

start by **sharing**

marinated olives from Gawler River	6
dip – baked eggplant + preserved lemon chermoula with warm Afghan bread	12
pan seared La Vera haloumi cheese, slow roasted tomatoes + fresh basil leaves	14
Indian spiced whitebait, crispy fried with turmeric mayonnaise + citrus wedges	12
Harris smoked salmon, chive blinis, horseradish cream + capers	19
twice cooked crumbed chicken wings (5) with Asian inspired hot sauce	14
kangaroo carpaccio, radish, Olsson's sea salt, local olive oil, bush dukkah	16
terrines – Pancetta wrapped chicken livers, pork + pistachio nuts with Claudia's Summer peach chutney + green leaves	15

light rye bread **sandwiches** with butter 11.5

Enzo's gluten free bread available on request +.5

- thick sliced avocado, fresh herbs, lemon, capers, red onion, mayonnaise + crisp lettuce
- natural smoked turkey, Waldorf salad (celery, apple, toasted walnuts + mayonnaise)
- Nino's spicy sopressa salami, dill pickled cucumber + tomato

soup with croutons 13

AGF+W **salad**

duo of Virginian tomatoes (red Romas + yellow cherries), 13
 pomegranate kernals, red onion + wild rocket with lemon + pomegranate dressing
 + smoked mozzarella 5

a bit **more**

tart – roasted Patlin Gardens carrots, Onkaparinga goat's cheese, thyme + parsley with a salad of crispy iceberg + pickled red onion	24
NT wild caught barramundi brushed with curry paste, baked in banana leaf, rice + spicy pineapple salsa <i>may contain bones</i>	29
roasted chicken breast (free range) stuffed with San Jose chorizo carudo on Caponata with smoky paprika aioli	26
twice cooked duck breast with Kimchi pancake, watermelon radish salad + toasted sesame, spring onion dressing	28
Fleurieu lamb rump, zucchini two ways, lemon sauce	27

something **extra**

chips	small 5	large 7.5
real mayonnaise		1.5
BK's tomato sauce		1.5
Patlin Gardens potatoes		7
green vegetables		8
garden salad	small 6	large 9
quinoa salad – celery heart, radish, quinoa, parsley + avocado oil		9
ciabatta roll + butter		2.5

young diners (up to 10 years)

crustless smoked turkey, cucumber + mayo sandwich	7
today's soup with garlic toasts	8
pan-fried chicken strips, green veggies + 6 chips	14
pair of mini gelati cones	6
Haigh's chocolate frog with chocolate mousse, popping rocks + strawberries	9

to **finish**

Haigh's rich chocolate cream with raspberry gel, sugared ginger + orange sherbet	16
pink peppercorn meringue, strawberries + lemon curd	14
vanilla bean pannacotta with seasonal berries	14
B.-d. Farm Paris Creek French style double brie, fig + walnut roulade, fresh pear + lavosh	
	70g 9 140g 16 280g 29

today's cake and **more sweet treats on view at the counter**

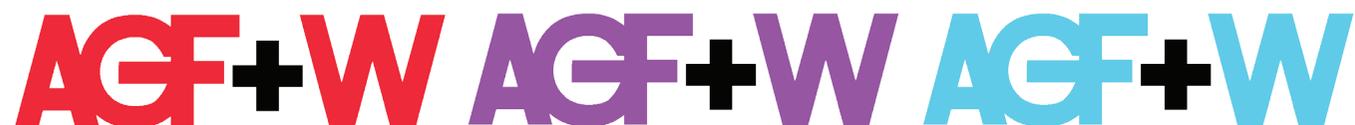
Special Offer

2 Hills Ciders =
 1 free drinks cooler



choose from 100% fresh
 Adelaide Hills **apple, pear** or
 apple + ginger

*drinks coolers available to purchase separately
 \$7 each or set of 3 for \$18*



OPEN SEVEN DAYS 9AM-4.30PM | WEDDINGS + EVENTS | BOOKINGS ON 8232 4366