

Here at Contentious Character we're all about community. Wherever they're from, we want to offer our customers a warm welcome, whether they're popping in for a quick lunch, or getting together with a big group of friends for a special occasion.

Wamboin and the surrounding area plays such a big part in creating the character of our wines, so its an honour to be able to give something back.

We're lucky enough to share this part of the region with a diverse range of inspiring food growers and producers, so to support all their hard work, we feature as much of their fresh produce as we can in our kitchen menu, sharing its goodness with our customers. That way, you'll not only get to see, smell and taste the benefits of local produce, but help support the local community too.

Our relaxed atmosphere is reflected in the design of our menu, where dishes are designed to be shared, and paired with our wines. Sharing a dish is a great way to spark debate, but if you'd rather we took a different approach, to your meal, all you have to do is ask.

KITCHEN DINING MENU

Stay awhile and take in the view. Our menu is designed to share with friends, order your favourite plates and enjoy a little of everything. Here's where our wines meet their match.

SNACKS	\$
House marinated green olives (gf,v)	\$8
Seasoned vegetable chips (gf,df,v)	\$8
Buffalo bocconcini, garden pesto (v)	\$8

SMALL PLATES	\$
Selection of NSW cheeses, artisanal cured meats, olives, house baked breads (*)	\$25
Seasonal soup of the day (*)	\$14
Duck liver pâté, pickled grapes, pinot syrup (*) <i>Irrefutably good with a glass of 2007 Pinot Noir - \$9</i>	\$14
Carpaccio of Bellmount Forest lamb, garden herbs, sheep's milk yoghurt (gf) <i>This dish will pop with a glass of our 2013 Shiraz - \$8</i>	\$14

BIG PLATES	\$
Fresh market fish, roasted winter veg, myrtle butter (*) <i>Our crisp 2015 Riesling will brighten this catch - \$9</i>	\$32
Mushroom and local nut loaf, porcini broth (v) <i>Well rounded with a glass of the 2004 Chardonnay - \$8</i>	\$28
Slow roasted pork belly, apple and raisin stuffing <i>The 2003 Riesling is the perfect side for this dish - \$8</i>	\$32
Slow roasted beef, Yorkshire pudding, horseradish (*) <i>Snuggle in with a glass of the 2005 Cabernet Merlot - \$9</i>	\$32
Braised Bellmount Forest lamb, herbed beans and barley <i>The gentle spice of our 2003 Shiraz is a wonderful accompaniment - \$10</i>	\$30

SIDES	\$
Roast potatoes (gf)	\$10
Seasonal greens (gf,df,v)	\$10
House baked bread and butter	\$10

PASTA AND WOODFIRED PIZZA (*) \$

Orecchiette, broccolini, pesto, pecorino (v)	\$26
<i>The citrus notes from our 2015 Riesling work wonderfully - \$9</i>	
Winter warmer pizza - House pickled chillies, spicy salami, olives (*)	\$26
<i>Our 2015 Unwooded Pinot Gris really soothes the heat - \$9</i>	
Prosciutto pizza - Chestnut mushrooms, Prosciutto Di Parma, truffle béchamel (*)	\$28
<i>The berry flavours of the 2015 Pinot Noir are amazing with this pizza - \$9</i>	

DESSERTS \$

Strawberry gum and vanilla bean pannacotta, quandong compote, macadamia crumble (*)	\$14
Sticky date and wattleseed pudding, banana ice cream	\$14
Dark chocolate tart, Rosé poached pear, mascarpone	\$16

SOMETHING SWEET \$

2010 Sweet Patch (375ml)	Made using over-ripe grapes left on the vine, our 'Noble One' has all the hallmarks of a great dessert wine, but goes more gently on the taste buds.	\$25
2010 Late Harvest Pinot Gris (375ml)	An abundance of ripe pear, and hints of stone-fruit blossom make this late harvest Pinot Gris the perfect cheeseboard companion.	\$35
2004 Late Harvest Riesling	Harvested late for plump richness, but cellared over a decade for dryness, this award-winning late harvest Riesling has a lot of love to give.	\$21

FOR THE KIDS \$

Small margherita pizza	\$14
Vegetable pasta	\$14
Scoop of ice cream	\$3.50

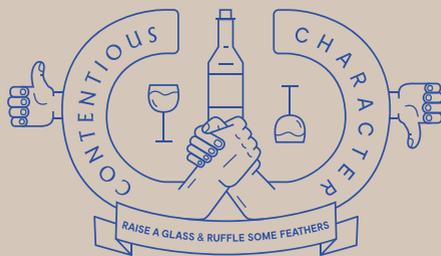
CONTENTIOUS FACTS

- For those going against the grain, (*) indicates you can request gluten free for this plate
- Glossary: gf - gluten free, v - vegetarian, df - dairy free
- Allergens - from time to time some dishes may contain traces of peanuts, tree nuts, eggs, milk, fish, crustaceans, sesame or soy. Please seek advice from your waiter if you have a known allergy.
- Public holidays incur a 10% surcharge
- Service fee of \$5 per person for cakes brought in
- For groups over fifteen people we provide a set menu

KITCHEN DRINKS MENU

While it may be a little contentious, for those looking for something other than wine or a little softer, here's a menu for you.

CUPITT'S BEERS		\$
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<p>We may go against the grain, but it doesn't mean we don't appreciate good beer. Our friends at Cupitt's over at Ulladulla (a couple of hours east) brew some beauties. Unpasteurised, unfiltered and preservative free, they're crafted to hold onto as much flavour from their ingredients as possible.</p> <p>On occasion, we have a seasonal beer, please check with your waiter.</p>		
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Pale Ale (500ml)	A big pale ale with lots of character. Made with US Cascade hops, crystal malts and golden promise base malt.	\$15
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India Pale Ale (500ml)	A strong north English style Brown Ale, brewed in an open wine barrel with British yeast. The malty backbone has hints of caramel, chocolate and nutty flavours, and carries a light herbal note from large amounts of UK fuggles hops.	\$15
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BEER & CIDER		\$
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Capital Brewing Co Coast Ale (330ml)		\$8
Apple Thief Granny Smith Cider (330ml)		\$8
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RED OR WHITE MULLED WINE		\$
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Our own wine, lovingly spiced to our recipe and gently warmed to comfort your soul.		\$10
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SOFT DRINKS		\$
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Sparkling Mineral Water (250ml)		\$3.50
Sparkling Mineral Water (500ml)		\$7
Karma Cola (330ml)		\$6
Coke Zero (330ml)		\$3.50
Lemmy Lemonade (330ml)		\$6
Apple or Orange Juice		\$3.50
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TEA & COFFEE		\$
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Wagonga coffee	Rich Arabica beans, roasted here in Canberra. Made to your taste. <i>Babyccino - \$2.50</i>	\$4
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Tea	For alcohol-free tannin, take your pick, from a selection of speciality teas. <i>English Breakfast, Camomile, Chai, Peppermint, French Earl Grey, Lemon & Ginger, Sencha</i>	\$4



BRUNCH MENU 10AM - 12PM

TO EAT	\$
Macadamia muesli, stewed native fruits (gf,v)	\$12
'Tin Shed Bread' sourdough toast, house made jam (*)	\$8
Free range bacon and egg in a house baked roll, with house made tomato and apple relish	\$12
Local free-range bacon, fried free-range eggs, toast (*)	\$18
Whisky and maple syrup cured salmon, poached egg, chives, toast (*)	\$20

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TEA & COFFEE

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BRUNCH ACCESSORIES

\$

Contentious Fizz of the Day		\$10
Red or White Mulled Wine	<i>Our own wine, lovingly spiced to our recipe and gently warmed to comfort your soul.</i>	\$10

SOFT DRINKS

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