



HOWARD VINEYARD

ADELAIDE HILLS

WINTER CLASSICS

SHARED DINING MENU

OUR REDEFINED HANSANG MENU

HANSANG is Korean for one table, family dinner or table full of food. Our chef has designed this shared long lunch style of menu for all to enjoy.

Available on Weekends

\$60pp

TO START

HOUSE MADE KOREAN BREAD

Korean rice wine, pepitas, sunflower seeds, hemp seeds (NF)

SWEET POTATO HUMMUS

grilled & pickled vegetables (V+, GF, NF)

SMALL MAINS

CRISPY PORK BELLY

coconut chilli sauce, Jerusalem artichoke (GF, DF, NF)

CHARGRILLED BROCCOLINI

confit ssamjang (V+, NF, Alt: GF)

LARGE MAIN

SLOW COOKED WAGYU BEEF CHEEK

slow cooked wagyu, miso pumpkin puree, beetroot pickle (GF, NF, ALT: DF)

WITH

HOUSE MADE FRESH KIMCHI

(V+, GF, NF)

SAUTEED ASIAN GREEN

dashi vinaigrette, crispy shallots (V+, GF, NF)

SEE OUR SIDES + SWEETS MENU FOR ADD ON DISHES

Credit card surcharge processing fees apply to all cards + a 15% Public holiday surcharge applies.

Customers with food allergies, please be aware that our food may contain or come in contact with common allergens. We use minimal garlic, onion & soy in creating our dishes.

The kitchen will endeavour to cater for all dietary needs advised when booking, or on the day. No itemised payments for group bookings, split bills of up to 6 per table.



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SIDES + SWEETS

RECOMMENDED SHARED PLATES TO ADD

MARINATED TOMATO - \$5

yuzu, gochujang cheese (V, NF, Alt: V+, GF)

TRUFFLE CIGAR \$8

black garlic aioli, kale salt (V, GF, NF Alt: V+)

CONFIT SCALLOP- \$12

dashi butter sauce, finger lime (GF, NF)

TRIPLE COOKED POTATOES - \$16

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

PUMPKIN ARANCINI - 3PCS - \$18

kale salt, grana padano (V, GF, NF)

PORK DUMPLINGS - 6PCS - \$21

yuzu ponzu, crispy chilli (DF, NF)

EGGPLANT TEMPURA - \$23

dark soy, potato crisp, sour cream (V, GF, NF, Alt: V+)

PORT LINCOLN BABY OCTOPUS - \$26

kimchi romesco, smoked almond, xo salsa (GF, DF, Alt: NF)

HOUSE MADE NORI GNOCCHI - \$32

wild mushrooms, perilla seed emulsion (V, NF, Alt: V+, GF)

BUTCHER'S CUT STEAK
MARKET PRICE

FINISH STRONG!

ADD SOMETHING SWEET

BASQUE CHEESECAKE - \$18

miso caramel, white chocolate crumble (GF, NF)

THE BEST BROWNIE IN THE HILLS - \$18

Jenny's signature brownie, citrus gel, lemon sorbet (NF)

PISTACHIO + MIXED BERRY TART - \$18

mixed berry compote, mixed nuts (V+, GF)

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