

start by **sharing**

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| marinated olives from Patlin Gardens | 6 |
| dip – eggplant + chickpea Masala (mild), served with warm Afghan bread | 13 |
| zucchini taco – roasted zucchini filled with spicy Mexican flavoured vegetables + melted cheese with sour cream, roasted chilli + corn chips | 16 |
| terrine – summer vegetables + Onkaparinga goat's cheese with baby endive leaves + vinaigrette | 16 |
| ceviche – scallop, salmon, barramundi, citrus vinaigrette, avocado, coriander + salmon pearls | 21 |
| Harris smoked salmon, chive blinis, capers + horseradish cream | 19 |
| Osso Collo (salt cured + air matured pork scotch fillet), pickled garden vegetables + feta crumbs | 14 |

soup with croutons **13**

AGF+W salad

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|---|----|
| Thai style green paw paw, beansprouts, cherry tomatoes, snake beans, peanuts + red capsicum with fresh lime-soy dressing + aromatic herbs | 15 |
| + masterstock poached chicken (FR) | 6 |



Local wines now available to take home
ask at bar for more information

AGF+W AGF+W AGF+W

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

a bit **more**

| | |
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| tart – cherry tomatoes with La Casa Del Formaggio bocconcini, basil, thyme + parsley with a salad of crispy iceberg + pickled red onion | 24 |
| locally caught yellowtail whiting fillets rolled with prawn + scallop mousse (2), salsa verde + roasted beetroot <i>may contain bones</i> | 29 |
| Southern fried chicken (Riverton free range leg fillet), sweetcorn + red capsicum relish, sumac aoli | 27 |
| San José pork fillet, pineapple + cucumber salsa, spiced caramel peanuts + Granny Smith-miso sauce | 28 |
| lamb Saagwala - mildly spiced slow cooked lamb spinach + tomato curry with tumeric Basmati rice + fresh lime cheek | 29 |

something **extra**

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|--|---------|-----------|
| chips | small 5 | large 7.5 |
| real mayonnaise <i>or</i> BK's tomato sauce | 1.5 | |
| roast potatoes, Olsson's sea salt | 8 | |
| garden salad | small 5 | large 9 |
| quinoa salad – celery heart, radish, trio of organic quinoa, parsley + avocado oil | 11 | |
| ciabatta roll + butter | 2.5 | |
| Afghan bread | 2 | |

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

- Kangaroo Island organic egg, green peppercorn mayonnaise + watercress
- Aldinga smoked turkey, avocado, spicy plum chutney + shredded iceberg lettuce
- Southern Fleurieu roasted lamb, fresh tomato + tzatziki

to **finish**

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|--|-----------------------|
| poached pears + jelly – Coates sparkling shiraz jelly, star anise + cinnamon poached pear, Tweedvale pure cream | 15 |
| Sth Aussie Sundae – Haigh's 70% warm chocolate sauce, Bush Tucker's native mint + cocoa icecream, crushed meringue + roasted McLaren Vale almond brittle | 16 |
| strawberries + cream – vanilla cream mousse, strawberry tulle + fresh strawberries in crème de framboise | 16 |
| B.-d. Farm Paris Creek French style double brie, fig + walnut roulade, fresh pear + lavosh | 70g 9 140g 16 280g 29 |

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

young diners (up to 10 years)

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| crustless smoked turkey, 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 + 6 chips | 14 |
| Bush Tucker Ice Cream native mint + cocoa dixie cup | 6 |
| Haigh's chocolate frog with chocolate mousse, popping rocks + strawberries | 10 |

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