



EMBER & VINE

LUNCH MENU

tuesday - saturday



snacks

SKALA BAKERY FOCACCIA | \$10.0

with embered eggplant and thyme-infused cultured butter

WARM OLIVES | \$10.0

marinated with rosemary, confit garlic, artisan bread stick

OYSTERS | \$6 each or \$30 half dozen

natural with yuzu kosho mignonette and ikura (*df*)

OR

tempura with lemon myrtle mayo

MUSHROOM TOAST (GFA & PBA) | \$17.0

savoury brioche with chrain harissa and black garlic catsup

KING PRAWN KOROKKE (GF) | \$18.0

crispy croquettes with kraken veil, pepperberry mayo, and rush leek

MISTO SANDWICH | \$18.0

grilled sourdough with prosciutto, gruyère cheese, and pesto

TORI KARAAGE (GF) | \$18.0

Japanese-style fried chicken with kimchi mayo and makrut dust

SNACK SPICE FRIES | \$15.0

golden fries with coriander crème fraîche

large plates

SOUP OF THE DAY (GFA & PBA) | \$21.0

focaccia, thyme-cultured butter, and Kangaroo Island extra virgin olive oil

ORA KING SALMON CHIRASHI (GFA & PBA) | \$23.0

salmon with avocado, pickled carrot, cucumber, rice, edamame, wombok, chilli mayo, and sesame

AVIATOR SALAD (GFA) | \$25.0

fresh cos lettuce with prosciutto, smoked chicken, herb croutons, parmesan, and a soft poached egg

MAWSON WAGYU BURGER | \$29.0

Wagyu burger with beetroot pepperberry relish, pickles, torched Swiss cheese, and truffle aioli, served with rosemary fries

CHICKEN PARMIGIANA | \$28.0

house-made tomato sauce, parmesan, rosemary salt fries and green salad

MUSHROOM PAPPARDELLE | \$28.0

Adelaide Hills portobello, zucchini & carrot ribbons, confit cherry tomato, thyme, parmesan

TOFU YELLOW CURRY (GF & PB) | \$28.0

Thai-inspired curry with baby corn, beans, pumpkin, and pandan jasmine rice





to share

GOURMET CHEESE SELECTION

curated selection of artisan cheeses, fruit paste, grapes, pere al vino rosso, lavosh, and candied nuts

E&V CHARCUTERIE BOARD

locally sourced cured meats, pickles, onion jam, brie, grapes, dry fruits, and sourdough

something sweet

PISTACHIO CHEESECAKE (GF)

mocha mascarpone and viola

VALRHONA MANJARI CHOCOLATE CREMEUX (GF)

almond crumble, Kangaroo Island extra virgin olive oil cream

TONKA BEAN CRÈME BRÛLÉE (PB)

poached fig, granola crumble, and coconut chantilly, rosewater

