

HOWARD VINEYARD CASUAL MENU

DISHES TO SHARE (1-3 PPL)

SOURDOUGH BREAD (4 pieces) - \$12

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

PUMPKIN ARANCINI (3 pieces) - \$18

house made arancini (V, GF)

XO SQUID SALAD - \$36

pan fried salt n pepper squid, lime mayo, house made pickles(GF)

CRISPY PORK SALAD - \$36

crispy pork belly, lime mayo, house made pickles(GF)

DARK CHILLI BURRATA WITH BAO BUN - \$22

deep fried bao bun, dark chilli sauce (ALT: GF)

PORK DUMPLINGS (6 pieces) - \$18

dumplings with yuzu ponzu (DF, NF)

VEGO SPRING ROLLS (3 pieces) - \$12

with sweet chilli sauce (DF, NF)

COOKIE'S KFC (5-6 pieces) - \$18

Korean fried chicken wings, pickle (DF, NF)

PRAWN TOAST (2pieces)- \$22

house made chilli sauce, grana padano, pickles

GRAZING BOARDS (1-4 PPL)

CHEESEBOARD - \$30

Selection of 3 Adelaide Hills Local Cheese, yuzu marmalade and lavosh
(V,ALT: GF)

PLATTER - \$49

Selection of 3 Adelaide Hills Local Cheese,
olives, beetroot dip, local meats, sourdough with salted butter and lavosh

(ALT: GF)

Additional GF Bread & Crackers \$5

SIDES TO SHARE

TRIPLE COOKED POTATOES- \$15

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

SOMETHING SWEET

CHOCOLATE BROWNIE - \$15

marscapone cream, strawberry

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.