ANGOVE
McLAREN VALE

SOMETHING TO NIBBLE ON

Penfield Olives **$11**
Taronga Spiced Almonds **$11**
Bowl of Fries **$10**
Charcuterie 50g – please see our board for selection **$13 ea**
Andy Clappis Bread with Penfield EVOO and house-made Dukkah (V) **$14**

SOMETHING A LITTLE BIGGER

Each choice serves 2-3 guests.
Accompanied by house-made Pickle Pots and Crispbread

Vineyard Kitchen house-made Seasonal Dip (V) $32
Served with additional Baby Cucumber and Radish

Vineyard Kitchen house-made Terrine $32
Free range Chicken, Ellis Butchers Bacon, Pistachio and St Agnes Brandy

Little Acre Duck Pâté with Beetroot Jelly $32
Little Acre traditional French method Duck Rillettes $32
Little Acre Mushroom and Thyme Pâté (V) $32

Little Tin Co, Port Lincoln Sardines in Oil $32

SOMETHING FOR AFTER

Cheese 50g – please see our board for selection **$14 ea**

Sorbet – please see our board for flavours (V) **$14**
Affogato – Espresso shot of McLaren Vale Grinders Coffee
with a scoop of Vanilla Bean Ice Cream **$12**
*add a 15ml of Bartender Cut Brandy **+$7**