



ANGOVE
McLAREN VALE
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Roasted olives, blood orange, fennel seed	10
Willunga almonds, smoked spice salt	10
Angove sourdough focaccia, bone marrow butter, shiraz salt	8
Beef tartare, wonton crisp, confit onion mayo, fried saltbush (2)	12
Taro & shiitake dumplings, chili grape condiment (2)	14
Salmon belly crudo, whipped curd, golden toasts (2)	18
Salumi – Nino’s Lombo / Nino’s cacciatore - 40g ea	10/18
Stracciatella, basil, marjoram, lemon, focaccia	24
Adelaide Hills pear & poached witlof salad, fermented fig, hazelnut	24
Charred Coffin Bay squid, green harissa, potatoes, mint	34
Soy glazed eggplant, macadamia cream, soft herb salad	24
Sesame miso oyster mushrooms, celeriac, walnut & saltbush gremolata	24
Zucchini, ricotta cream, candied fennel, hazelnut grattato	22
Coorong Mulloway, mussels, fennel & celery dashi	36
Clare Valley koji marinated pork cutlet, celeriac, fennel, preserved lemon	42
Twenty-four-hour beef rib, coconut curry, sesame cucumber salad	49
Gem lettuce salad, La Dame aged goat milk cheese	14
Triple cooked golden potatoes, kimchi salt	14
Caramelised fig and almond frangipane tart, double cream	14
Affogato – Angove vanilla custard icecream / Bartenders Cut brandy	12/18
Rhubarb and strawberry sorbet	10
Cheese - Pyengana / Bleu d’Auvergne / Délice des Crémiers	16/26/35