
Bistro & Cellar Door



WELCOME TO THE BISTRO & CELLAR DOOR

Glen Ewin Estate has a rich history steeped in horticulture.

The founder, George McEwin, had a passion for sustainable cultivation. In 1843 he published the 'South Australian Vigneron and Gardener's Manual' which detailed practical directions for the management of fruit trees and kitchen gardens.

In 2016, Glen Ewin Estate created a new kitchen garden, continuing George McEwin's vision for seasonal and sustainable produce.

The kitchen garden is a collaboration between our Head Chef and Horticulturalist. We pay homage to the horticultural traditions of George McEwin and Glen Ewin Estate by using produce picked fresh from our own gardens and from local producers.

As the regional Cellar Door for the Adelaide Hills, we showcase offerings from boutique wineries, breweries and distilleries.

Check with our Cellar Door staff for details on seasonal tasting flights and wine matches.

Breakfast

Barossa smoked bacon and eggs your way

nf gh

Pair with Swell Brewing Co Amber Ale

Crispy polenta with beetroot and apple tapenade

vn, gf, df, gh

Pair with Paracombe Rose

House made granola with Greek yoghurt and fresh fruit

v

Pair with Lobo Trad Cider

House made pancakes with ricotta and Willabrand figs

v

Pair with Gatehouse Sparkling Brut

Glen Ewin fig sourdough toast, house made jam and Buzz honeycomb

v, nf

Pair with Jericho Tempranillo



Extras

Roasted tomatoes	4	Bacon	6
Sautéed greens	4	Smoked salmon	6
Confit mushroom	4		
Hash brown	4		
Poached egg x2	4		

Lunch



Glen Ewin fig sourdough with aged balsamic and dukkah <i>v, gh</i>	9
House made sourdough bruschetta with heirloom tomato salsa, Woodside goats curd and balsamic glaze <i>v, gh</i>	12
House made arancini <i>v, gf avail</i>	18 (9 pce)
Glen Ewin Grazing Platter for 2 <i>Pair with Eccolo Chardonnay</i>	25
Poached free-range chicken with Thai salad <i>gf, df, nf</i> <i>Pair with Jericho Fume Blanc</i>	24
Adelaide Hills lamb cutlets with pea and mint puree, quinoa salad and pickled baby beets <i>gf, gh</i> <i>Pair with Eccolo Sangiovese</i>	27
Atlantic salmon and candied lemon with tamarind and chilli sauce on broccoli and asparagus <i>gf, df gh</i> <i>Pair with Paracombe Rose</i>	30
Freekah, roast pumpkin and zucchini salad <i>vn, gf, df, nf</i> <i>Pair with Paracombe Pinot gris</i>	18
Green bean, hazelnut and orange salad <i>vn, gf, df</i>	12
Tomato, basil and bocconcini salad <i>v, gf, nf</i>	12
Crispy potato chips served with smoked chipotle aioli <i>v</i>	9
Sweet potato chips with garlic aioli <i>v, gf</i>	9
Adelaide Hills cheese board with lavosh, fig, walnut log and Paracombe Pear 1 cheese 22 2 cheese 29 3 cheese 35 <i>gf avail</i> <i>Pair with Moorooroo Park Late Harvest Semillon</i>	
Fig gin parfait with lime jelly, glace fig and orange gel <i>v, gf, nf, gh</i>	15
Chocolate tart with berry coulis and mascarpone quenelle <i>v, gf</i>	14

v vegetarian - *vn* vegan - *gf* gluten free - *df* dairy free – *nf* nut free – *gh* some of this dish is grown here

White Wines

The Gatehouse
 Sauvignon Blanc 2016
 NV Sparkling Brut

7 29
 7 29

Paracombe Premium Wines
 Pinot Gris 2016
 Holland Creek Riesling 2017

8 32
 32

Vinteloper
 'PG/17' Pinot Gris 2017

36

Rusty Bike Wines
 'The Racer' Riesling 2017

32

Corduoy Wines
 Riesling 2017

7 32

Solitaire Estate
 Riesling 2015

32

Kersbrook Hill Estate
 NV "Stiletto" sparkling Moscato

6 23

Jericho Wines
 Fiano 2016
 Fume Blanc 2016

34
 34

Eccolo Wines
 Chardonnay 2016

9 34

Kastambul Vintners
 Piccadilly Valley Chardonnay 2012

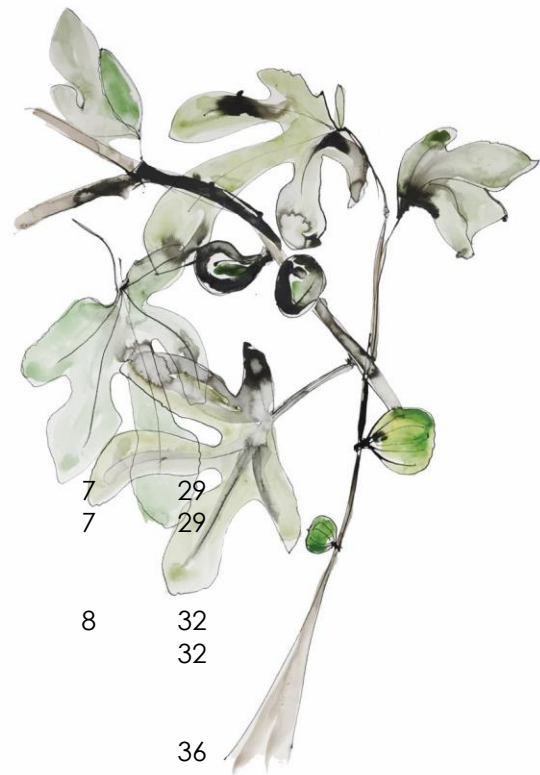
10 40

Beautiful Isle (Tasmania)
 Chardonnay 2016
 Vintage Sparkling 2015

50
 70

Moorooroo Park
 "Dolce Far Niente" Late Harvest Semillon 2009

30



Red Wines



<i>Glen Ewin</i> 'Heritage Series' Shiraz 2014		35	
<i>The Gatehouse</i> Shiraz 2014	8	29	
<i>Paracombe Premium Wines</i> Pinot Noir 2014		32	
The Reuben 2012		32	
Red Ruby Rose 2017		32	
<i>Mt Bera</i> Tempranillo 2013		30	
'Boundless Horizons' Cabernet Sauvignon 2010		32	
'Boundless Horizons' Pinot Noir 2010		32	
<i>Eccolo Wines</i> Sangiovese 2015		32	
<i>Lonely Vineyard</i> Montepulciano 2016	10	45	
<i>Solitaire Estate</i> Shiraz 2010		32	
<i>Jericho Wines</i> Tempranillo 2017		32	
Rose 2017	9	34	
<i>Kersbrook Hill Wines</i> 'Strange Bedfellows' Cabernet Tempranillo 2013	9	36	
<i>Kastambul Vintners</i> Single Vineyard Shiraz 2012		40	
<i>Corduroy</i> Pinot Noir 2016	8	36	
<i>Beautiful Isle (Tasmania)</i> Syrah 2016		60	
Pinot Noir 2015		60	
			<i>Vinteloper</i> Shiraz 2014
			46
			Pinot Noir 2015
			45
			<i>Rusty Bike Wines</i> 'The Penny Farthing' GSM 2015
	9		38
			<i>CRFT Wines</i> 'Budenberg Vineyard' Pinot Noir 2015
			45
			<i>Capital Wines (Australian Capital Territory)</i> Kyeema Estate Reserve Merlot 2013
			55
			'The Ambassador' Tempranillo 2014
			38
			Fortified
			<i>Horndale Distillers (60ml serve)</i>
			6.5
			Chocolate Tawny
			Chocolate Cherry Tawny
			Chocolate Orange Liqueur Tawny
			Dark Chocolate Orange Tawny
			Coffee Tawny
			Whisky Barrel Aged Tawny
			Aged Tawny

Other Drinks



Coke/Coke Zero/Lemonade/Soda/Squash	3.5
Paracombe Premium Perry Apple juice	4
Paracombe Premium Perry Pear juice	4
Mountain Fresh bottled juices:	
<i>Ask staff for available flavours</i>	4
Acqua Panna still mineral water (750ml)	7
Acqua Filette sparkling mineral water	7
Fever Tree Mediterranean Tonic water	3
Fever Tree Elderflower Tonic Water	3
Capi Australian Tonic	3

Lobo Cloudy Apple cider	7
Lobo Perry cider	11
Lobo Cyser	12
Lobo Trad cider	8
Kersbrook Basket Press 650ml	18
Kersbrook Barrel Aged 650ml	22
Rusty Bike 'The Apple Cart' 750ml	25

Prancing Pony Amber Ale	8.5
Prancing Pony Sunshine Ale	8.5
Prancing Pony Hopwork Orange	8.5
Prancing Pony India Red Ale	14
Lobethal Bierhaus Bohemian Pilsner	8.5
Lobethal Bierhaus Indian Pale Ale	8.5
Lobethal Bierhaus Saison	8.5
CVBC Pale Ale	8.5
CVBC Red Ale	8.5
CVBC Stout	10
Swell Brewing Co Pale Ale	7.5
Swell Brewing Co Golden Ale	7.5
Swell Brewing Co Amber Ale	7.5
Swell Brewing Co Aged Stout	10

Coopers Pale Ale	6.5
Coopers Premium Light	5.5
Corona	8
Heineken	8

8
Fig Gin
Pot & Still - Glen Ewin Estate

Signature Gin
36 Short Gin - Virginia SA

Applewood Gin
Applewood Distillery - Gumeracha SA

Southern Dry Gin
Ounce Gin - Magill SA

Signature Gin
23rd Street Distillery – Renmark SA

Old Tom Gin
Kangaroo Island Spirits – Kangaroo Island SA

10
Wild Gin
O Gin
Kangaroo Island Spirits – Kangaroo Island SA

Negroni
Bath Tub Cut
Original
Prohibition Gin – Sterling SA

Distillers Strength
Signature
Horisumi
Archie Rose – Sydney NSW