

ENTREES - Let's Get You Started

Coffin Bay Oysters 18.9

'Nudie Rudie'

Freshly shucked to order, with fresh lemon.

09 Creed 'Wild Child' Riesling 7

'Oysters with a Little bit of Oomph'

Kilpatrick oysters, triple smoked bacon, tangy house made sauce.

Barossa Valley Cider Co, Squashed Apple 7.5

'Bushy Oysters'

Freshly shucked to order, finger lime granita, pops in your mouth.

Chateau Collection Pink Moscato 7

'Hummus where the heart is' 16

Roast capsicum hummus with garden botanicals and crudites

09 Creed 'Wild Child' Riesling 7

'Hot Stuff' 12

Fresh garden sourced zucchini & tomato soup

Barossa Valley Cider Co, Squashed Apple 7.5

'Cured Salmon' 16

Beetroot cured Salmon, horseradish cream and Fennel salad.

Chateau Collection Sauvignon Blanc 7

'Pick a Chick' 18.9

Pickled Adelaide Hills mushroom, saffron piccata and micro greens.

16 Kalleske 'Florentine' Chenin Blanc 10

'Pig in the hills' 18.9

Chorizo & Adelaide Hills mushroom croquettes with fresh garden greens, sriracha and aioli.

15 Lou Miranda 'Leone' Chardonnay 7

'Prawn Star' 19/39

Spencer Gulf Prawns sautéed with Chef's Chorizo, silverbeet & riesling infused risoni.

09 Creed 'Wild Child' Riesling 7

MAJORS - The Best Part of Your Day

'Spicy King' 38

Chargrilled kingfish with potato rosti, pea puree & rouille.

12 Creed Savvy Sisters Rose 7

'The Hills are alive...' 18.5/32

Warm venison salad with garden greens & Noc Cham dressing.

12 Creed Savvy Sisters Rose 7

'Don't be a Jerk' 35.5

Barossa Birds jerk chicken with garden cabbage, bacon and polenta chips.

15 Lou Miranda 'Leone' Chardonnay 7

'Gnocchi Gone Wild' 32

Pumpkin gnocchi with Adelaide Hills mushrooms with sage & white wine.

12 Creed Savvy Sisters Rose 7

'Broad Shoulders' 37.5

Lamb shoulder slow cooked with tomato & garlic, legumes and garden greens.

12 Chateau Collection Ruby Red Shiraz 7

'Beefed up' 39

200g Grass fed Porterhouse, silverbeet, baby carrot, rich red wine jus.

09 Villa Tinto Cabernet Sauvignon 9

'Getting Ribby with it' 32

Sticky beef short rib cooked low & slow, deboned, smokey char sui sauce with creamy mash.

16 Kalleske 'Florentine' Chenin Blanc 10

A bit on the side

Roasted garden carrots 8.5

Fresh garden vegetables 8.5

Fresh garden salad 8.5

Adelaide Hills sautéed mushrooms 8.5

Hand cut kipfler fries with aioli 8.5