

HOWARD VINEYARD

CASUAL MENU

PLATTER \$45

3 cheese- Monforte, Brie, Blue

mixed olives, house made dip, local meats, sourdough with salted butter and lavosh
extra bread \$3 (ALT: GF)

CHEESEBOARD \$30

Section 28 monforte, Udder Delights Blue, Onkaparinga Valley Brie
muscatels, yuzu marmalade and lavosh (V,ALT: GF)

HAHNDORF VENISON TATAKI - \$27

yuzu ponzu, wasabi, white kimchi (GF, DF)

BIBIMBAP ARANCINI (2 pieces) \$15

leek puree, black aioli (V)

COOKIES KFC - \$16

Korean fried chicken wings, housemade pickle (DF)

SQUID SALAD (2 People) - \$32

Chargrilled squid, pickled chilli, lime mayo (GF)

TRIPLE COOKED POTATOES- \$12

herb tossed, salt and vinegar, black garlic aioli (DF, V)

POPCORN CAULIFLOWER - \$14

cookies signature sauce, grana pandano (V,ALT: DF)

CHOCOLATE BROWNIE - \$15

honeycomb & miso ice-cream

KIDS MUNCHIES

CHICKEN NUGGETS & CHIPS - \$14

SQUID & CHIPS - \$14

KIDS ICECREAM W TOPPINGS - \$7

15% Public holiday surcharge applies. Credit card surcharge processing fees apply to all major credit cards.

Customers with food allergies, please be aware that our food may contain or come into contact with common allergens. The kitchen will endeavor to cater for all dietary needs advised on the day.