

AGF+W AGF+W AGF+W

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

start by sharing

marinated olives from Patlin Gardens	GF DF V	6
dip – roasted parsnip, white beans, cumin + lime with warm wholewheat tortilla	V DF GF on request	14
Moroccan spiced roasted cauliflowerets, sweet potato hummus, pomegranate molasses, toasted almonds + preserved lemon yoghurt dressing	V GF	15
sweetcorn + cheese fritters (5) with fresh tomato + jalapeno salsa	V	16
croquettes (5) – smoked Kingfish (Port Lincoln) + potato with native finger lime mayonnaise		18
Harris smoked salmon, chive blinis, horseradish cream + capers	GF	19
terrine – five spice poached chicken (FR) + pork with salad of Asian greens, garlic oil + pickled ginger	GF DF	16

soup with croutons **GF** (toast) on request 13

AGF+W salad GF DF V	
Gala apple, toasted almonds, blistered cherry tomatoes, red onion, baby endive + saltbush leaves with balsamic dressing	15
+ avocado	4

young diners (up to 10 years)

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 fat chips	GF DF 14
Pure Pop ice pops – strawberry, rhubarb + vanilla (100% natural) pine, lime + coconut	GF DF 6
Haigh's chocolate frog with chocolate mousse, popping rocks + strawberries	GF V 10

a bit more

tart – roasted tomato with La Casa Del Formaggio bocconcini, basil, thyme + parsley with a salad of crispy iceberg + pickled red onion	V	24
crispy skin salmon fillet, Chinese style radish cake, green beans with chilli slices + soy-ginger glaze	DF GF	29
<i>may contain bones</i>		
spice crusted chicken breast (FR) with Malay pineapple curry sauce + papadum	GF DF	27
seared kangaroo fillet (rare), Riverland currants in port wine jus, creamy garlic polenta, sweet potato bark + cracked native pepper berry	GF	29
South Australian Spring lamb rump (pink), rough pea mash, mint pickled carrots	GF	29

something extra

fat chips	GF DF V	small 6	large 9
real mayonnaise or BK's tomato sauce	GF DF V	1.5	
roast potatoes, Olsson's sea salt	GF DF V	8	
quinoa salad – celery heart, radish, quinoa, parsley + avocado oil	GF DF V	11	
garden salad	GF DF V	small 6	large 9
spring vegetables		11	
ciabatta roll + butter	GF on request	2.5	
Afghan bread	V DF	2	

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

- zesty smashed chickpeas (lemon, celery, onion), mung bean sprouts + baby spinach leaves **V V** on request
- Nino's sopressa, fresh tomato + dill pickled cucumber
- Coronation chicken – toasted walnuts, diced celery, mango chutney, sour cream, mayonnaise + chicken

to finish

coconut panna cotta with rhubarb + mulled wine syrup	V GF	15
Haigh's 70% dark chocolate mousse, mocha meringue, orange curd + liqueur soaked orange segments	V GF	16
Boozy berries (blueberries, strawberries, ancient blackberries), Bush Tucker's lime sunrise sorbet + zesty lemon gel	GF DF V	16
B.-d. Farm Paris Creek French style double brie, Willabrand saffron/vanilla poached pear + lavosh	V GF on request	70g 9 140g 16 280g 29

today's cake and a selection of **GF + DF** sweet treats on view at the counter

GF Gluten Free

DF Dairy Free

V Vegetarian

V Vegan