

VINEYARD KITCHEN

Queen green olives, Kris Lloyd feta, peppercorn flowers	12
Taronga almonds, smoked spice salt	10
Angove sourdough focaccia, XO butter	8
Freshly shucked native KI Angasi Oyster, shallot vinaigrette, finger lime	5
Port Lincoln Sardine escabeche toast, ajo blanco, pickled carrot (2)	12
Braeburn Farm Duck rillettes, harukei turnip, seeded mustard, cornichons	20
Salumi - Nino's cacciatore / mortadella - 40g ea	10/18
Crisp spring globe artickoke flowers, with lemon aioli	18
Charred sugarloaf cabbage, red lentil dhal, labneh, curry leaf	24
Roasted heirloom pumpkin, cashew curry, nigella, almonds	26
Mezzemaniche with spicy Nduja, preserved tomato & mascarpone	28
Wild Coorong Mullet, silverbeet, pickled romanesco, caper beurre blanc	36
Confit duck leg, Ellis pork sausage, baby blue lentils, hazelnuts, celeriac	36
Kingston 100% grass fed striploin, pepper sauce, shallots	50
Lacey Lambs rolled shoulder, sauce ravigote, baby blue lentils	42
Triple cooked golden potatoes, kimchi salt	14
Village Greens winter leaf salad	14

Our menu is designed to share, with a selection of small and larger plates
For bookings of 6 or more people, guests are required to select our "Feed Menu" option at \$79pp



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Cardamom poached pear, lillypilly, bavarois cream	14
Dark chocolate, burnt caramel, hazelnut, coffee mascarpone tart	15
Riverland blood orange, rosemary & coconut sorbet	10
Gruyère 20m / Bleu d'Auvergne / Paysan Bréton Brie	16/26/35

Coffee	from 5
McLaren Vale Coffee Roasters & Fleurieu Milk Company	
Soy and oat milk available	
Pot of tea - English breakfast, Peppermint, Lemongrass, Honeydew	5
Tea Drop teas	

St Agnes Brandy	30mls
Bartenders Cut	15
XO 15 year old	30
XO Imperial 20 year old	35
XO Grand Reserve 40 year old	45

	60ml
25yr Old Rare Tawny	18