

HOWARD VINEYARD CASUAL MENU

DISHES TO SHARE (1-3 PPL)

SOURDOUGH BREAD (4 pieces) - \$12

whipped butter, smoked salt, Adelaide Hills olives (V, NF, ALT: GF, DF, V+)

PUMPKIN ARANCINI (3 pieces) - \$15

kimchi romesco (V, ALT: NF)

CHESTNUT HUMMUS - \$16

pickled beetroot, quinoa (V, V+, DF, ALT: GF, NF)

GAZANDER OYSTER (3 pieces) - \$15

fresh shucked, finger lime, rubus vinaigrette (GF, DF, NF)

COOKIES KFC (5-6 pieces) - \$16

Korean fried chicken wings, housemade pickle (DF, NF)

SQUID SALAD (2 People) - \$32

Chargrilled xo squid, pickled chilli, lime mayo (GF, DF, NF)

GRAZING BOARDS (1-4 PPL)

CHEESEBOARD - \$30

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

PLATTER - \$49

Section 28 monforte, Onkaparinga Blue, Onkaparinga Valley Brie
olives, house made dip, local meats, sourdough with salted butter and lavosh (ALT: GF)

SIDES TO SHARE

TRIPLE COOKED POTATOES- \$12

lime aioli, vinegar salt (V, GF, DF, NF, ALT: V+)

SOMETHING SWEET

CHOCOLATE BROWNIE - \$15

marscapone cream, strawberry