



GLEN EWIN ESTATE
Est. 1843

SHARED MENU

subject to change

2 courses \$49pp or 3 courses \$55pp
Under 12-year-old may order from the Kids Menu

SHARED ENTRÉES

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

Mixed mushroom pâté, *sea salt lavosh (vegan) GFO*

Spiced beetroot arancini, *Dijon mustard GF/VGN*

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

SHARED MAINS

Hand rolled tagliatelle, *mixed mushroom, ragu, porcini powder*

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

Charred broccolini, *garlic shoot, curried hummus, pickled onion GF/VGN*

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*