



HOWARD VINEYARD

ADELAIDE HILLS

WEEKDAY MENU

FAN FAVOURITES

SOURDOUGH BREAD - 2PCS	\$8
<i>K.I olive oil, balsamic, seeds (V+, NF, Alt: GF)</i>	
KOREAN FRIED CHICKEN WINGS - 6PCS	\$18
<i>Cookie's kfc, house made pickle (DF, NF)</i>	
PUMPKIN ARANCINI - 3PCS	\$18
<i>kale salt, grana padano (V, GF, NF)</i>	
PORK DUMPLINGS - 6PCS	\$21
<i>yuzu ponzu, crispy chilli (DF, NF)</i>	
SWEET POTATO HUMMUS	\$24
<i>grilled vegetables, house made pickles (V+, NF, Alt: GF)</i>	

GRAZING BOARDS

CHEESE & BREAD BOARD	\$49
<i>selection of 3 Adelaide Hills Local Cheese, sourdough bread, marinated olives, house made pickle and grilled vegetables, yuzu, (NF, ALT: GF)</i>	
COOKIE'S CHARCUTERIE BOARD	\$75
<i>selection of 3 Adelaide Hills Local Cheese, sourdough bread, marinated olives, house made pickle and grilled vegetables, yuzu, plus local cured meats and condiments, lavosh crackers (NF, ALT: GF)</i>	
ADD-ONS FOR GRAZING BOARD	
<i>gf bread + gf crackers</i>	\$7
<i>additional lavosh crackers</i>	\$5

SEASONAL PLATES

A LA CARTE DINING MENU | ADD SIDES TO SHARE

EGGPLANT TEMPURA	\$23
<i>dark soy, potato crisp, sour cream (V, GF, NF, Alt: V+)</i>	
PORT LINCOLN BABY OCTOPUS	\$26
<i>kimchi romesco, smoked almond, xo salsa (GF, DF, Alt: NF)</i>	
SPICED PORK WARM SALAD	\$28
<i>pork floss, fennel, house made chilli salsa (DF, NF, Alt: GF)</i>	
NORI GNOCCHI	\$32
<i>house made gnocchi, wild mushrooms, perilla seed emulsion (V, NF, Alt: V+, GF)</i>	
WAGYU BEEF CHEEK	\$38
<i>miso pumpkin puree, galbi jus, beetroot pickle (GF, NF, Alt: DF)</i>	
BUTCHER'S CUT WAGYU STEAK	MARKET PRICE

SIDES TO SHARE

HOUSE MADE FRESH KIMCHI	\$8
<i>(V+, GF, NF)</i>	
TRIPLE COOKED POTATOES	\$16
<i>salt & vinegar, black garlic aioli (V, GF, DF, NF, Alt: V+)</i>	
CHAR GRILLED BROCCOLINI	\$16
<i>confit ssamjang, (V+, NF, Alt: GF)</i>	

DESSERTS

BASQUE CHEESECAKE	\$18
<i>miso caramel, white chocolate crumble (GF, NF)</i>	
THE BEST BROWNIE IN THE HILLS	\$18
<i>Jenny's signature brownie, citrus gel, lemon sorbet (NF)</i>	
PISTACHIO + MIXED BERRY TART	\$18
<i>berry compote, mixed nuts (V+, GF)</i>	

Credit card surcharge processing fees apply to all major credit 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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ADELAIDE HILLS

KIDS MENU

MAINS

recommended for ages 12 and below

CHICKEN NUGGETS + CHIPS <i>crumbed chicken served with chips + sauce (DF, NF)</i>	\$15
LOADED NACHOS <i>kids serve of pork, sour cream (GF, NF, ALT: DF)</i>	\$18
SQUID + CHIPS <i>lightly crumbed squid with chips + sauce (DF, NF)</i>	\$18

SWEETS

recommended for ages 12 and below

VANILLA ICECREAM <i>kids serve of vanilla icecream with choice of chocolate or strawberry topping (NF)</i>	\$6
BROWNIE <i>kids serve of Jenny's signature brownie served with vanilla icecream (NF)</i>	\$12

CASUAL BITES FOR KIDS

recommended to add-on or share

PORK DUMPLINGS - 6PCS <i>yuzu ponzu, crispy chilli (DF, NF)</i>	\$21
KOREAN FRIED CHICKEN WINGS - 6PCS <i>Cookie's kfc, house made pickle vegetable (DF, NF)</i>	\$18
PUMPKIN ARANCINI - 3PCS <i>kale salt, grana padano (V, GF, NF)</i>	\$18
HOT CHIPS <i>chips with a side of sauce (V+, GF, NF)</i>	\$12

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