

ANGOVE
Vineyard Kitchen

Grazing Plates

Roasted olives, Riverland orange, fennel seed	12
Willunga almonds, smoked spice salt	10
Angove sourdough focaccia, red cabbage and fennel butter	8
Salumi – Jamon Serrano/Nino's cacciatore 40g ea	10/18
Smoky Bay Oyster, coconut, lime, passionfruit, chili	5
Yellowfin Kingfish crudo, salted rhubarb, chili, pickled kohlrabi, spring onion	28
Polenta & chickpea fritto, pickled celery & olive tapenade, 24month Manchego	Two 16
Beef tartare tart, caramelised onion, crème fraiche, salted yolk,	Two 18
Soy glazed, filled chicken wings, nduja, chives	Three 21
Stracciatella, lemon, candied fennel and fennel pollen, toasted focaccia	24
Pork terrine, raisin and caper agrodolce, herbs	24
Jamon Serrano, Manchego, quince paste	24
Village Greens leaf salad	14
Triple cooked golden potatoes, mayo	14
Comte 18 month / Bleu d'Auvergne / Lingot D'Argental Brie	16/26/35

We take allergies seriously and every effort is taken to ensure your safety however our kitchen is a multi-use space and cross contamination may occur.

Due to the investment of team members on public holidays there is a 10% surcharge