

ANGOVE
Vineyard Kitchen

Roasted olives, Riverland orange, fennel seed	12
Taronga almonds, smoked spice salt	10
Angove sourdough focaccia, basil butter	8
Salumi - Jamon Serrano / Nino's cacciatore - 40g ea	10/18
Duck, water chestnut dumplings, grenache gel, spring onion	Two for 16
Panissa, pickled celery & olive tapenade, 24mth Manchego	16
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
Heirloom pumpkin, cashew nut curry, shallots, curry leaves	24
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, red wine pickled onion	50
Smoked pork collar, Riverland peaches, raspberries, watercress	42
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 \$82.00

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Baked Apricot cheesecake, honey apricot compote	15
Dark chocolate, burnt caramel, hazelnut, coffee mascarpone tart	15
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
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