

ANGOVE
Vineyard Kitchen

EASTER LUNCH

Roasted olives, Riverland orange, fennel seed

Taronga almonds, smoked spice salt

Angove sourdough focaccia, basil butter

Smoky Bay Oyster, coconut, lime, passionfruit, chili

Chickpea & polenta fritto, pickled celery & olive tapenade,
24mth Manchego

Yellowfin Tuna crudo, ponzu, plum, wasabi, chili oil

Kingston 100% grassfed Sirloin, marrow butter, garlic,
red wine pickled onion

Triple cooked potatoes

Village Greens leaf salad

Note, menu subject to change to ensure best produce

Please advise any dietary allergies