

start by **sharing**

marinated olives from Patlin Gardens	6
dip – roasted Jerusalem artichoke, hint of chilli + pomegranate kernels with warm Afghan bread	14
Moroccan spiced roasted cauliflorets, sweet potato hummus, pomegranate molasses, toasted almond + preserved lemon yoghurt dressing	15
zucchini taco – roasted zucchini filled with spicy Mexican flavoured vegetables + melted cheese with sour cream, roasted chilli + corn chips	16
flathead fingers – Parmesan + Panko crumbed local flathead pieces with smooth green peas + salad of shaved fennel, lemon, parsley	16
Harris smoked salmon, chive blinis, capers + horseradish cream	21
terrine – five spice poached chicken (FR) + pork with salad of Asian greens, garlic oil + pickled ginger	16

soup with croutons 13

AGF+W salad

roasted pumpkin + carrot with kale, red onion, toasted pinenuts + feta with Maggie Beer Verjuice + oregano dressing	15
+ red gum smoked bacon (San José)	5



ART GALLERY FOOD + WINE
+ WINE
+ WINE

Take home Geoff Weaver's
2015 Sauvignon Blanc
for **\$36**

as featured in Tony Love's
TOP 100 WINES 2017

AGF+W AGF+W AGF+W

OPEN SEVEN DAYS 9AM-4.30PM | WEDDINGS + EVENTS | BOOKINGS ON 8232 4366

a bit **more**

tart – Onkaparinga Creamery brie, Brussel sprouts + fresh thyme with a salad of crispy iceberg + pickled red onion	24
crispy skin salmon fillet, Chinese style radish cake, green beans with chilli slices + soy-ginger glaze <i>may contain bones</i>	29
slow cooked Creole style chicken (FR), peppers, tomatoes, smoky chorizo + AGF+W cornbread	27
slow roasted pork belly (100% local from San José), fennel seasoning, parsnip purée, thyme + crackling	29
seared lamb loin (pink), portabello mushroom ragu, red wine jus, parsnip chips + rosemary gremolata	29

something **extra**

French fries	small 5.5	large 8
real mayonnaise <i>or</i> BK's tomato sauce	1.5	
roast potatoes, Olsson's sea salt	8	
green salad + tarragon vinaigrette	small 7	large 11
quinoa salad – celery heart, radish, trio of organic quinoa, parsley + avocado oil	11	
sourdough baguette + butter	2.5	
Afghan bread	2	

wholemeal bread sandwiches with butter	11.5
Enzo's gluten free bread available on request toasted	+5 +5

- zesty smashed chickpeas (lemon, celery, onion),
mung bean sprouts + baby spinach leaves
- spiced tomato sardines, cucumber + red onion
- Barossa smoked leg ham, bush tomato chutney,
herbed cream cheese + potato crisps

to **finish**

coconut panna cotta with rhubarb + mulled wine syrup	15
Haigh's 70% dark chocolate mousse, mocha meringue, orange curd + liqueur soaked orange segments	16
fruit hot pot – locally picked biodynamic blackberries + rum spiked apples with a puff pastry lid + a scoop of Bush Tucker's Mallee Honey ice cream	16
B.-d. Farm Paris Creek French style double brie, fig + walnut roulade, fresh pear + lavosh	70g 10 140g 19 280g 36

today's cake and **more sweet treats** on view at the counter

young diners (up to 10 years)

crustless smoked ham, cucumber + mayo sandwich	7
today's soup with garlic toasts	8
pork chipolatas (2), roasted potatoes + corn cob with BK's sauce	10
pan-fried chicken strips, green veggies + French fries	14
Bush Tucker's Mallee Honey ice cream	1 scoop 5 2 scoops 9
Haigh's chocolate frog with chocolate mousse, popping rocks + strawberries	10

please note: 1 account per table
(visa/mastercard welcome)

Only food from the **AGF+W** kitchen may
be consumed at the restaurant tables