

## 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 sour dough  
& house-made pate*

*for two – 30  
extra person - 14*

*Wine Suggestion: Chateau Yaldara Foundations Petit Verdot 2016*

## ENTRÉE

*Chargrilled quail, mango salad, shallots & mint* 17  
*Wine Suggestion: 1847 Wines Sauvignon Blanc 2016*

*Pickled zucchini, pan fried haloumi with rocket, lemon & olive oil* 16  
*Wine Suggestion: Chateau Yaldara Retro Classic Dry White 2017*

*Beetroot & gin cured salmon, herbed crème, sourdough croutons, radish* 17  
*Wine Suggestion: Chateau Yaldara Foundations Grenache 2016*

## MAINS

*Pan fried tofu, vermicelli noodles with coriander, chili & candied  
peanut salad* 30  
*Wine Suggestion: Chateau Yaldara Foundations Pinot Gris 2017*

*Oven roasted chicken breast, crispy polenta, peperonata & creamy  
white wine jus* 32  
*Wine Suggestion: Chateau Yaldara Reserve Chardonnay 2016*

*Sautéed squid & chorizo, crispy potatoes with lemon aioli* 33  
*Wine Suggestion: Chateau Yaldara Rose 2017*

*Chargrilled eye fillet, potato croquettes, herb salad, red wine jus* 39  
*Wine Suggestion: Chateau Yaldara Reserve Shiraz 2015*

## SIDES

<i>Sautéed green beans, asparagus, Brussel sprouts, olive oil</i>	9
<i>Salad greens, pickled zucchini, mint, house-made vinaigrette</i>	8
<i>House fried chips with aioli</i>	9

## DESSERT

<i>White chocolate &amp; mascarpone tart, passionfruit curd &amp; meringue</i>	14
<i>Wine Suggestion: 1847 Wines Lily's Late Harvest Semillon 2016</i>	
<i>Dark chocolate bavarios, chocolate soil, fresh berries, mint &amp; mixed berry coulis</i>	14
<i>Wine Suggestion: 1847 Wines Sparkling Petit Verdot 2013</i>	
<i>A selection of local cheeses from Barossa Valley Cheese Company, Alexandrina Cheese Company, dried fruits &amp; quince paste served with Barossa Bark</i>	for two - 26
<i>Wine Suggestion: Chateau Yaldara 20-Year-Old Muscat</i>	

## ***Chefs Choice Set Menu – 2 – 20 people***

*Whole table must order the same option*

*2 Course \$46.00 per person or 3 Course \$58.00 per person*

### ***TO START***

*Freshly baked, house-made sourdough*

### ***ENTREE***

*Beetroot & gin cured salmon, herbed crème, sourdough croutons & radish*

### ***MAIN***

*Oven roasted chicken breast, crispy polenta, peperonata & creamy white wine jus*

### ***SIDES***

*Salad greens, pickled zucchini, mint, house-made vinaigrette*

*&*

*House fried chips with aioli*

### ***DESSERT***

*White chocolate & mascarpone tart, passionfruit curd & meringue*

## **Sharing Menu 8 – 20 people – Bookings Only**

*Set menu shared to the tables*

*\$58.00 per person*

### **TO START**

*Freshly baked, house-made sourdough*

### **ENTREE**

*Betroot & gin cured salmon, herbed crème, sourdough croutons & radish*

### **MAIN**

*Sticky tofu, vermicelli noodles with coriander, chili & candied peanut salad*

*Oven roasted chicken breast, crispy polenta, peperonata & creamy white wine jus*

*Sautéed squid & chorizo, crispy potatoes with lemon aioli*

### **SIDES**

*Salad greens, pickled zucchini, mint, house-made vinaigrette*

*&*

*House fried chips with aioli*

### **DESSERT**

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