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Sparkling Chardonnay	 \$8	 \$27
2019 'Robin's Reflection' Sauvignon Blanc	 \$8	 \$25
2015 'Vicki Norma' Chardonnay BV	 \$10	 \$35
2018 'Three Pears' Chardonnay	 \$9	 \$30
2017 'O' Series Chardonnay	 \$13	 \$45
2017 Reserve Chardonnay	 \$24	 \$80
2016 'Down She Goes' Pinot Noir	 \$10	 \$35
2017 'Wheely Good' Pinot Noir	 \$9	 \$30
2017 'O' Series Pinot Noir	 \$12	 \$40
2017 Reserve Pinot Noir	 \$24	 \$80
2018 'Maggie's Song' Shiraz	 \$9	 \$30
2017 'O' Series Shiraz	 \$12	 \$40
2017 Reserve Shiraz	 \$28	 \$95

## Beer

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Pale Ale	\$9
Mexican Lager	\$9

## Beverages

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Lemonade, Solo, Coke, Coke Zero	\$3
Sparkling Mineral Water	\$5
Besa Orange Juice, Besa Pear Juice	\$6
Coffee, Tea	\$5
Soy and mug	\$6

WHERE  
**DIRTY**  
**WORK**  
BECOMES **PURE**  
**PLEASURE**

## Share

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**Marinated Olives** VG + GF **\$9**

Local olives served in garlic, garden herbs and citrus

**Dukkah, Bread & Balsamic** VG + DF **\$12**

House made dukkah with locally sourced bread, balsamic and olive oil

**Arancini** V **\$22**

Roast capsicum, sage and tomato with a peppery tomato chutney and parmesan crisp

**Haloumi and Freekah Salad** V **\$23**

Chargrilled haloumi and freekah mixed with cherry tomatoes, rocket, pickled fennel and a vincotto dressing

**Signature Pork Ribs** GF **\$35**

Dry-rubbed pork ribs with housemade BBQ glaze

**Beef Cheek Doughnuts** **\$24**

Tender beef cheek coated in a light batter and fried served with chilli jam and sumac

**Chargrilled Lamb Cutlets** GF **\$35**

Local lamb cutlets chargrilled and served with chimichurri and a tomato and corn salsa

**Gin Cured Ocean Trout** GF **\$25**

Harris Ocean Trout on a bed of skordalia with pickled zucchini, red radish, greens and wasabi aioli

**Beetroot and Shallot Salad** V + GF **\$24**

Fresh beetroot with crispy shallots, feta, roast pumpkin, red radish, rocket, walnuts and vincotto dressing

**Chunky Chips** with kewpie mayo V **\$14**

**Prawn Spring Rolls** (6) with chilli mayo **\$14**

## Platters

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**Tasting Plate** GFO **\$90**

Chef's selection of arancini, Signature pork ribs, prawn spring rolls, beef cheek doughnuts plus cured meats, cheese, antipasti and chargrilled bread

**Mezze Plate** GFO **\$45**

Selection of cured meats, cheese, antipasti and bread

**Cheese Board** V + GFO **\$30**

Selection of three Adelaide Hills cheeses, fruit paste, spiced nuts and crackers

## Pizzas

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Gluten free & dairy free available on request.

**Pepperoni** **\$24**

Pepperoni, roast capsicum, mozzarella, chilli, sofrito sauce

**Big Smoke** **\$22**

Smoked chicken, bacon, BBQ sauce, mozzarella

**Margarita** V **\$22**

Marinated tomato, fresh basil, mozzarella, roast garlic

**Veggie Patch** V **\$22**

Seasonal vegetables, mozzarella

**Puttanesca** **\$22**

Salami, capers, olives, mozzarella, red onion, anchovies

**Moroccan Lamb** **\$23**

Marinated lamb, fetta, tomato, red onion, mozzarella, tzatziki

**Kid's Cheese** V **\$10**

## Check our specials board for daily specials and sweets

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