

Our family has been growing grapes and making wine in McLaren Vale for six generations. Our Two Hatted venue, The Kitchen at Bec Hardy, is brought to you by Chef Connor Bishop. Our menu is designed to complement our wines, showcasing fresh, local, seasonal and sustainable produce.

The Kitchen is open 7 days a week 11am-3pm

FEED ME SHORT STORY - 80 PER PERSON		FEED ME LONG STORY - 90 PER PERSON	
House-made Bread & Butter		House-made Bread & Butter	
		As	election of small bites
Meredith Chevre I Home Grown Basil I McLaren Vale Almond		Meredith Chevre I Home Grown Basil McLaren Vale Almond and Confit Duck Potato	
House-made Pasta I Carrot & Ricotta I Walnut or Fish Of The Day I Cauliflower I Mushroom or Clare Valley Pork Tenderloin I Fennel I Apple		House-made Pasta I Carrot & Ricotta I Walnut or Fish Of The Day I Cauliflower I Mushroom or Clare Valley Pork Tenderloin I Fennel I Apple	
		Pre Dessert	
Seasonal Dessert		Seasonal Dessert	
LITTLE KIDS	CHEESE		FURRY FRIENDS
House-made Pasta – 14	A selection of Section 28 cheeses with house-made accompaniments + 12 per person		Dogs grazing bowl - 5



Our family has been growing grapes and making wine in McLaren Vale for six generations. We are so passionate about this region that we decided to launch The Kitchen at Bec Hardy to complement our wines, featuring fresh, locally-sourced ingredients.

The Kitchen is open 7 days a week 11am-3pm Grazing boards only Monday-Thursday

GRAZING BOARDS

Regional Platter

Ellis Butchers chorizo, pastrami, smoked cheddar, Adelaide Hills brie, dips, pickles, lavosh, pita bread 54

Cheese Board

A selection of Section 28 cheeses with house-made accompaniments 34

Plant-based Board

House-made dips, pickled veg, house-made bread, dukkah, olive oil 32

Sardines

Ortiz sardines served with pita bread

19