

Angove Vineyard Kitchen

Roasted olives, Riverland orange, fennel seed	12
Taronga almonds, smoked spice salt	10
Angove sourdough focaccia, XO butter	8
Salumi - Mortadella / Nino's cacciatore - 40g ea	10/18
Seared scallop, cauliflower, coconut, chili	8
Duck, water chestnut dumplings, grenache gel, spring onion	16
Zucchini flower frituras, romesco, ricotta salata	18
Stracciatella, lemon, candied fennel and fennel pollen, toasted focaccia	24
Yellowtail Kingfish crudo, jalapeno, leek cream, radish & chervil	24
Roasted eggplant, yoghurt, macadamia, shallots, tomato tahini	26
Baked heirloom pumpkin, cashew butter, nigella, almonds	26
Braised octopus, tomato chili jam, summer pickle, tonnato sauce	28
Wild Coorong Mullet, heritage tomatoes, kasundi, capers, curry leaves	36
Kingston 100% grassfed Sirloin, marrow butter, garlic scapes, crispy onions	50
Lacey Lambs pressed braised shoulder, truffle gratin, Asparagus, gremolata	42
Triple cooked potatoes, kimchi salt	14
Village Greens Spring 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

Angove Vineyard Kitchen

Baked Apricot cheesecake, honey apricot compote	15
Dark chocolate, burnt caramel, hazelnut, coffee mascarpone tart	15
Riverland blood orange, rosemary & coconut sorbet	10
Comte 18 month / Bleu d'Auvergne / Lingot d'Angental	16/26/35
Coffee McLaren Vale Coffee Roasters & Fleurieu Milk Company Soy and oat milk available	from 5
Pot of tea - English breakfast, Peppermint, Lemongrass, Honeydew Tea Drop teas	5
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
25yr Old Rare Tawny	60ml 18