



HOWARD VINEYARD

ADELAIDE HILLS

# JANCHI WINTER EDITION

## SHARED DINING MENU

JANCHI IS KOREAN FOR FEAST, BANQUET OR PARTY.

Our chef has designed this abundant menu to celebrate special occasions. Please note alterations can not be made to this menu and dietaries cannot be catered for.

**\$85pp**

### A LITTLE TREAT

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MARINATED TOMATO  
TRUFFLE MUSHROOM CIGAR  
CONFIT SCALLOP

### TO START

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HOUSE MADE KOREAN BREAD  
*Korean rice wine, pepitas, sunflower seeds, hemp seeds*

SWEET POTATO HUMMUS  
*grilled & pickled vegetables*

### SMALL MAINS

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PORT LINCOLN BABY OCTOPUS  
*kimchi romesco, smoked almond, xo salsa*

CRISPY PORK BELLY  
*coconut chilli sauce, Jerusalem artichoke*

CHARGRILLED BROCCOLINI  
*confit ssamjang*

### LARGE MAIN

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SLOW COOKED WAGYU BEEF CHEEK  
*slow cooked wagyu, miso pumpkin puree, beetroot pickle*

WITH

HOUSE MADE FRESH KIMCHI  
SAUTEED ASIAN GREENS  
*dashi vinaigrette, crispy shallots*

### DESSERT

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LEMON SORBET  
*Howard Vineyard rosé reduction, white chocolate crumble*

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. No itemised payments for group bookings, split bills of up to 6 per table.



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## HOWARD VINEYARD

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# SIDES + SWEETS

### *RECOMMENDED SHARED PLATES TO ADD*

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#### MARINATE 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*

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#### 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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