



**GLEN EWIN ESTATE**

Est. 1843

## EXAMPLE OF SHARED MENU

subject to change

2 courses \$45pp or 3 courses \$50pp

Under 12-year-old may order from the Kids Menu

### SHARED ENTRÉES

Estate figs sour dough, house blend dukkah, Millbrook Valley EVOO

Mixed mushroom pate, sea salt lavosh (vegan)(GFO)

Spiced beetroot arancini, dijon mustard (GF/vegan)

House cured salmon, buttermilk, fig leaf, roe, dill, cacciatore powder (GF)

### SHARED MAINS

Hand rolled tagliatelle, cherry tomatoes, white anchovies, capers, olives, confit chilli (DF)

Steak Frites: 36° South Sirloin (South Australia-Naracoorte), fries, olive oil bearnaise,  
signature fig jus (GF/DF)

Charred broccolini, garlic shoot, curried hummus, pickled onion (GF/vegan)

### Sides

Salt & vinegar fries, aioli

Mixed leaves, citrus vinaigrette, macadamia

### SHARED DESSERTS

Sticky fig pudding, butterscotch, vanilla ice cream

Callebaut Chocolate Cream: pistachio crumble, fig leaf meringue, glazed figs