

ART OF  
*Krupinski*  
FAMILY VINEYARD & ESTATE

grazing the  
**Granite Belt**  
menu

**GRILLED POLISH KRANSKY**

Served with sauerkraut & fresh bread.  
2024 Verdelho

**HUNGARIAN GOULASH**

Slow-cooked beef soup/stew served with fresh bread.  
2023 Syrah

**PIEROGI (POLISH DUMPLINGS)**

Savoury Polish Dumplings served with fried onion &  
sour cream.  
2024 Rose

**ZAPIEKANKA (POLISH PIZZA)**

Baguette grilled with mushroom & cheese, topped  
with tomato relish, chives & French onions.  
2024 Sparkling Verdelho

**SPRING 2025 » 22 - 23 NOVEMBER**



BALANCING  
**HEART**  
VINEYARD

grazing the  
**Granite Belt**  
menu

**MINI LAMB PIZZA**

Balancing Heart Fusione Tre

**MINI PINEAPPLE AND PROSCIUTTO' PIZZA**

Balancing Heart Verdelho

**MINI MARGARITA PIZZA**

Balancing Heart Chardonnay

**MINI MARINATED VEGETABLE PIZZA (GF, DF, V)**

Balancing Heart Rock Shiraz

**SMALL GRAZING BOARD**

Balancing Heart Blanc de Blanc

**MINI APPLE CRUMBLE PIZZA**

Balancing Heart Liquor Muscat

Pizza's can be made Gluten Free and Dairy Free.

**SPRING 2025 » 22 - 23 NOVEMBER**



**BALLANDEAN**  
ESTATE ★ WINES

grazing the  
**Granite Belt**  
menu

**CHICCETTI PLATE (VENETIAN TAPAS)**

Combinations of Italian flavours served on sourdough bread including prosciutto, mortadella, local cheeses as well as our famous asparagus fritters.

2025 Fiano

**MARY'S MUSCAT CHICKEN LIVER PATE**

The best pate ever, created with the White Liqueur Muscat and served with fresh sourdough from the Ballandean Bakery.

2025 Novello

**DESSERT**

Tim Tam Slam

White Liqueur Muscat

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THE ROAD | BENT  
WINERY & DISTILLERY

# grazing the Granite Belt menu

## GADO GADO WITH PEANUT SAUCE

A vibrant Indonesian salad of crisp vegetables and tofu dressed in rich peanut sauce.

Wilhelm Scream Marsanne

## CLASSIC CHICKEN SATAY

Marinated chicken skewers grilled to perfection and glazed with our signature spiced peanut sauce.

La Petite Mort Qvevri VMR

## FIVE SPICE PORK WITH ASIAN SLAW

Slow-roasted pork finished in sticky hoisin glaze, layered with crisp Asian slaw and sesame.

La Petite Mort Pinot Noir Rosé OR a mini Spiced Dark and Stormy.

## BEEF RENDANG SLIDERS WITH ACAR PICKLED VEG

Slow-braised rendang beef piled onto toasted brioche with bright Indonesian pickled vegetables.

Wilhelm Scream Shirazeravi OR a mini Negroni.

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## grazing the **Granite Belt** menu

### **BEEF FOCACCIA RUSTICA (DF, GF OPTION)**

Slow-roasted rolled corned brisket layered in home made focaccia bun, mustard pickles ( or honey mustard ) and aragula. Served with fresh salad.

Flame Hill Bambino Or Flame Hill Kurrajong Shiraz

### **PORK FOCACCIA RUSTICA (DF, GF OPTION)**

Porchetta layered in home made focaccia bun, Italian salsa verde ( or mustard pickles ) and aragula. Served with fresh salad.

Flame Hill Roussanne Marsanne or Flame Hill Traprock Barbera

### **VEGETARIAN FOCACCIA RUSTICA (DF, GF OPTION)**

Vegetarian patty in home made focaccia bun, beetroot, Tomato chutney and aragula. Served with fresh salad.

Flame Hill Viognier or Flame Hill Cabernet Franc

### **APPLE PIE**

Buttery pie crust filled with cooked spiced apples served with a scoop of Vanilla ice cream.

Flame Hill Severn River Late Harvest

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# grazing the **Granite Belt** menu

## ALLA VODKA

Homemade pasta w creamy tomato vodka sauce, bacon and pepperoni.  
2021 '2 Fools Trinculo' OR 2025 Sangiovese Rose OR Joker's Gin –  
Roussanne Gin w tonic or ginger beer

## ARANCINI

Homemade risotto, rich blend of mozzarella, parmesan and ricotta.  
2024 Touchstone Roussanne OR 2025 'Roland the Farter' chilled, light  
unoaked Shiraz

## PESTO CASARECCE (V)

Pesto, straciatella, casarecce pasta and parmesan.  
2023 Touchstone Chardonnay OR Giacomo Gin – Petit Verdot and Tonic  
Water/gin

## MOZZARELLA DIPPER

Fried Mozzarella bites tossed in your choice of hot honey or buffalo  
sauce.  
2024 Touchstone Verdelho OR 2025 Joker's Blush Rose

## ITALIAN MINI BURRITO

Bolognese, straciatella, parmesan s in a cos lettuce bowl.  
2019 'Jane Foole' Cabernet Merlot 50:50 OR 2023 'Phoenix' Sparkling  
Roussane OR Giacolemono – Petit Verdot Gin w Bitter Lemon

## MINI TASTING PLATTER (GF & V OPTIONS)

Your choice of cheese, olives, relish, crackers.  
Whatever takes your fancy

# SPRING 2025 » 22 - 23 NOVEMBER



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## SMOKY CHIPOTLE BEEF TOSTADAS (GF)

Slow-braised local beef, gently pulled and tossed with chipotle, tomato, and lime, served atop crunchy house-made corn tostada. Finished with pickled jalapenos, fresh herbs, and a drizzle of spiced crema.

2023 Dos Perros – Graciano/Mencia

## CHARRED CORN & BLACK BEAN TOSTADAS (VEG, GF)

Sweet, charred corn, black beans, and zesty lime mingle atop crunchy house-made corn tostada, finished with feta and fresh herbs.

2022 Verdelho & Pinot G blend - Pressings

## PATATAS BRAVAS WITH CHORIZO CRUMB (GF)

Golden, crispy potatoes served with Spain's spicy tomato brava sauce — finished with smoky paprika aioli and a scattering of spiced chorizo crumb.

2023 Special Reserve Tempranillo

## SPANISH MEATBALLS (ALBONDIGAS) IN TOMATO-PAPRIKA SAUCE (GF)

Juicy beef and pork meatballs simmered in a rich tomato and smoked paprika sauce, garnished with parsley.

2022 Graciano

## APPLE EMPANADITAS - (VEG)

Hand pies filled with local Granite Belt apples and cinnamon sugar.

Moggies Sweet Fruity White

## CITRUS CAKE BITES WITH ORANGE GLAZE (GF)

Moist almond & orange cake with a zesty citrus drizzle.

Sly Dog – Fortified

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## BRUSCHETTA (V, DF, GFO)

Sweet cherry tomatoes tossed with basil, truffle oil, truffle hot sauce and truffle salt, served on freshly toasted sourdough.

Squished Berry Viognier 2023

## RAVIOLI (V)

Fresh four-cheese ravioli tossed in a rich truffle cream sauce.

Squished Berry Pinot Noir Rose 2023

## MEATBALLS (GF, DF)

Tenterfield grass-fed wagyu beef meatballs served over mixed leaves with a lemon truffle dressing and truffle & black garlic mustard.

Squished Berry Shiraz/Viognier 2022

## TRUFFLE FRIES (GF, V)

Shoestring fries coated in whipped truffle butter and truffle & black garlic salt, topped with a sprinkle of parmesan cheese.

Truffle fries don't discriminate — red, white, rosé... all welcome!

## CHOCOLATE TRUFFLE DESSERT (GF, V)

Decadent dark chocolate truffle mousse finished with whipped crème fraîche and a slice of orange.

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**SWEET PEA RISOTTO (GV, V)**

Buttery risotto with garlic and peas.

2023 Alvarinho

**MANGO CHICKEN SALAD**

Marinated chicken with salad greens, Mango pieces  
and grilled capsicum.

2022 Gros Manseng

**STEAK SANDWICH WITH SALTED CRISPS**

Ballandean steak, onion, salad, BBQ sauce.

2024 Merlot

**MANGO SORBET**

with mango pieces.

Shot of Mistelle Manseng (included with food ticket)

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# grazing the **Granite Belt** menu

2 x Food Vouchers can be redeemed for \$25 value at Brunch.

Alongside their normal menu, Vincenzo's will be offering a Grazing special \$30 meal deal.

## MEAL DEAL:

including a drink and scoop of house-made gelato.

### BACON & EGG CROISSANT

with aioli, spinach, and caramelised onion

### SALAMI OR VEG PANINI

served with fresh salad & crispy chips

### STEAK & STOUT PIE

served with salad & chips

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