

SALA WINE LOUNGE AND KITCHEN

SMALL PLATE MENU

"Our food is designed to be shared and served staggered"

ASSORTED NUTS

Mixed Smoked Nuts (gf,df,n) 9

IN-HOUSE MADE BEEF JERKY

Gochujang Marinated 13

STRAIGHT CUT CHIPS

Spiced Salt - Black Truffle Aioli (gf,df,v) 10

MACERATED OLIVES

Premium Olives - Citrus - Garlic - Basil - Rosemary - EVOO (gf,df,v) 9

CHICKEN SKEWERS

Korean Chilli Marinated - Lime Cheek (gf,df) 14.5

QUESADILLAS

Jalapenos - Cheese - Smoked Paprika - Capsicum - Tortilla (v) Add Pulled Pork +4.5 12.5/17

SQUID KARAAGE

Ginger - Garlic - Soy - Ponzu (df) 14.5

PULLED BEEF TACOS

Tomato Salsa - Grilled Corn - Guacamole - Sour Cream - Soft Tortilla 15

CHAR-GRILLED LAMB RUMP

Fennel - Celery - Garlic - Truffle Aioli (gf,df) 18.5

SOUTHERN BEEF CHILLI

Angus Beef - Capsicum - Paprika - Rice Pilaf 15.5

PATATAS BRAVAS

Fried Potatoes - Spanish Tomato Aioli - Crispy Milk Stout Braised Pork Belly 14.5

HOUSE MADE DIP

Chefs selection of fresh made dip served with Stone baked bread 10

CHICKEN PATE

Bacon - Onion - Butter - Fresh Thyme - Crusty Baguette (cgf) 13

HOME STYLE MACARONI CHEESE

Macaroni - Reggiano Parmesan - Fresh chives 8.5

PORK RIBS

Linley Valley Pork Ribs - Tomato - Whisky 22.5

BEEF CHEEK

Tender Braised Beef Cheek - Truffle - French Beans - Parmesan Crumb 14.5

GRILLED CHEESEBURGER & FRIES

100% Wagyu Beef - Pickled Gherkins - Stretch Cheese - Tomato Sauce - Mayo - Shoestring Fries 17

PAELLA

Prawns - Mussels - Chorizo - Pork Belly - Smoked Paprika - Vegetables - Saffron - Tomato - Rice (gf) 33.5 (serves 2 - 4)

LAMB RIBS & CHIPS

Amelia Park Lamb Ribs - Chips - Danish Feta - Citrus Vinaigrette 17

PORK BELLY BAO

Masterstock - Cilantro - Fried Shallots - Red Onion - Steamed Chinese Bun (df) (3pcs) 16.5

CHICKPEA MASALA TACOS

Tortilla - Harissa - Cous Cous - Goats Cheese (v) 14

CHORIZO ALA SIDRA

Spanish cured Chorizo - semi dried cherry tomato - onion cider 16

FRENCH HOTDOG

Mustard - brioche bun - fries 12

PEPPERJACK SLIDERS

Semi-brioche bun - chorizo aioli - Roasted capsicum - cheese 15.5

DESSERTS

CHOCOLATE TRUFFLES

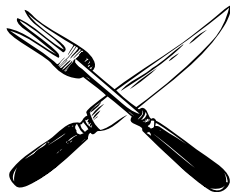
Dutch Cocoa 12

CHEESE SELECTION

Up To 3 Cheeses - Fruit Preserve - In-House Lavosh 11/18/24

BEIGNETS

New Orleans Doughnut - Powdered Sugar 12.5



SALA WINE LOUNGE AND KITCHEN

BEVERAGE MENU

CRAFT BEER ON TAP

See staff for weekly selections 6 Mid 12 Pint

CRAFT BEER SELECTION

FERAL HOP HOG PALE ALE
5.8% Western Australia 11.5

STONE & WOOD PACIFIC ALE
4.4% New South Wales 11

MOUNTAIN GOAT PALE ALE
5.2% Victoria 10

SAN MIGUEL PILSNER
5% Philippines 9

LEFFE RADIEUSSE
8.2% Belgium 14

ASAHI DRY BLACK
5.5 % Japan 11

HEINEKEN
5% Netherlands 9

HOEGAARDEN WHIT BEER
5% Belgium 11.5

CORONA EXTRA
4.5% Mexico 9

WILDE PALE ALE (GLUTEN FREE)
4.5 New South Wales 12

FOX HAT MONGREL OATMEAL STOUT
6.5% South Australia 14

HOLGATE TEMPTRESS CHOC PORTER
6% South Australia 14

VALE GOLDEN ALE
5.5% South Australia 12

HOLGATE ROAD TRIP A.P.A
6% Victoria 12

TWO BIRDS TACO
5.2 Victoria

GAGE ROADS BREAKWATER PALE ALE
4.5% Western Australia

MOUNTAIN GOAT SUMMER ALE
4.2% Victoria 10

CRAFTED CIDERS

NAPOLEAN APPLE CIDER
4.7% Victoria 11

CIDER LAB PINK LADY
4.5% New South Wales 11

CIDER LAB PACKHAM PEAR
4.5% New South Wales 11

CRAFTED COCKTAILS

THE OLD FASHIONED
Rye Whiskey - Bitters - Sugar Cube - Orange 16.5

APPLE-CINNAMON MOJITO
Havana Club "Tre Anos" Rum- Fresh Mint - Apple
cinnamon syrup - fresh apple- Lime - Soda 16.5

MOJITO
Havana Club "Tre Anos" Rum - Fresh Mint - Lime -
Brown Sugar - Soda 16.5

PEAR-VANILLA CAPRIOSKA
Premium Vodka - Lime - Pear Vanilla Syrup - Pear - Mint
Lemonade 16.5

GANGSTERS LOOT
Havana Club "Tre Anos" Rum - Tequila - Triple Sec -
Chili - Mint - Lemon Soda 16.5

APEROL MARGARITA
Premium Tequila - White Rum - Aperol - Lime - Lemon -
Grapefruit Juice 16.5

MARTINI CLASSIC
Bombay Sapphire Gin - Cinzano - Olive 16.5

FRENCH MARTINI
Eristoff Vodka - Chambord - Fresh Pineapple 16.5

ESPRESSO MARTINI
Premium Coffee - Eristoff Vodka - Avion Coffee Tequila
Kahlua - Coffee Bean 17

THE WINDSOR (HALF OR FULL)
Havana Reserva Rum - Malibu - Bols Lychee - Almond
Syrup - Lime - Grapefruit Juice - Coconut Sugar.
16.5/33

BOMBAY GIN INFUSIONS (SHAREABLE)
Bombay Sapphire - Tonic - Fresh Aromatics MP

SEASONAL COCKTAIL SPECIAL
Please ask our barman for seasonal cocktail special/s
MP