

# Menu Homage 105

*With respect to the farmers, produce & season*  
*matched estate wines 50 / matched premium range 75 (as shown)*

Saltbush focaccia, house churned shallot butter

Braised kangaroo tail, mountain pepper, pickles  
Kohlrabi, Woodside Persian fetta, dill

*2013 Late disgorged Méthode Traditionelle*

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Torched Coorong mullet, dashi, radishes, wakame

*2019 Aspire Riesling*

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Confit celeriac, San Jose chorizo, pine, hazelnut

*2018 S&G Chardonnay*

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Risotto of Quercus truffles, buckwheat, parmesan, potato

*2019 Aspire Chardonnay*

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Nomad chicken, mushrooms, chives, grains, or

'Rascal Jack' pork, navy beans, leek, cabbage

*2018 S&G Pinot Noir*

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Smoked crème, Lenswood apple, cinnamon

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Lemon mousse, shortbread, meringue

*2021 Late Harvest Riesling*

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Pumpkin miso caramel, pepitas

*+\$10 Supplement Adelaide Hills artisan cheese*



# MT LOFTY RANGES VINEYARD

*We are proud to showcase the best seasonal produce South Australia has to offer*

**2 COURSE 65 | 3 COURSE 85**

*2 Course menu only available Monday - Thursday*

Saltbush focaccia, house churned shallot butter

## **To Start**

Torched Coorong mullet, dashi, radishes, wakame, or

Confit celeriac, San Jose chorizo, pine, hazelnut

## **Main**

Sweet potato pave, buttermilk, watercress, pickled onions, or

Nomad chicken, mushrooms, chives, grains, or

'Rascal Jack' pork, navy beans, leek, cabbage

Seasonal sides

## **To Finish**

Smoked crème caramel, Lenswood apple, cinnamon, or

Lemon mousse, shortbread, meringue

