



S. C. PANNELL  
WINEMAKER

**Whilst you wait...**

House-Baked Sourdough Ciabatta. SCP Olive Oil. Dukkah. \$10  
Marinated Olives, Black Pepper Lemon & Honey Mixed Nuts \$10  
House Pickles from our garden \$8

**Dead End Tempranillo goes with...**

Fried Shishito Peppers \$16  
Olsen Sea Salt. Pickled Daikon. Ponzu. (gf) (vegan)

**Try Amuse alongside...**

Tempura Zucchini Flowers \$22  
Saltbush + Onkaparinga Valley Goats Chevre. (v) (gf)

**Sauvignon Blanc pairs exceptionally well with...**

Stuffed Banana Chillies \$22  
Cous Cous. Sundried Tomato. Pinenut. Almond + Tahini Cream. (v) (vegan op)

**Smart Grenache compliments...**

Duck Rillette \$22  
Cumquat Chutney. Pickles. Walnut Loaf. (gfo)

**Fiano goes swimmingly with...**

Marinated SA Octopus & Garlic Sourdough \$22  
Chilli. Lemon. Sherry Vinegar. Gremolata. (gfo)

**Our Aromatico sits nicely next to...**

Chilli Crab Roll \$24  
Steamed Rice Noodle. Blue Swimmer Crab. Chive. Chilli. (gf)

**Pair Basso Garnacha and...**

Char Sui Pork Cigars \$22  
Chinese Chilli BBQ

**Syrah works beautifully with...**

Manti. (Turkish Lamb Dumplings) \$22  
Tomato Butter. Yoghurt + Sumac (vo)

**Grenache Shiraz Touriga is a perfect match for...**

Whipped Beetroot + Labneh Dip \$22  
House-made Pita Bread. (gfo) (v)

**Field Street Shiraz goes hand in hand...**

300g Flat Iron Steak \$39  
Garden Caponata. Salsa Verde. (gf)

**A little something on the side...**

Thrice cooked chips (gf) (veg) \$10  
Garden Leaves & Greens. Honey Mustard & Lemon Dressing (veg) (gf) \$10  
Buffalo Mozzarella. Garden Heirloom Tomato + Basil (v) \$13  
Extra Bread \$4

SOMETHING TO EAT



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**Endless wine pairing options with...**

**Two Cheese Plate**

\$32

Choose 2-

50g Woodside Saltbush Goats Chevre

50g Barrosa Artisan Wash rind (cow)

50g Alexandrina Black Wax Cheddar

House Pickles. Fruit. House Fennel Lavosh. Crackers. (gfo)

**Try our Tempranillo Touriga alongside...**

**100g Adelaide Hills Artisan Salumi**

\$30

Ferment Garden Pickles. Green Olives. La vera Parmesan & hand-rolled Grissini.

**Something sweet.**

**Espresso Parfait**

\$12

Frangelico Syrup + Praline

**Summer Grilled Peach Pavlova**

\$12

Peach Sorbet & Chantilly Cream

**The perfect palate cleanser...**

**Orchard Sorbet**

\$8

Yellow Peach

Blood Orange + Grapefruit

Koomilya Estate Mulberry

**For the Little Ones... (under 12 years)**

**Chips with Tomato Sauce**

\$10

**Chicken & Chips**

\$12

+ Salad

**Ham & Cheese Pizza**

\$10

+ Chips

**Kids Meal Combo**

\$15

Chicken or Pizza. Chips. Drink. Ice Block or Ice Cream.

**Lemonade Ice Block or Vanilla Ice Cream**

\$5

**TO FINISH & FOR THE LITTLE ONES**



**S.C. PANNELL**  
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**House-made Soft Drinks**

Sparkling Grapefruit

\$5

Sparkling Orange

\$5

Lemon Lime & Bitters

\$6

**Mountain Fresh Juice**

Apple & Black Currant or Tropical

\$5

**Sparkling Water**

1 Litre Carafe (re-fillable)

\$7

**OTHER DRINKS LIST**