



MENU

Dipping Platter (serves 2)

\$18.00

Spicy Asian pumpkin dip with coriander, chilli and ginger; beetroot dip with fresh beetroot, garlic and yoghurt; and rocket and cashew dip served with locally baked ciabatta bread, lavosh crackers and grissini

Wine Suggestion: Polish Hill River Riesling, Watervale Riesling or Adelaide Hills Sauvignon Blanc

Combo Platter (serves 2)

\$30.00

Chicken and pistachio terrine; smoked lamb chops; selection of olives; marinated herbed fetta; spicy tomato relish; roasted tomatoes and a fresh green salad served with locally baked ciabatta bread

Wine Suggestion: Adelaide Hills Pinot Noir or Clare Valley Cabernet Sauvignon

Barossa Valley Wanera washed rind cheese and Adel Blue, a nice creamy blue cheese served with rhubarb and pinot relish, quince paste, almonds, dried muscatels, fresh fruit and lavosh crackers

Wine Suggestion: Clare Valley / McLaren Vale Shiraz or Adelaide Hills Shiraz

Selection of cakes, chocolate brownies and espresso coffee