

Mt Lofty Ranges Vineyard Dining Experience

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

Saltbush focaccia, house churned shallot butter

TO START

Smoked beef tartare, macadamia, kale, potato
Spiced lentil croquette, curry leaves, tamarind, coconut

MAIN

Chermoula eggplant, baba ghanoush, coriander, lemon Nomad chicken, mushroom, leeks, thyme Pork belly, black garlic, cashew, cabbage Seasonal sides

TO FINISH

Mandarin meringue, oranges, salted caramel, grapefruit Nutmeg ice cream, apples, Pecan praline, feuilletine



Mt Lofty Ranges Vineyard Menu Homage Dining Experience

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

Saltbush focaccia, house churned shallot butter

Celeriac chip, hot English mustard, Woodside cheddar
Grilled prawn, chives, chilli, tapioca
--Smoked beef tartare, macadamia, kale, potato
--Spiced lentil croquette, curry leaves, tamarind, coconut
--Grilled barramundi, edamame, mint, beurre blanc
--Pork belly, black garlic, cashew, cabbage
OR
Nomad chicken, mushroom, leeks, thyme
--Mandarin meringue, oranges, salted caramel, grapefruit
--Nutmeg ice cream, apples, pecan praline, feuilletine
--Passion fruit and white chocolate fudge
Late Harvest snap, lemon balm semi freddo

+10pp Adelaide Hills Artisan Cheese, condiments