

# VanillaCo

AFTER DARK

## Nibbles

4.00

MARINATED OLIVES  
(VG)(GF)

SALTED CRISPS  
(GF)(VG)

BREAD BASKET  
(VGO)

## Tapas

6.00

PATATAS BRAVAS  
(GFO)(VGO)

GARLIC MUSHROOMS  
(GF)(VG)

CHORIZO HONEY  
(GF)

### THE SHARING BOARD (GFO)

26.00

*An elevated grazing experience, best enjoyed with wine.*

*Truffled brie & aged cheddar, serrano ham & salami, marinated olives, sundried tomatoes, fresh grapes & hot honey, served with warm sourdough, artisan crackers & breadsticks.*

## Boards

DIPPING TRIO (GFO)  
8.00

*Balsamic olive oil, garlic butter & whipped feta, paired with warm sourdough for dipping.*

THE BOARD (GFO)  
15.00

*Aged cheddar, brie, sundried tomatoes, salami & serrano ham. All served with warm sourdough, olives & fresh grapes.*

## Signature Plates

CAESAR SALAD (GFO)  
9.00

*Chicken, bacon, sourdough croutons parmesan & caesar dressing over lettuce.*

WHIPPED FETA (GFO)  
10.00

*Creamy whipped feta with hot honey & warm sourdough.*

# VanillaCo

DRINKS

## Spritzers

9.00

APEROL  
LIMONCELLO  
HUGO  
RASPBERRY

## Mocktails

6.00

VANILLA STRAWBERRY FIZZ  
MANGO BLOSSOM COOLER  
VIRGIN ESPRESSO MARTINI

## House Lemonades

5.00

RASPBERRY  
STRAWBERRY  
TROPICAL

## Soft drinks

3.00

ORANGE JUICE  
APPLE JUICE  
COKE | DIET | ZERO  
SPRITE | FANTA

## Signature Cocktails

9.00

ESPRESSO MARTINI  
STRAWBERRY VANILLA BELLINI  
PORNSTAR MARTINI  
MANGO VANILLA BELLINI  
STRAWBERRY DAIQUIRI

## White

CHARDONNAY (VG) *Languedoc-Roussillon, France* 13%  
SAUVIGNON BLANC *Marlborough, New Zealand* 12.5%  
PINOT GRIGIO (VG) *Veneto, Italy* 12%

## Red

MERLOT *Western Cape, South Africa* 13.5%  
MALBEC *Mendoza, Argentina* 12.5%  
RIOJA CRIANZA *Clavijo, Spain* 13.5%

## Rosé

PINOT GRIGIO ROSÉ *Veneto, Italy* 12%  
WHISPERING ANGEL *Provence, France* 13%

## Sparkling

PROSECCO *Veneto, Italy* 10.5%  
CHAMPAGNE *Laurent-Perrier, France* 11.5%