



LUNCH MENU

12pm – 2.30pm: Thursday - Sunday

LET THE CHEF FEED YOU

Two courses , chef's selection of shared entrée & main OR shared main & dessert Three courses , chef's selection of shared entrée, main and dessert	\$49.00 \$55.00
SOMETHING TO START	
Estate figs sourdough, house blend dukkah, EVOO DF	\$11.00
Spiced beetroot arancini, dijon mustard (3) GF/VGN/NF	\$16.00
Cured meat plate, mixed cured meat, house pickles and bread DF/GFO/NF	\$32.00
Cheese plate (3 cheeses), lavosh, fresh fruits, glacé fig GFO/NF	\$31.00
Stracciatella cheese, toasted fig leaf, seasonal vegetables, citrus GF/NF/V	\$18.50
House cured Atlantic salmon, buttermilk, roe, fig leaf oil GF/NF	\$22.00
Glen Ewin duck & gin sausages, Willabrand Fig chilli chutney GF/DF/NF	\$18.50
SOMETHING TO FOLLOW	
Fig leaf spaghetti, Goolwa pipis, XO sauce, chilli oil DF/NF	\$29.00
Coq-au-vin, Barossa bacon, sourdough GFO/NF	\$30.00
OBE organic beef porterhouse (250g), fig, signature jus, served medium-rare GF/DFO/NF	\$36.50
Pork jowl, fennel, glace fig, red vinegar GF/DF/NF	\$32.00
Seasonal mushrooms, polenta, truffle parmesan, spring onion V/NF	\$28.00
Red cabbage, pumpkin, chickpea, fig & olive tapenade GF/VGN/NF	\$28.00
SOMETHIN ON THE SIDE	
Skin-on fries, aioli GF/V/DF/NF	\$12.00
Honey roasted carrots, frond chimichurri, dukkah GF/V/DF/NFO	\$13.00
Creamy polenta, truffle parmesan GF/V/NF	\$12.00
Grilled cos lettuce, anchovies, pickled red onion GF/DF/NF	\$12.00
SOMETHING SWEET	
Figamisu, roasted fig, gin caramel NF	\$14.00
Chocolate cream, fig leaf anglaise, raspberry crumbs GFO/NF	\$15.00
Glen Ewin Fig Gin affogato, espresso, fig gin, ice cream NF	\$15.00
Estate quince, mulled wine, lemon sorbet GF/VGN/NF	\$14.00