



GLEN EWIN ESTATE
Est. 1843

SPRING MENU

12pm – 2.30pm: Thursday - Sunday

SOMETHING SMALL

Estate figs sour dough , house blend dukkah, Millbrook Valley EVOO	\$7.50
Mixed mushroom pâté , sea salt lavosh VGN/GFO	\$14.00
Antipasto platters , mixed cured meat, olives, pickles and bread (serves 2) DF/GFO	\$28.00
Homemade pork terrine , pistachio, caperberries, cornichon, Willabrand chutney DF/GFO	\$18.00
Spiced beetroot arancini , Dijon mustard (3 per serve) GF/VGO	\$15.00
Goat cheese custard , balsamic figs, toasted walnut, bitter leaves V/GF	\$16.00
House cured salmon , buttermilk, fig leaf, roe, dill, prosciutto powder GF	\$20.00

SOMETHING LARGER

Hand rolled tagliatelle , cherry tomatoes, white anchovies, capers, olives, confit chilli DF	\$26.00
Steak Frites , 36° South Sirloin (Naracoorte), fries, olive oil bearnaise, signature fig jus GF/DF	\$35.00
Oven roasted cauliflower , garlic yoghurt, chimichurri, wild rice, Estate roasted figs GF/V	\$27.00
Bangers & Mash , Glen Ewin duck sausage, creamy mash potato, Willabrand chutney GF	\$30.00
Charred broccolini , garlic shoot, curried hummus, pickled onion GF/VGN	\$27.00

SIDES

Salt & vinegar fries , aioli GF/DF	\$10.00
Mixed leaves , citrus vinaigrette, macadamia GF/VGN	\$9.00

DESSERTS

Glen Ewin cheese selection board (3 cheeses, 50g each) GFO	\$30.00
Sticky fig pudding , butterscotch, vanilla ice cream	\$14.00
Callebaut chocolate cream , pistachio crumble, fig leaf meringue, glacé figs GFO	\$14.00
Glen Ewin Fig Gin affogato , espresso, fig gin, ice cream	\$15.00

