

TO START

*Hand Made Catering 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

*Roasted beetroot, Barossa Valley Cheese Company goats curd,
salad greens with a balsamic reduction* 14

Wine Suggestion: Chateau Yaldara Foundations Sauvignon Blanc 2017

*Hand-made duck spring rolls with a chilli & spring onion salad
served with a hoi sin dipping sauce* 15

Wine Suggestion: Chateau Yaldara Rose 2017

*Pan seared scallops served with a cauliflower puree & Skara
Smallgoods Prosciutto shards* 16

Wine Suggestion: Chateau Yaldara Foundations Pinot Gris 2017

MAINS

<i>Hand-made ravioli filled with mushrooms & ricotta, served with asparagus, shaved almonds & a sage buerre noisette</i>	25
<i>Wine Suggestion: CY George's Vineyard Cabernet Sauvignon 2017</i>	
<i>Crispy skinned chicken breast served with braised lentils & Calva Nero, finished with a pomegranate molasses</i>	28
<i>Wine Suggestion: Chateau Yaldara Retro Cabernet Franc 2016</i>	
<i>Pancetta wrapped cod served with Skordalia, sautéed spinach & Salsa Verde</i>	30
<i>Wine Suggestion: Chateau Yaldara Reserve Chardonnay 2016</i>	
<i>Steak Frites – Clare Valley chargrilled scotch fillet served with house made fries & a béarnaise butter</i>	38
<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 fudge cake served with an orange Chantilly cream, fresh berries & an espresso chocolate sauce 11

Wine Suggestion: Chateau Yaldara 20-Year-Old Muscat

Shiraz poached pear & frangipani tart, served with a cinnamon anglaise, red wine syrup & ice cream 13

Wine Suggestion: 1847 Lily's Late Harvest Semillon 2016

Petit fours, chef's selection of mini desserts for sharing for two - 15
extra person - 8

Wine Suggestion: Chateau Yaldara Moscato 2017

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

Hand-made duck spring rolls with a chilli & spring onion salad served with a hoi sin dipping sauce

MAIN *Please choose from the following*

Hand-made ravioli filled with mushrooms & ricotta, served with asparagus, shaved almonds & a sage beurre noisette

Crispy skinned chicken breast served with braised lentils & Calva Nero, finished with a pomegranate molasses

Pancetta wrapped cod served with Skordalia, sautéed spinach & Salsa Verde

SIDES

Garden salad with house-made vinaigrette

&

House fried chips with aioli

DESSERT

Shiraz poached pear & frangipani tart, served with a cinnamon anglaise, red wine syrup & ice cream