

THE KITCHEN	AT
BEC HARDY	

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 | Full Menu Friday-Sunday

FEED ME SHORT STORY - 77 PER PERSON	FEED ME LONG STORY - 90 PER PERSON
<p>House-made Bread & Butter</p> <p>Spring Beans Smoked Pork Hock Egg Yolk</p> <p>Gnocchi Spring Vegetables Mascarpone Basil or Nomad Farms Chicken Breast Garlic Cream Chard or Kangaroo Macadamia Tarragon + Seasonal Side Dish</p> <p>Seasonal Dessert</p> <p><i>Add a selection of Section 28 cheeses with house-made accompaniments + 12 per person</i></p>	<p>House-made Bread & Butter</p> <p>Spring Beans Smoked Pork Hock Egg Yolk Potsticker Dumplings Soy Caramel Spring Onion Myponga Squid Eggplant Chili Mayo</p> <p>Gnocchi Spring Vegetables Mascarpone Basil or Nomad Farms Chicken Breast Garlic Cream Chard or Kangaroo Macadamia Tarragon + Seasonal Side Dish</p> <p>Seasonal Dessert</p> <p><i>Add a selection of Section 28 cheeses with house-made accompaniments + 12 per person</i></p>
<p align="center">GRAZING BOARDS</p>	
<p>Regional Platter – Ellis Butchers chorizo, pastrami, duck parfait, dips, pickles, lavosh – 54</p> <p>Cheese Board – A selection of five Section 28 cheeses with house-made accompaniments - 34</p> <p>Plant-based Board – House-made dips, pickled veg, house-made bread, dukkah, olive oil -32</p> <p>Sardines with house-made bread - 19</p>	
<p align="center">LITTLE KIDS</p> <p>House-made Gnocchi – 14</p>	<p align="center">FURRY FRIENDS</p> <p>Dogs grazing bowl - 5</p>

Please notify staff of any dietary requirements or allergies.

(va) vegetarian option available, (vga) vegan option available, (gfa) gluten free option available, (va) vegetarian option available, (dfa) dairy free option available