

# CHARDY PARTY MENU

## BITES TO SHARE

### KINGFISH CEVICHE

\$27

chilli salsa, creamy avocado (GF,DF)  
*pairs well with HV Blanc de Blancs*

### CHAR-GRILLED CHICKEN SKEWERS

\$18

(GF, DF)  
*pairs well with Amos Chardonnay*

### SALT AND PEPPER SQUID

\$24

xo sauce, lime aioli (GF, DF)  
*pairs well with HV Blanc de Blancs*

### PRAWN SANDO

\$25

cabbage, tartar (DF)  
*pairs well with HV Pinot Noir Chardonnay*

### PORK DUMPLINGS (6PC)

\$21

yuzu ponzu, asian salad (DF)  
*pairs well with Amos Chardonnay*

### VEGETARIAN DUMPLINGS (6PC)

\$21

yuzu ponzu, asian salad (V+)  
*pairs well with Amos Chardonnay*

### PUMPKIN ARANCINI (3PC)

\$18

grana padano, kale salt (GF, V, NF)  
*pairs well with HV Blanc de Blancs*

### TRIPLE COOKED POTATOES

\$16

salt & vinegar, lime aioli (GF, V, Alt:V+)  
*pairs well with Amos Chardonnay*



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## GRAZING BOARDS

### **CHEESE & BREAD BOARD (2-4 ppl) \$49**

Selection of 3 Adelaide Hills Local Cheese, sourdough bread, marinated olives, house made pickle, yuzu, eggplant, mushroom, capsicum (NF, ALT: GF)

### **COOKIES CHARCUTERIE BOARD (2-4 ppl) \$75**

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

#### **ADD-ONS FOR GRAZING BOARD**

*gf bread + gf crackers*

\$7

*additional lavosh crackers*

\$5

## SOMETHING SWEET

### **BASQUE CHEESECAKE \$18**

miso caramel, white chocolate crumble (NF, GF)

### **THE BEST BROWNIE IN THE HILLS \$18**

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

### **PISTACHIO + MIXED BERRY TART \$18**

mixed berry compote, lemon sorbet, raspberry sprinkle (DF)

