

TO START

*Freshly baked house-made sourdough served with
Torzi Matthews olive oil, balsamic vinegar & house-made dukkah* 11

Ploughman's Platter

*South Australian selection of meats from Steiny's, The Dairyman
& Skara Smallgoods, Torzi Matthews olives, house-made
dukkah, Barossa Valley Cheese with house-made sourdough
& house-made pate*

*for two – 30
extra person - 14*

Wine Suggestion: 1847 Sparkling Petit Verdot 2013

ENTRÉE

Chorizo & potato croquettes with paprika aioli 14

Wine Suggestion: Chateau Yaldara Foundations Grenache 2016

*Crumbed zucchini flower stuffed with goats curd, preserved lemon
& dill served with a basil pesto* 15

Wine Suggestion: Chateau Yaldara Foundations Pinot Gris 2017

Salt & Szechuan spiced squid with Panzanella salad & aioli (DF) 17

Wine Suggestion: Chateau Yaldara Rose 2017

MAINS

<i>Pan fried tofu served with ratatouille (Vegan, DF, GF)</i>	26
<i>Wine Suggestion: 1847 Crystals Grenache Rose 2016</i>	
<i>Dukkah crusted Atlantic salmon with baba ganoush & an almond, herb & dried apricot couscous (DF)</i>	30
<i>Wine Suggestion: Chateau Yaldara Foundations Pinot Gris 2017</i>	
<i>Twice cooked pork belly with a pear & walnut salad, finished with a cider sauce (DF, GF)</i>	32
<i>Beverage Suggestion: Barossa Valley Cider Co. Pear cider</i>	
<i>Oven roasted lamb rump with pea puree, baby carrots, finished with a red wine jus (GF)</i>	32
<i>Wine Suggestion: Chateau Yaldara Reserve Shiraz 2015</i>	

SIDES

<i>Garden salad with house-made vinaigrette</i>	9
<i>Seasonal vegetables</i>	9
<i>House fried chips with aioli</i>	9
<i>Crispy polenta chips served with aioli</i>	9

DESSERT

Chocolate panna cotta with hazelnut biscotti & strawberry compote 14

Wine Suggestion: Chateau Yaldara 20-Year-Old Muscat

Summer berry tart with lemon curd, Chantilly cream & pistachio dust 15

Wine Suggestion: Chateau Yaldara Moscato 2017

Petit fours, chef's selection of mini desserts for sharing for two - 15

extra person - 8

Wine Suggestion: 1847 Lily's Late Harvest Semillon 2016

A selection of local cheeses from Barossa Valley Cheese Company, Alexandrina Cheese Company, dried fruits & quince paste served with Barossa Bark

for two - 26

Wine Suggestion: Chateau Yaldara 20-Year-Old Tawny

Chefs Choice Set Menu

Minimum 2 people

Whole table must order either the 2 or 3 courses, cannot be mixed

2 Course \$46.00 per person

3 Course \$58.00 per person

ENTRÉE

Salt & Szechuan spiced squid with Panzanella salad & aioli

MAIN *Please choose from the following*

Pan fried tofu served with ratatouille (Vegan, DF, GF)

Dukkah crusted Atlantic salmon with baba ganoush & an almond, herb & dried apricot couscous (DF)

Twice cooked pork belly with a pear & walnut salad, finished with a pear cider sauce (DF, GF)

Oven roasted lamb rump with pea puree, baby carrots, finished with a red wine jus (GF)

SIDES

*Garden salad with house-made vinaigrette
&*

House fried chips with aioli

DESSERT

Summer berry tart with lemon curd, Chantilly cream & pistachio dust