

MT LOFTY RANGES VINEYARD

Mt Lofty Ranges Vineyard Dining Experience

November 2023 | 2 course 68 | 3 course 85

2 course available Monday - Thursday

Saltbush focaccia, house churned shallot butter

TO START

Prawn dumpling, bisque, tomato, fennel

Hens egg, asparagus, hollandaise, avocado

MAIN

Roasted onion tartlet, creme fraiche, balsamic, rosemary

Malleeroo kangaroo, peas, broad beans, basil

Smoked 'Rascal Jack' pork, green mango, pickled chilli, cashew

Seasonal sides

TO FINISH

Summer berry gazpacho, juniper, pickled blueberry, shortbread

Ricotta sorbet, Queens Cut honeycomb, oats, lavender meringue

MT LOFTY RANGES VINEYARD

Mt Lofty Ranges Vineyard Menu Homage Dining Experience

November 2023 | Menu Homage 105

Matched Estate Wine 55 | Matched Premium Wines 80

Saltbush focaccia, house churned shallot butter

Nomad karaage chicken, truffle honey, lemon thyme
Celery, Monforte, grilled leek

Hens egg, asparagus, hollandaise, avocado

Prawn dumpling, bisque, tomato, fennel

Zucchini flower, beans, chives, buckwheat

Malleeroo kangaroo, peas, broad beans, basil

OR

Smoked 'Rascal Jack' pork, green mango, chilli, cashew

Summer berry gazpacho, pickled blueberry, shortbread

Ricotta sorbet, Queens Cut honeycomb, oats, lavender

Beetroot and dark chocolate fudge

Szechuan madeline, lemon curd

+10pp Adelaide Hills Artisan Cheese, condiments

*One bill per table please
1% surcharge applies per eftpos transaction.
15% surcharge applies on public holidays*