



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)

CHARGILLED 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.



HOWARD VINEYARD

ADELAIDE HILLS

VEGETARIAN SHARED SET MENU

Our chef's have designed this shared long lunch style of menu to include all and to run alongside the Winter Classic Menu.
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 MAIN

EGGPLANT TEMPURA

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

CHARGRILLED BROCCOLINI

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

LARGE MAIN

HOUSE MADE GNOCCHI

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

WITH

HOUSE MADE FRESH KIMCHI

(V+, GF, NF)

SAUTEED ASIAN GREENS

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

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ADELAIDE HILLS

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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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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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

MARINATED TOMATO
TRUFFLE MUSHROOM CIGAR
CONFIT SCALLOP

TO START

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

SWEET POTATO HUMMUS
grilled & pickled vegetables

SMALL MAINS

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

CRISPY PORK BELLY
coconut chilli sauce, Jerusalem artichoke

CHARGRILLED BROCCOLINI
confit ssamjang

LARGE MAIN

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

LEMON SORBET
Howard Vineyard rosé reduction, white chocolate crumble

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