



Sunday Sessions Menu

At Howard Vineyard Pardalote Bistro

Tapas on the Terrace

To Start

Chef's selection trio of Dips served with Char-grilled Pita Bread (for 2)	\$15
House Duck Liver Pate with Marinated Grapes	\$15
Howards Regional Tasting Plate inc. local meats, vegetables & dips plus the Chef's selection of seasonal produce (for 2)	\$25

Tapas - Vegetarian

Mushroom & Parmesan Arancini	\$3 ea
Chilli Manchego with Carrot Coulis (gf)	\$10
Buttery Brussel Sprouts (bacon optional) (gf)	\$17
Gratin Courgette with Goats Chevre & Watercress Puree (gf)	\$2.5 ea
Crunchy Fried Mushrooms with Aioli	\$12
Patatas Bravas (potatoes & spicy aioli) (gf)	\$12

Tapas - Seafood

Garlic & Chilli Pan Seared Prawns (9 pieces) (gf)	\$17
Seared Scallops with Walnut & Herb Sauce (gf)	\$3 ea
Mussels in a chilli tomato broth (gf)	\$17
Deep Fried Whitebait with Garlic Aioli	\$12
Gujons of Red Snapper with Beetroot Buerre Blanc (gf)	\$4 ea
Szechaun Pepper Squid with Lime Mayonnaise (10 pieces)	\$12

Tapas - Beef, Lamb, Poultry & Game

Seared Chorizo Capers (4 slices) (gf)	\$12
Veal & Pork stuffed Green Olives in crispy breadcrumbs (10 pieces)	\$14
Albondigas (Meatballs with our spicy tomato sauce)	\$2.5 ea
Chicken strips with Tabasco sauce & braised Fennel (gf)	\$3 ea
Venison Chipolatas with Hazelnut Jus	\$3 ea
Lamb Cutlets with Tzatziki & Cherry Tomatoes (gf)	\$4.5 ea

Chef's selection Banquet (min 4 people)

Selected by our Chef, 6 tapas to share amongst the table	\$30/p
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Desserts

Chef's selection of two Cheeses served with water crackers, nuts and glazed peach	\$18
Chocolate & Muscat Zabaglione with Vanilla Cream (gf)	\$13
Rhubarb & Apple Pie with Cinnamon, Nutmeg & Vanilla	\$13
Churros Con Chocolate	\$13
Citrus Tart with Orange Sauce & Cream	\$13

Please ask our friendly staff for the day's specials & Kids meal options

No separate food accounts please.

HOWARD VINEYARD

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