

ANGOVE
Vineyard Kitchen

EASTER FEAST

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

Lemon, white chocolate and almond sponge, Swiss meringue

Note, menu subject to change to ensure best produce

Please advise any dietary allergies