

Mt Lofty Ranges Vineyard Dining Experience

December 2023 | 2 course 68 | 3 course 85 2 course available Monday - Thursday

Saltbush focaccia, house churned shallot butter

TO START

Prawn, avocado, rice, buttermillk Woodside goats curd gnocchi, black garlic, tomato, basil

MAIN

Spinach fettuccini, walnut, mint, cured egg yolk
Zara Grace lamb, mojo, coriander, peanuts
Nomad chicken, chives, asparagus, supreme sauce
Seasonal sides

TO FINISH

Dark chocolate creameaux, cherry, milk, cocoa Sunflower seed sorbet, apricots, puff pastry



Mt Lofty Ranges Vineyard Menu Homage Dining Experience

December 2023 | Menu Homage 105 Matched Estate Wine 55 | Matched Premium Wines 80

Saltbush focaccia, house churned shallot butter

Najobe beef brisket, pastrami spice, miso Polenta, labneh, lemon, paprika

Prawn, avocado, rice, buttermilk

Woodside goats curd gnocchi, black garlic, tomato, basil

Guanciale croquette, parmesan, chilli, corn

Zara Grace lamb, mojo, coriander, peanuts

OR

Nomad chicken, chives, asparagus, supreme sauce

Sunflower seed sorbet, apricots, puff pastry

Dark chocolate creameaux, cherry, milk, cocoa

Salted caramel, marigold Mango and chilli pate de fruit

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+10pp Adelaide Hills Artisan Cheese, condiments