

St. Hugo

Chicken parfait, blood orange marmalade, sourdough toast <i>2012 St Harriet Semillon, Barossa Valley</i>	18
White anchovies, bread & butter pickles, toasted rye <i>2018 Private Collection Grenache, Barossa</i>	19
Toasted brussel sprouts, ricotta, house smoked speck, hollandaise <i>2021 St Hugo Chardonnay, Eden Valley</i>	20
Falafel, baba ganoush, zucchini & pea salad <i>2018 St Hugo Shiraz, Barossa</i>	22
Gnocchi, house chorizo, pickled red peppers & parsley <i>2021 St Hugo Riesling, Eden Valley</i>	26
Charred broccoli, eggplant, pickled daikon, fried shallot <i>2009 St Hugo Shiraz Cabernet Sauvignon, Barossa/Coonawarra</i>	28
Pressed lamb shoulder, celeriac cream, lentil & pickled beetroot <i>2015 Private Collection Cabernet Sauvignon, Coonawarra</i>	34
Chicken, houmous, roasted eggplant & red onion salad <i>2013 St Hugo Cabernet Sauvignon, Coonawarra</i>	36
Pork belly, mole white beans, corn, coriander & cucumber <i>2010 St Hugo Shiraz, Barossa</i>	38
Salmon, fennel, caper leaf & dill pickle salad <i>2015 St Hugo Grenache Shiraz, Mataro, Barossa</i>	39
Zucchini, curry leaf, rogan josh	12
Hasselback potato, horseradish cream, compound butter	12
Chargrilled corn, sriracha aioli, manchego	16
Chocolate ganache tart, plum sorbet <i>2016 St Hugo Vintage Ruby, Barossa</i>	18
Strudel with garden pears & caramelised apple, milk sorbet <i>2013 Gramps Botrytis Semillon</i>	18
Brioche honey log, coriander sugar <i>1970 St Hugo Tawny</i>	16
Cheese – Section 28 Monforte - Adelaide Hills	19