

MT LOFTY RANGES VINEYARD

Mt Lofty Ranges Vineyard Dining Experience

July 2024 | 2 course 69 | 3 course 89

2 course available Monday - Thursday

Seasonal house baked sourdough, house cultured butter

TO START

Cape Jervis yellow fin tuna, yuzu, wasabi

Foraged mushroom tart, mushroom ketchup, pine

MAIN

Spiced cauliflower, Sri Lankan curry, pickled golden raisin

Truffled Nomad chicken, lyonnaise onion, pine mushrooms

Hahndorf venison, barberry agro dolce, celeriac

Seasonal sides

TO FINISH

Vanilla bean rice pudding, rhubarb, caramelised grains

Chocolate crème, Jerusalem artichoke, preserved blackberry

*One bill per table please | 1% surcharge applies per eftpos transaction.
15% surcharge applies on public holidays 2 course menu is not available on public holidays*

Mt Lofty Ranges Vineyard
Menu Homage Dining Experience

July 2024 | Menu Homage 109

Matched Estate Wine 65 | Matched Premium Wines 90

Seasonal house baked sourdough, house cultured butter

Kangaroo carpaccio, mustard, parmesan sablé
Buckwheat croustade, artichoke puree, quercus truffle

Cape Jervis tuna, yuzu, wasabi

Foraged mushroom tart, mushroom ketchup, pine

Yellow fin whiting , tartare sauce, dill oil

Truffled Nomad chicken, lyonnaise onion, pine mushrooms

OR

Hahndorf venison, Barberry agro dolce, celeriac

Vanilla rice pudding, rhubarb, caramelised grains

Chocolate crème, Jerusalem artichoke, blackberry

Miso fudge, yuzu gel

MLRV kiwi fruit lolly, kiwi sherbet

+10pp Adelaide Hills Artisan Cheese, condiments