



ANGOVE
McLAREN VALE
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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
Smoky Bay Oyster, coconut, lime, passionfruit, chili	5
Duck, water chestnut dumplings, grenache gel, spring onion	16
Broad bean spread, lemon & garlic, spring crudités, parmesan	16
Yellowtail Kingfish crudo, jalapeno, leek cream, radish & chervil	24
Charred sugarloaf cabbage, red lentil dhal, labneh, curry leaf	24
Roasted heirloom pumpkin, cashew butter, nigella, almonds	26
Ricotta Gnocchi, peas, preserved lemon, Parmesan Reggiano	28
Wild Coorong Mullet, spinach, apple, fennel & lemon relish, nasturtium	36
Kingston 100% grassfed Sirloin, marrow butter, garlic scapes, crispy onions	52
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



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Cardamom poached pear, Lillypilly, bavarois cream	14
Dark chocolate, burnt caramel, hazelnut, coffee mascarpone tart	15
Riverland blood orange, rosemary & coconut sorbet	10
Comte 18 month / Bleu d'Auvergne / Paysan Bréton Brie	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
	60ml
25yr Old Rare Tawny	18