

Mt Lofty Ranges Vineyard Dining Experience

April 2024 | 2 course 68 | 3 course 85 2 course available Monday - Thursday

Saltbush focaccia, house churned shallot butter

TO START

Poached squid, broccoli, onion, shio koji Confit celeriac, jerusalem artichoke, chives

MAIN

Confit pumpkin, spaghetti squash, parmesan, sage Paroo kangaroo, togarashi, orange, fennel Nomad chicken, pomegranate, parsley, lemon Seasonal sides

TO FINISH

Fig leaf semifreddo, rhubarb, buckwheat Woodside Brie crème brulèe, roasted apple sorbet, oats



Mt Lofty Ranges Vineyard Menu Homage Dining Experience

April 2024 | Menu Homage 105 Matched Estate Wine 65 | Matched Premium Wines 90

Saltbush focaccia, house churned shallot butter

Potato gratin, adobo, pancetta
Beetroot cannelloni, tofu, wild rice
--Poached squid, broccoli, onion, shio koji
--Confit celeriac, jerusalem artichoke, chives
--Tempura Robarra barramundi, capsicum, zucchini
--Paroo kangaroo, togarashi, orange, fennel
OR
Nomad chicken, pomegranate, parsley, lemon
--Fig leaf semifreddo, rhubarb, buckwheat
--Woodside Brie crème brulèe, roasted apple sorbet, oats
--Dark chocolate and coconut
Sichuan marshmallow
--+10pp Adelaide Hills Artisan Cheese, condiments