

Brasserie

Sun dried tomato polenta stacked with rocket, roasted mushroom, tomato and beetroot relish. ₪ \$18

Finca Soreno (Toro, Spain) – Temperanillo

Warm marinated beef salad with roasted pumpkin, rocket, feta, coriander and cashews. ₪ \$19

Vidal Estate - Riesling

Calamari rings in a lemon and sesame crumb with rocket, lemon & aioli. \$18.5

Pencarrow – Sauvignon Blanc

Indigo's fresh fish and chips, salad greens and our very own tartare. Cooked in canola with either beer batter or lemon pepper and herb crumb. ₪ \$26

Drylands – Pinot Gris

Open focaccia sandwich with bacon, brie, sundried tomato pesto and aioli. ₪ \$18

Spy Valley - Chardonnay

Gourmet focaccia burger with barbequed tandoori chicken, bacon, brie, aioli and smokey relish. Served with fries. ₪ \$23

Huia - Gewurztraminer

Classic steak sammie with char grilled rump steak, portabello mushroom, caramelised onions and blue cheese. ₪ \$19.5

Limerock – Pinot Noir

Scotch fillet, chargrilled on creamy garlic potato mash, roasted field mushroom, slow roasted tomato, jus and bearnaise. ₪ \$31

Trinity Hill – Montepulciano

Bar

Indigo focaccia served with a trio of dips. ₪ \$14.5

Antipasto plate. ₪ (changes daily) \$21

Indigo fries with either aioli or tomato sauce. ₪ \$9

Seasoned wedges with sour cream and sweet chilli. \$12

Indigo's soup of the day with toasted focaccia. \$15.5

Indigo's freshly made pasta of the day. \$17

₪ These dishes are available gluten free on request.

