



All Day Menu



Winstone's Omelette \$13.50

Three free range eggs with your choice of three fillings

Tee Shot \$8.50

Two free range eggs cooked to your liking on five grain toast

RGC Eggs Benedict \$19.50

Two poached eggs, hash brown, sautéed spinach, smoked salmon, streaky bacon, hollandaise sauce

Winstone's House Burgers

Toasted gourmet bun with lettuce, tomato and aioli with:

Pan fried chicken thigh, brie, cranberry sauce \$16.00

Grilled beef patty, bacon and barbeque sauce \$16.50

Slow pulled lamb, hummus, onion jam \$18.00

Portobello Mushroom, Basil Pesto \$16.00

Fries

Served with Aioli and tomato sauce

Small \$3.00 / Large \$7.00

Crispy Potato Wedges \$11.00

With smoked bacon, melted cheese and sour cream

Mediterranean style Calamari and Mussels \$19.50 GF

Calamari and mussels folded through preserved lemon vinaigrette with olives, sun dried tomatoes, capers, grilled warm Turkish bread

Summer Salad \$18.00

Grilled mushrooms, asparagus, caramelized pink pepper, radish, tomato, walnuts and tofu folded with Mesclun leaves and balsamic vinaigrette

Seared Sirloin Salad \$19.50 GF

Seared rare sirloin tossed in a Japanese style sesame dressing with mesclun leaves, topped with crispy fried noodles and shallots

Beer battered fish and chips \$19.50

Daily Market fish in a crispy beer batter served with a garden salad, fries, Remoulade sauce

Pork Belly \$18.50

Slow roasted Pork belly with lemon, caraway and garlic, on creamy kumara mash, smoky cannellini bean-tomato salsa, drizzled with pan jus



Tapas



Pork Belly \$9.00

Slow roasted Pork belly with lemon, caraway and garlic, smoky cannellini bean-tomato salsa

Mediterranean style Calamari and Mussels \$9.50

Calamari and mussels folded through preserved lemon vinaigrette with olives, sun dried tomatoes, capers, grilled warm Turkish bread

Japanese Beef Salad \$9.50

Seared rare sirloin tossed in a Japanese style sesame dressing with mesclun leaves, topped with crispy fried noodles and shallots

Pulled Lamb \$11.00

Slow cooked pulled lamb leg, homemade onion jam, hummus, grilled Turkish bread

Warm grilled Turkish Bread (Vegetarian) \$8.50

Served basil Pesto, marinated Olives, homemade onion jam

Pan fried garlic mushrooms and asparagus (Vegan) \$9.50

Mushrooms and asparagus pan fried with garlic, olive oil, lime, chilli and caramelized pink pepper

Baked southern spiced chicken drumettes (Gluten free) \$9.50

Five oven baked mini drum sticks coated in herbs and spices

Rosemary Lamb Cutlets \$13.00

Two grilled lamb cutlets rubbed with rosemary, garlic and sea salt, beetroot and cashew hummus

RGC Share platter \$23.00

Selection of Won Ton, crumbed camembert, bbq meatballs, Chicken dumplings, chips, dipping sauces

Chocolate fudge brownie (Gluten free) \$7.50

Warm chocolate fudge brownie, maple walnut ice-cream, Baileys chocolate sauce