck liver parfait, chicken skin caramel, shichimi, toasted brioche	\$6.5ea
Salt & pepper fried eggplant, black vinegar, kewpie (vg)	\$11
Salmon tartare, ponzu, saltbush, finger lime, salmon skin cracker	\$16
Kingfish sashimi, fermented jalapeno, edamame, yuzu, shiso (g)	\$17.5
Grilled scampi, green peppercorn butter, lemongrass, bottarga (g)	\$22
Charred kingsfish collar, green curry, san choi bao (g)	\$23
Lamb rump, BBQ eggplant, smoked miso yoghurt, yuzu kosho (g)	\$36.5
Salt baked sweet potato, fried tofu, coconut laksa, lemon myrtle (vg)(g)	\$29
Rib eye fillet, oyster mushroom, charred spring onion, marrow (g)	\$47.5
5 spice fried chicken, ginger vinegar, sancho pepper, daikon	\$32
Grilled broccolini, crisp shallot, fried garlic, macadamia satay (vg)(g)(n)	\$11
Drunken cucumbers, chilli, ginger, tamari, toasted sesame (vg)(g)	\$9.5
Boneo kipfler potatoes, 7 spice, miso butter (vg)(g)	\$11
Dark chocolate, toasted yuzu marshmallow, sesame crisp	\$16
Milo parfait, milo anglaise, fried bao bun, chocolate crackles	\$16
Teh halia brulee - black tea & ginger custard, torched palm sugar (g)	\$13

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Thank you

SPARKLING

FOXSEYS HANGOUT Sparkling Rose, Red Hill - \$13 / \$53

FOXSEYS HANGOUT Cuvee, Red Hill - \$13 / \$53

RED HILL ESTATE Prosecco, Red Hill - \$13 / \$42

VEUVE CLICQUOT Brut NV, France - \$110

WHITE

POLPERRO Even Keel Chardonnay, Red Hill - \$12 / \$50

STONIER Chardonnay, Merricks - \$14 / \$55

WILLOW CREEK Chardonnay, Jackalope Merricks Nth - \$75

CRITTENDON ESTATE Pinocchio Pinot Grigio, Dromana - \$11 / \$42

PARINGA ESTATE Pinot Gris, Red Hill 5th - \$12 / \$45

POLPERRO Pinot Gris, Red Hill - \$62

ELGEE PARK Riesling, Dromana - \$12 / \$49

MOPPITY ESTATE Riesling, Hilltops NSW - \$55

TAYLOR FERGUSSON Sauvignon Blanc, Marlborough NZ - \$11 / \$40

TE MANIA Sauvignon Blanc, Nelson NZ - \$45

CAUSSE MARINES AOC Les Greilles, 5th France - \$70

THE WINEY COW

RED

FOXSEYS HANGOUT Pinot Noir, Red Hill - \$13 / \$53

RED HILL ESTATE Merricks Grove Pinot Noir, Red Hill - \$14 / \$55

WILLOW CREEK Pinot Noir, Jackalope Merricks Nth - \$75

BRICK KILN Shiraz, McLaren Vale SA - \$12 / \$50

MONTALTO ESTATE Shiraz, Red Hill 5th - \$80

MORNINGTON ESTATE Rose, Dromana Estate - \$11 / \$40

ELGEE PARK Cabernet Merlot, Dromana - \$13 / \$53

MOPPITY ESTATE Cabernet Sauvignon, Hilltops NSW - \$55

MONTALTO ESTATE Tempranillo, Red Hill 5th - \$14 / \$59

PUNT ROAD Merlot, Yarra Valley - \$65

CIDER

L'Authentique Raspberry French Cider \$9.5

Mr Little Apple Cider, Mornington Peninsula \$9.5

Mr Little Pear Cider, Mornington Peninsula \$9.5

BEER

ON TAP

Asahi, Japan - Pot \$7 / Sch \$11

Cricketers Arms Pale Ale, VIC - Pot \$7 / Sch \$11

BOTTLE

Red Hill Brewery Golden Ale, Red Hill - \$9.5

Jetty Road Pale Ale Cans, Dromana - \$9.5

Jetty Road IPA Cans, Dromana - \$9.5

St Andrews Pilsner, St Andrews - \$9.5

Mornington Brewery Lager Cans, Morn - \$9.5

Stone & Wood Pacific Ale, NSW - \$9.5

Corona, MEX - \$9

Colonial Small Ale Mid Strength 3.5%, VIC - \$8.5

NO ALCOHOL

SOFT DRINKS

Coca-Cola, Coca-Cola No Sugar (255ml) - \$4

Strangelove Lemon Squash - \$4.5

Kirks Creaming Soda - \$4.5

Voss Sparkling Water 375ml / 800ml - \$5 / \$8.5

Noahs Juice Range - \$4.5

Remedy Kombucha: Ginger Lemon, Crisp Apple, Hibiscus Kiss (vg)(g)(fructose free) - \$5

Naked Life: Sparkling Lemonade & Cucumber or Sprakling Raspberry & Lime (Sugar Free) - \$5

TEA & COFFEE

St Ali White - \$4

St Ali Black - \$3.8

Larsen & Thompson Tea (ask about range) - \$4.5

Prana Chai - \$5

Hot Chocolate - \$4.8

*Bonsoy, syrups, extra shot add - .50c

Almond, coconut, lactose free or mug add - .70c

WINE

SPARKLING

Foxeys Hangout Sparkling Rose (Morn Pen) 13/53

Foxeys Hangout Cuvee (Morn Pen) 13/53

Red Hill Estate Prosecco (Morn Pen) 11/42

WHITE

Polperro, Even Keel Chardonnay (Morn Pen) 12/50

Stonier Chardonnay (Morn Pen) 14/55

Crittenden Estate, Pinocchio Pinot Grigio (Morn Pen) 11/42

Paringa Estate Pinot Gris (Morn Pen) 12/45

Elgee Park Riesling (Morn Pen) 12/49

Taylor Ferguson Sauvignon Blanc (Marlborough NZ) 11/40

RED

Foxeys Hangout Pinot Noir (Morn Pen) 13/53

Red Hill Estate, Merricks Grove Pinot Noir (Morn Pen) 14/55

Brick Kiln Shiraz (McLaren Vale, SA) 12/50

Mornington Brewery Lager Cans (Morn Pen) 11/40

Elgee Park Cabernet Merlot (Morn Pen) 13/53

Montalto Estate Tempranillo 14/59

ON TAP

Asahi, Japan Pot 7.00 Schooner 10.00

Cricketers Arms Pale Ale, Victoria Pot 7.00 Schooner 10.00

BEER

Red Hill Brewery Golden Ale, Mornington Peninsula 9.50

Jetty Road Pale Ale Cans, Mornington Peninsula 9.50

Jetty Road IPA, Mornington Peninsula 9.50

St Andrews Pilsner, Mornington Peninsula 9.50

Mornington Brewery Lager Cans, Mornington Peninsula 9.50

Stone & Wood Pacific Ale, NSW 9.50

Corona, Mexico 9.00

Colonial Small Ale Mid Strength 3.5%, VIC 8.50

CIDER

L'Authentique Raspberry French Cider 9.50

Mr Little Apple Cider, Mornington Peninsula 9.50

Mr Little Pear Cider, Mornington Peninsula 9.50

SPIRITS

Woodford Bourbon Reserve, USA 9.50

Beenleigh Dark Rum, QLD 9.50

Beenleigh Dark Rum, QLD 9.50

666 Vodka, TAS 9.50

Dimple Scotch Whisky, Scotland 9.50

The West Winds Gin, WA 9.50

COCKTAILS & SPRITZ

Espresso Martini 17.50

French Martini 17.50

Bloody Mary 14.50

Virgin Mary 8.50

Mimosa 12.00

Aperol Spritz – Aperol, Prosecco, Soda 14.00

Mint Gin Spritz – Hendricks Gin, Prosecco, Mint, Lemon 15.00

Rose Spritz – Rose, Strawberry, Soda 14.00

COFFEE

St. Ali – White 4.00

St. Ali – Black 3.80

Cold Drip 5.00

Single origin coffee (refer to board)

Almond, Coconut, Lactose free, Mug, add .70

Bonsoy, add .50

Extra shot or syrups .50

Mocha 4.30

MOFO Delux Drinking Chocolate 4.80

Mork 70% Dark Hot Chocolate 4.80

Iced Coffee 6.00

Iced Chocolate 6.00

TEA

Larsen & Thompson: English Breakfast, Earl Grey, Sencha, White Peony, Lemongrass & Ginger, Peppermint, Camomile 4.50

Prana Chai, Matcha Latte, Turmeric Latte 5.00

BOTTLED

Coca-Cola, Coca-Cola No Sugar (255ml) 4.00

Strangelove Lemon Squash, Kirks Creaming Soda 4.50

Voss Sparkling Water (375ml/800ml) 5.00 / 8.50

Noahs Juice – Apple or Orange 4.50

Noahs Juice – Apple, Mango, Banana & Lychee 4.50

Noahs Juice – Apple, Guava & Mixed Berries 4.50

Noahs Juice – Apple, Peach, Kiwi, Mango & Lime 4.50

Remedy Kombucha: Ginger Lemon, Crisp Apple, Hibiscus Kiss (vg)(g)(fructose free) 5.00

Naked Life: Sparkling Lemonade & Cucumber, Sparkling Raspberry & Lime (Sugar Free) 5.00

FRESH JUICES

SERVED UNTIL 3PM MON-FRI AND 4PM WEEKENDS

Orange or Apple or Tomato 8.00

Apple, Orange, Strawberry, Pineapple 8.00

Lemon, Beetroot, Mint, Ginger, Cucumber, Carrot, Apple 8.00

SMOOTHIES & SHAKES

SERVED UNTIL 3PM MON-FRI AND 4PM WEEKENDS

Banana, almond milk, oats, cinnamon, honey (n) 9.50

Mango, banana, mint, coconut water (vg) 9.50

Spinach, apple, mint, banana, coconut water, yacon syrup (vg) 9.50

Cookies & Cream Ice Cream Shake 9.00

Milkshakes 7.00

(Chocolate, Banana, Strawberry, Vanilla, Salted Caramel)