



ANGOVE
McLAREN VALE
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Roasted olives, blood orange, fennel seed	9
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
Salumi - Prosciutto di Parma/Nino's cacciatore - 40g ea	10/18
Stracciatella, basil, marjoram, lemon, focaccia	24
Savoy cabbage crisps, chili caramel	12
Port Lincoln Sardine toasts, roasted banana peppers, romesco (2)	18
Charred Coffin Bay squid, green harissa, potatoes, mint	34
Soy glazed eggplant, macadamia cream, soft herb salad	26
Romano beans, XO sauce, salmon caviar pearls	24
Peach, heirloom tomato, roasted red peppers, chili smash	24
Zucchini, ricotta cream, candied fennel, hazelnut grattato	22
Coorong Mulloway, mussels, fennel & celery dashi	36
Beachport Berkshires koji marinated pork cutlet, celeriac, fennel, lemon	42
Twenty-four-hour beef rib, coconut curry, sesame cucumber salad	49
Gem lettuce salad, aged sheep's 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