



# EMBER & VINE

## philosophy

Food is art, and chefs are artists.

“My approach to cooking is simple: I want to create unique and creative dishes, and bespoke menus in a way that I feel will become a memorable part of an event. The three most important beliefs or principles I follow are discipline, focus, and vision.” – Executive Chef Kiran Ghate (Chef KG)

At the helm of Ember & Vine, Chef KG leads the next-generation of culinary professionals who are redefining modern-Australian dining in Adelaide.

*Please note menu items may be subject to change without notice. We are passionate about high-quality ingredients, but we can't guarantee an allergen-free environment. Customers with allergies or special dietary needs should consult our team, and we'll do our best to accommodate.*



## small plates

SKALA BAKERY WARM FOCACCIA embered eggplant, thyme-infused cultured butter	\$10
OYSTERS natural, yuzu kosho mignonette, ikura ( <i>df</i> ) or tempura style, lemon myrtle mayo, micro herbs	\$6 each \$30 for ½ doz.
TORCHED ORA KING SALMON ikura, soy ponzu, wasabi gel, wattleseed tuile	\$27
OUTBACK TATAKI ( <i>gf &amp; df</i> ) Icon Wagyu, green harissa, coriander oil, crispy potatoes	\$27
DUCK & FIG TERRINE brioche, plum gel, pickles	\$26
KING OYSTER MUSHROOM RISOTTO ( <i>pb</i> ) vegan chorizo, fennel, vegan mozzarella	\$26

*pb - plant based | gf - gluten free | df - dairy free*

## large plates

CONFIT DUCK LEG	\$43
massaman, butternut pumpkin, kaffir lime oil, coconut, peanut soil	
CATCH OF THE DAY	\$42
native bush basil polenta, tomato, chive béarnaise, ikura, leek	
KAKUNI PORK BELLY	\$41
honey, carrots, smoked scallion mash, apple confiture, umami bomb	
CAULIFLOWER STEAK ( <i>gf &amp; pb</i> )	\$36
saffron cashew cream, agrodolce, macadamia, pomegranate	

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## from the grill



### 36° SOUTH TOMAHAWK

1.4kg dramatic cut, rich intense flavour, serves 2 guests,  
with your choice of 2 sides & 2 sauces

\$180

### ROAM WAGYU TENDERLOIN

250gm, subtle flavour, marble score 4, your choice of sauce

\$58

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#### SAUCES

- pink peppercorn jus
  - mushroom & cognac jus
  - café de paris butter
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## sides

\$15 each

3 for \$37

charred baby carrots, harissa yogurt, toasted almonds (*gf*)

sautéed asparagus, beurre noisette, bacon, crispy shallots (*gf*)

potato mash, smoked scallions (*gf & df*)

burrata, cherry tomato, basil, balsamic dressing, NYC pepper, sesame

salad greens, tomato, cashews, olives, house dressing (*gf & pb*)

snack spice fries, coriander crème fraîche

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## something sweet

PISTACHIO BASQUE CHEESECAKE mocha mascarpone, viola	\$18
VALRHONA MANJARI CHOCOLATE CREMEUX ( <i>gf</i> ) almond crumble, Kangaroo Island EVOO cream	\$18
TONKA BEAN CRÈME BRÛLÉE ( <i>pb</i> ) poached fig, granola crumble, coconut chantilly	\$18
GOURMET CHEESE SELECTION fruit paste, fresh grapes, pere al vino rosso, lavosh, candied nuts	\$40

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