

MT LOFTY RANGES VINEYARD

Mt Lofty Ranges Vineyard Dining Experience

March 2024 | 2 course 68 | 3 course 85

2 course available Monday - Thursday

Saltbush focaccia, house churned shallot butter

TO START

Steamed rainbow trout, roe, buttermilk, fennel

Slow cooked hens egg, potato, caramelised onion, samphire

MAIN

Grilled eggplant, chimmichurri, capsicum, almonds

Paroo braised kangaroo, tomato, macadamia, papardelle

Pork belly, pumpkin, chilli, parsley

Seasonal sides

TO FINISH

Creme fraiche panna cotta, blackberries, mint

Camembert mousse, pear, walnut, honey ice cream

*One bill per table please | 1% surcharge applies per eftpos transaction.
15% surcharge applies on public holidays 2 course menu is not available on public holidays*

MT LOFTY RANGES VINEYARD

Mt Lofty Ranges Vineyard Menu Homage Dining Experience

March 2024 | Menu Homage 105

Matched Estate Wine 65 | Matched Premium Wines 90

Saltbush focaccia, house churned shallot butter

Tempura cauliflower, parmesan, black pepper

Smoked Kinkawooka mussels, prawn, chives

Steamed rainbow trout, roe, buttermilk, fennel

Slow cooked hens egg, potato, caramelised onion

Nomad chicken, mushroom broth, kombu, soy

Paroo braised kangaroo, tomato, macadamia, papardelle

OR

Pork belly, pumpkin, chilli, parsley

Creme fraiche panna cotta, blackberries, mint

Camembert mousse, pear, walnut, honey ice cream

Honeycomb coffee

Chocolate truffles, pine.

+10pp Adelaide Hills Artisan Cheese, condiments

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