THE KITCHEN AT **BEC HARDY**

Our family have been growing grapes and making wine in McLaren Vale for 6 generations and we are passionate about this region so we have launched The Kitchen @ Bec Hardy featuring fresh, locally sourced ingredients.

SMALL PLATES

Paris Creek Farms brie and mushroom arancini served with lemon and confit garlic Aioli $(\nu) - 15$

Honey miso pumpkin to ast with fresh tomato salsa, to asted pine nuts, finished with petite herbs (vg, gfa) - 17 $\,$

> Pan seared Ellis chorizo roll with melted brie and tomato relish (gfa) - 17

GRAZING BOARDS

Sliced prosciutto, Ellis Chorizo, Paris Creek Farms brie, McLaren Vale apple jam served with house pickled asparagus, Barossa Bark and seasonal relish *(gfa, va)* – 30

Market Selection Cheese (gfa, v) - 20

LARGER PLATES

Corn and pea fritters served with spiced pumpkin puree, fresh salsa and red vein sorrel salad (v, vg, gfa) - 25

Lamb Shanks slow roasted in Bec Hardy Shiraz served with creamy polenta finished with sauteed kale and a sharp parmesan crumb (gfa) 1pc - 25/2pcs - 35

Pan seared South Australian Tommy Ruff served with dill and lemon Bur Blanc sauce, mashed potato and herbed asparagus (gf) - 30



With wine match - 80pp

Sometimes it is easier to let someone else do the thinking, especially when it is our talented chef Anthony Schlenk.

SIDES

Rocket and red vien sorrel salad (v, vg, gf) – 10

Polenta crusted herbed potatoes with confit aioli (v) - 12

LITTLE & BIG KIDS

Lamb Pie with tomato sauce, herbed potatoes - 15

FURRY KIDS

Chicken liver – 5

Please notify staff of any dietary requirements or allergies.

(v) vegetarian, (vg) vegan, (gf) gluten free, (gfa) gluten free option available, (va) vegetarian option available