

HOWARD



VINEYARD

ADELAIDE HILLS

THE CELLAR DOOR

History in the Making

Sunday Sessions Menu

Dips and Platters

Chef's selection trio of Dips served with Char-grilled Pita Bread	\$15	(2 people)
Marinated Feta Cheese, Pickled Mushrooms, Char-grilled Eggplant, Howard Olives & Dip, Seared Chorizo and Marinated Seafood served with assorted Breads	\$25	(2 people)
Chef's selection of two Cheeses served with water crackers, nuts and dried apricots	\$18	(2 people)

Tapas – it's all about sharing !

(We recommend 1.5 dishes per person)

(These can vary slightly on a week to week basis)

Lightly Peppered Soft Shell Crab	\$12
Crunchy Fried Mushrooms with Aioli	\$12
Duck Liver with Pickled Grapes	\$12
Szechuan Pepper Squid with Lime Mayonnaise	\$12
Cherry Tomatoes with Bacon	\$12
Patatas Bravas (potatoes with spicy aioli)	\$12
Lamb Cutlets with Tzatziki	\$17
Braised Pork Belly with Mussels and Anise Consommé	\$17
Kingfish Carpaccio with Flying Fish Roe	\$17
Garlic Chilli Prawns	\$17
Rainbow Trout with Green Olive Tapenade	\$17
Quail Wrapped in Prosciutto with Saffron Vanilla Jus	\$17

Kids Meals

Chicken Nuggets with chips & sauce	\$12
Battered Fish with chips & sauce	\$12
Ice cream sundae (chocolate, strawberry & caramel)	\$8

Desserts

Orange Hotcakes with Lemon Pannacotta	\$13
Banana Crepe Ice Cream Towers with Caramel Sauce	\$13
Mocha & Hazelnut Tart with Anglaise & Berries	\$13
Wine poached Pears with Chocolate Ice Cream	\$13

No separate food accounts please.