

TO START

*Freshly baked, house-made sour dough 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: Chateau Yaldara Foundations Petit Verdot 2016

ENTRÉE

Local tomatoes, goats curd, basil and local Extra Virgin Olive Oil 16
Wine Suggestion: Chateau Yaldara Rose 2017

Mushroom & Parmesan arancini with roast garlic aioli 16
Wine Suggestion: Chateau Yaldara Foundations Grenache 2016

*Beef carpaccio, pickled radish, baby rocket, shaved shallots,
capers & Reggiano* 17
Wine Suggestion: Chateau Yaldara Retro Merlot 2017

*Grilled prawns with green papaya, shallot and Asian herb salad with
a palm sugar caramel* 20
Wine Suggestion: Chateau Yaldara Foundations Pinot Gris 2017

MAINS

- Pasta Primavera, best of the seasons green veg, peas, asparagus, broccolini, heirloom tomato, spring onion, fresh herbs & Parmesan* 30
Wine Suggestion: 1847 Emma Lydia's Semillon 2014
- Harissa crusted chicken breast with pickled cucumber coriander & spring onion salad with sweet potato chips* 32
Wine Suggestion: 1847 Sauvignon Blanc 2016
- Crispy skin Ardrossan Snapper with a peach & almond quinoa salad & citrus sauce vierge* 34
Wine Suggestion: Chateau Yaldara Reserve Chardonnay 2015
- Chargrilled 250g eye fillet, potato croquettes, roast garlic & thyme aioli, broccolini & Yaldara Reserve Shiraz jus* 39
Wine Suggestion: Chateau Yaldara George's Vineyard Cabernet Sauvignon 2017

SIDES

- Sautéed green beans, asparagus, bokchoy & almonds* 10
- Salad greens, radish, pickled cucumber, house-made vinaigrette* 9
- House fried chips with aioli* 9

DESSERT

- White chocolate panna cotta with a mixed berry compote & Pistachio dust* 14
Wine Suggestion: 1847 Lily's Late Harvest 2016
- Cassata with a brandy glaze & served with almond bread* 14
Wine Suggestion: Chateau Yaldara Classic Tawny
- 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 Muscat

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

Mushroom & Parmesan arancini with roast garlic aioli

MAIN *Please choose from the following*

Pasta Primavera, best of the seasons green veg, peas, asparagus, broccolini, heirloom tomato, spring onion, fresh herbs & Parmesan

Harissa crusted chicken breast with pickled cucumber coriander & spring onion salad with sweet potato chips

Crispy skin Ardrossan Snapper with a peach & almond quinoa salad & citrus sauce vierge

SIDES

*Salad greens, radish, pickled cucumber, house-made vinaigrette
&
House fried chips with aioli*

DESSERT

White chocolate panna cotta with a mixed berry compote & Pistachio dust