

# DELIKATESSEN

LOCAL DELICACIES by ARTISANS OF BAROSSA

house bread, garden herb butter	<i>gfo</i>	10
house cured, mixed & warm Barossa Valley olives	<i>gf,pb</i>	10
mushroom tart	<i>pbo</i>	each 5
spiced lamb with sago crisp	<i>gf,df</i>	each 7
fried quail tulip with honey	<i>gf,df</i>	each 7
roast beetroot, whipped tofu, mustard leaf with hot honey	<i>pb,gf</i>	21
gnocchi, herb oil, garlic chips and pangrattato	<i>veg</i>	24
salmon terrine, peas, edamame with quinoa	<i>df,gf</i>	28
Gumshire pork jowl, with oyster mushroom, soy and mizuna	<i>df,gf</i>	21
Kangaroo, sardines & caper leaf	<i>df</i>	25
Abelsway chicken with winter vegetables & beurre blanc	<i>gf</i>	46
Cone Bay barramundi, charred leek & gribiche	<i>gf,df</i>	38
Margra lamb, sweet potato & spinach	<i>gf,df</i>	45
grass fed wagyu sirloin, smoked mash with beetroot & jus	<i>gf,df</i>	55
cauliflower & chickpea Massaman curry	<i>gf,pb</i>	27
Artisans' Charcuterie selection	<i>gfo</i>	39
3 cheese plate, condiments, house lavosh	<i>gf</i>	29
sauteed greens with mushroom XO & fried onion	<i>gf,pb</i>	13
sherry vinegar potatoes	<i>gf,pb</i>	13
shoestring fries with vegan aioli	<i>gf,pb</i>	13
baby cos with horseradish dressing	<i>gf,pb</i>	13
vanilla creme brulee		16
steamed chocolate pudding with vanilla bean ice cream		16

*A surcharge of 15% applies on public holidays*