

DELIKATESSEN

LOCAL DELICACIES by ARTISANS OF BAROSSA

house bread, garden herb butter		10
house cured, mixed & warm Barossa Valley olives	<i>gf, df, pb</i>	10
Marga lamb croquette, romesco		each 6
tempura sardines, smoked tomato	<i>df</i>	each 8
confit chicken rillete	<i>df, gf</i>	each 5
Artisans' Charcuterie selection	<i>gfo</i>	35
3 cheese plate, condiments, house lavosh	<i>df</i>	27
Goolwa pipis, cous cous, trinity veg, nduja	<i>gf</i>	31
mushroom parfait, natives, quinoa cracker	<i>v, gf</i>	27
ricotta dumplings, sage beurre blanc	<i>df, gfo</i>	26
Kangaroo tartare, soy cured yolk, pickles, chips	<i>df</i>	25
pork belly skewers, chilli miso bbq, fried onion		21
WA barramundi, roast carrot, garlic grune sobe	<i>gf, df</i>	38
harisssa Margra lamb, muhammara, minted labeh	<i>gf</i>	41
bbq Ablesway chicken, caponata siciliana, spiced granola	<i>gf, df</i>	46
house cavatelli, pickle pumpkin, edamame, spinch	<i>df, pb</i>	32
Wagyu sirloin, mushroom butter, fondant potato	<i>gf, dfo</i>	55

A surcharge of 15% applies on public holidays