

CASUAL DINING MENU

CASOAL BINNING MENO						
SMALL BITES TO SNACK		BIGGER PLATES TO SHARE				
HOUSE MADE KOREAN BREAD - 2PCS nori butter, confit ssamjang, kimchi jam	\$12	SALT + PEPPER SQUID xo, lightly crumbed, lime aioli (DF, NF)	\$26			
SOURDOUGH BREAD - 2PCS k.i. olive oil, balsamic, seeds (DF)	\$8	KOREAN FRIED CHICKEN WINGS - 5PCS cookie's kfc, house made pickle (DF, NF)	\$18			
PORK DUMPLINGS - 6PCS yuzu ponzu, crispy chilli (DF, NF)	\$21	EGGPLANT TEMPURA dark soy, potato crisp, sour cream (V, GF, NF)	\$23			
PUMPKIN ARANCINI - 3PCS kale salt, grana padano (V, GF, NF)	\$18	CURED ZUCCHINI whipped burrata, pickled fennel, yuzu, crispy chilli (V, GF, DF)	\$26			
TRIPLE COOKED POTATOES salt & vinegar, lime aioli (V, GF, DF, NF)	\$16	LOADED NACHOS kimchi pork, sour cream (GF, NF, ALT: DF)	\$23			
		CONFIT DUCK SALAD fennel, oragne, house made pickle, chilli (GF, DF, NF)	\$28			
GRAZING BOARDS TO SH	HARE					
CHEESE & BREAD BOARD	\$49					
3 Adelaide Hills Local Cheese	,					
sourdough bread, marinated olives, house made pickle,		SWEET TREATS				

COOKIE'S CHARCUTERIE BOARD \$75

3 Adelaide Hills Local Cheese, sourdough bread, marinated olives, house made pickle, yuzu, eggplant, mushroom, capsicum, plus local cured meats, condiments, lavosh crackers (NF, ALT: GF)

ADD-ONS FOR GRAZING BOARD

yuzu, eggplant, mushroom,

capsicum (NF, ALT: GF)

gf bread + gf crackers - \$7 additional sourdough - \$5 additional lavosh crackers - \$5

WINE TASTINGS

AVAILABLE IN CELLAR DOOR

taste six wines - \$15pp

BASQUE CHEESECAKE miso caramel, white chocolate crumble (GF, NF)	\$18
THE BEST BROWNIE IN THE HILLS jenny's signature brownie, citrus gel, lemon sorbet (NF)	\$18
PISTACHIO + MIXED BERRY TART $(GF, V+)$	\$18

KIDS CASUAL BITES

CHICKEN NUGGETS + CHIPS crumbed chicken served with chips + sauce	\$15
KIDS LOADED NACHOS kimchi pork, sour cream (GF, NF, ALT: DF)	\$18
HOT CHIPS chips with a side of sauce	\$12
KIDS VANILLA ICECREAM vanilla icecream with chocolate or strawberry topping	\$6
KIDS BROWNIE jenny's signature brownie served with vanilla icecream	\$12



CASUAL DRINKS LIST

OUR WINES

BEER + CIDER

HOWARD VINEYARD			INES CLUB	PIRATE LIFE SOUTH COAST PALE ALE ULTRA LOW .5%	\$11
2025 SPARKLING PINOT NOIR CHARDONNAY	\$13	\$47	\$38	PIRATE LIFE SOUTH COAST PALE ALE MID STRENGTH 3.5%	\$12
2025 SPARKLING BLANC DE BLANCS	\$14	\$50	\$42	PIRATE LIFE SOUTH COAST PALE 4.4%	\$13
2025 SAUVIGNON BLANC	\$12	\$41	\$37	MISMATCH LAGER 4.5%	\$13
2025 PINOT GRIS	\$13	\$45	\$38	MISMATCH SESSION ALE 4.0%	\$13
2025 RIESLING	\$14	\$51	\$39	LOBO CLOUDY APPLE CIDER	\$12
2025 CABERNET FRANC ROSÉ	\$13	\$51	\$39		
2025 PINOT NOIR	\$15	\$57	\$45	COCKTAILS + SPIRITS	<u>;</u>
2025 GAMAY	\$15	\$57	\$45		4
2024 SANGIOVESE	\$15	\$57	\$45	LEMONCELLO SPRITZ threefold lemoncello, sparkling blanc de blancs, soda	\$18
2024 CABERNET FRANC	-	-	\$50	ESPRESSO MARTINI	\$22
2024 SHIRAZ	\$15	\$57	\$45	espresso, vodka, kahlua, vanilla	,
AMOS RANGE WINES				BLUSH GIN SPRITZ blush gin, sparkling, soda, raspberry, strawberries	\$18
2022 AMOS	GLS	BTL	CLUB	APEROL SPRITZ	\$18
MÉTHODE TRADITONNELLE BLANC DE BLANCS NO.3	-	\$85	\$70	aperol, sparkling blanc de blancs, soda, orange HV X THREEFOLD BLUSH GIN & TONIC	\$14
2024 AMOS CHARDONNAY	\$20	\$75	\$57	blush gin, fever tree tonic with grapefruit	
2024 AMOS PINOT NOIR	, _		\$57	SPIRIT + MIXER GIN VODKA TEQUILA BACARDI	\$15
	-	- -	·	JACK DANIELS SPICED RUM	
2024 AMOS SHIRAZ	\$20	\$75	\$57	NON ALCOLUCIE	
				NON ALCOLHOLIC	

WINE TASTINGS

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NON ALCOLHOLIC

SOFT DRINK COKE COKE ZERO LEMONADE LEMON LIME BITTERS	\$5
JUICE APPLE ORANGE PINEAPPLE	\$6
SPARKLING WATER 750ml	\$5
COFFEE OR TEA MILK full cream oat almond sov	fr \$4