

12pm – 2.30pm: Thursday - Sunday

LET THE CHEF FEED YOU

Two courses , chef's selection of shared entrée & main OR shared main & dessert	\$49.00
Three courses, chef's selection of shared entrée, main and dessert	\$55.00
SOMETHING SMALL	
Estate figs sourdough, house blend dukkah, Millbrook Valley EVOO	\$11.00
Antipasto plate, mixed cured meat, olives, pickles and bread DF/GFO/NF	\$31.00
Beef Carpaccio, crème fraiche, toasted fig leaf, capers GF/NF	\$21.00
Burrata cheese, heirloom tomatoes, balsamic figs, fresh basil, grilled sour dough V/GFO/NF	\$18.50
Miso mushroom arancini, dijon mustard (3) GF/VGN/NF	\$16.00
Fresh figs, caramelized almond cream, quinoa, red radish, peas GF/VGN	\$15.00
House cured Port Lincoln Kingfish, avocado, curry oil, citrus, puffed wild rice GF/NF	\$22.00
Glen Ewin duck sausages, Willabrand Fig chilli chutney GF/DF/NF	\$18.00
SOMETHING LARGER	
Fig leaf spaghetti, stracciatella, butternut pumpkin, roasted spring onion & chilli oil V/NF	\$26.00
Steak Frites , 36° South Sirloin (Naracoorte), fries, olive oil bearnaise, signature fig jus GF/DF/N	F \$36.50
Roasted Eggplant, harissa, spiced coconut crumbs, currants GF/VGN/NF	\$25.00
Charred broccolini and beans, dukkah, garlic yoghurt, fresh figs GF/VGN	\$26.00
Lemongrass free-range chicken (400g), chimichurri, pickled red onion GF/DF/NF	\$34.00
SIDES	
Skin-on fries , rosemary salt, aioli GF/DF/NF/V	\$12.00
Mixed leaves, citrus vinaigrette, macadamia GF/VGN	\$10.00
DESSERTS	
Glen Ewin cheese selection board (3 cheeses, 30g each) GFO/NF	\$31.00
Vanilla panna cotta, fresh figs, fig leaf crumble NF	\$15.00
Infused watermelon slices, fig gin, lime VGN/GF/NF	\$12.00
Chocolate & strawberries, chocolate cream & strawberries our way GF/NF	\$15.00
Glen Ewin Fig Gin affogato, espresso, fig gin, ice cream NF	\$12.00
Willabrand ice-cream, chocolate & fig or vanilla & fig GF	\$7.00