

# ANGOVE *Vineyard Kitchen*

Roasted olives, Riverland orange, fennel seed	12
Taronga almonds, smoked spice salt	10
Angove sourdough focaccia, red cabbage & fennel	8
Smoky Bay Oyster, coconut, lime, passionfruit, chili	5
Salumi – Jamon Serrano / Nino's cacciatore - 40g ea	10/18
Beef tartare tart, caramelised onion, crème fraiche, salted yolk	Two 18
Chickpea & polenta fritto, pickled celery & olive tapenade, 24mth Manchego	Two 16
Soy glazed, filled chicken wings, nduja, chives	Three 21
Stracciatella, lemon, fennel toasted focaccia	24
Yellowfin Kingfish crudo, salted rhubarb, chili, pickled kohlrabi, spring onion	28
Roasted cauliflower, eggplant and capsicum, pangrattato, Reggiano Parmigiano	28
Charred Sugar Loaf cabbage, Walnut, white bean hummus, queen green olives	26
Braised octopus, Jamon XO sauce, vegetable pickle, smoked yoghurt	30
Line caught Coorong Mullet, mussels, fennel velouté	38
Kingston 100% grassfed Sirloin, marrow butter, garlic, red wine pickled onion	50
Oak smoked pork collar, caramelised pear, radicchio, raisins, parsnip puree	44
Triple cooked potatoes	14
Village Greens leaf salad	14

Our menu is designed to share, with a selection of small and larger plates  
Groups of 6 and above must select 5 course Feed Me \$85.00

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

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Lemon, white chocolate and almond sponge, Swiss meringue	16
Walnut tart, pear caramel, chocolate cream	16
Crème brûlée tart, poached quince	16
Mango and Sausage Tree vodka sorbet	10
Comte 18 month / Bleu d'Auvergne / Lingot d'Angental	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

St Agnes Brandy 30mls

Bartender's 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

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