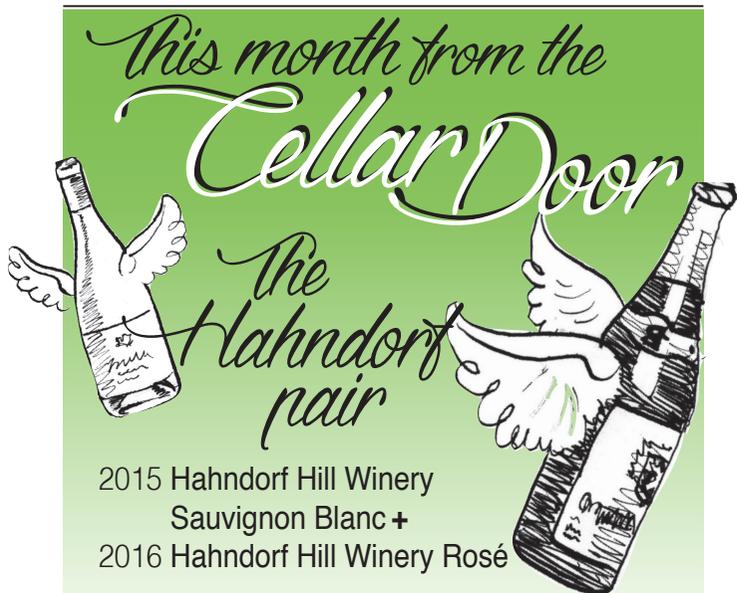


start by sharing

 marinated olives from Patlin Gardens	6
 dip – charred sweet corn, cashew nut + coriander served with warm Afghan bread	13
salt 'n pepper eggplant + tofu pieces with black pepper sauce + sesame crisps	16
asparagus gribiche – new season's asparagus spears, chopped boiled egg, fresh herbs, capers, lemon vinaigrette	14
 locally caught prawns (4) in spiced crumbs on warm salad of edamame, celery + mustard seed	17
 Harris smoked salmon, chive blinis, capers + horseradish cream	19
 terrine – locally smoked ham hock, beetroot + horseradish with Mizuna leaves + Dijon mayonnaise	16
<hr/>	
 soup with croutons	13
<hr/>	
 AGF+W salad	
shredded kale + red cabbage with toasted almonds, Hills apple + confit garlic dressing	15
+ organic Paris Creek cheddar	5



2015 Hahndorf Hill Winery
Sauvignon Blanc +
2016 Hahndorf Hill Winery Rosé

Take them home for **\$46** or **\$26** each

AGF+W AGF+W AGF+W

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a bit more

 tart – harissa roasted pumpkin + Paris Creek fetta with a salad of crispy iceberg + pickled red onion	24
 locally caught snapper fillet, Italian style runner bean ragu, kalamata olives + rough chopped parsley <i>may contain bones</i>	29
 pink duck breast, with petit salad of shaved asparagus + radish, intense carrot purée + cherry glaze	29
marinated San José pork cutlet (on the bone), five spice coating, wilted watercress, Asian style plum chutney + lemon wedge	31
 lamb Saagwala - mildly spiced slow cooked lamb spinach + tomato curry with tumeric Basmati rice + fresh lime cheek	29

something extra

 chips	small 5	large 7.5
real mayonnaise <i>or</i> BK's tomato sauce		1.5
 roast potatoes, Olsson's sea salt		8
 garden salad	small 5	large 9
 quinoa salad – celery heart, radish, quinoa, parsley + avocado oil		9
ciabatta roll + butter		2.5
Afghan bread		2

wholemeal bread sandwiches with butter	11.5
Enzo's gluten free bread available on request	+5
toasted	+5

-  Kangaroo Island organic egg, green peppercorn mayonnaise + watercress
-  Southern Fleurieu roasted lamb, fresh tomato + tzatziki
-  San José smoked leg ham, Dijon mustard + crisp lettuce

to finish

Haigh's indulgent chocolate custard with salted caramel centre, chocolate crunch + beetroot tuile	16
baked rhubarb + poached pear topped with ginger crumble + Bush Tucker's Mallee honey ice cream	15
warm lemon polenta cake with native finger lime, citrus segments, Cointreau syrup + Tweedvale pure cream	15
B.-d. Farm Paris Creek French style double brie, fig + walnut roulade, fresh pear + lavosh	
70g 9 140g 16 280g 29	

today's cake and more sweet treats on view at the counter

young diners (up to 10 years)

crustless ham, cucumber + mayo sandwich	7
today's soup with garlic toasts	8
pork chipolatas (2), roasted potatoes + flat green beans with BK's sauce	10
pan-fried chicken strips, green veggies + 6 chips	14
Maggie Beer chocolate coated ice cream stick	5
Haigh's chocolate frog with chocolate mousse, popping rocks + strawberries	10



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please note: only 1 account per table (visa/mastercard welcome)