



# ANGOVE

McLAREN VALE



## VINEYARD KITCHEN

Roasted olives, blood orange, fennel seed	10
Willunga almonds, smoked spice salt	10
Angove sourdough focaccia, whipped butter, Warboys shiraz salt	8
Salted Mulloway and potato croquetas, herb mayo	16
Taro & shiitake dumplings, chili grape condiment (2)	14
Salumi – Nino’s cacciatore / pepper mortadella - 40g ea	10/18
Eggplant & tomato kasundi, salted labneh, house flatbread	22
Stracciatella, pickled quince, roasted almonds + Add mortadella	22 + 6
Butterflied BBQ king prawns in the shell, bisque butter sauce (2)	28
Charred Brussels sprouts, honey, sheep milk yoghurt, bee pollen	24
Yellowtail Kingfish crudo, jalapeno, native finger lime	24
Coconut turmeric chicken “Gai Yang”, cashew butter, celeriac crisp	32
Roasted pumpkin, Dirty Inc. red lentils, red curry, kalettes	26
Gumshire braised heritage pork collar, white pearl peas, jamon dashi	42
Limestone Coast striploin, classic pepper cream sauce	49
Triple cooked golden potatoes, kimchi salt	14
Gem lettuce salad, aged sheep milk cheese	14



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Brown butter financier, white chocolate & gin cream, cumquat curd	14
Roasted quince, cardamom poached pears, lillypilly, bavarois cream	14
Affogato – Angove vanilla ice cream / Bartenders Cut brandy	12/18
Rhubarb and strawberry sorbet	10
Manchego 12 month / Bleu d’Auvergne / Vacherousse d’Argental	16/26/35

Coffee – Cappuccino, Flat white, espresso etc	from 4.50
McLaren Vale Coffee Roasters & Fleurieu Milk Company	
Pot of tea - English breakfast, Peppermint, Lemongrass, Honeydew	5
Tea Drop teas	

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