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# Bistro & Cellar Door

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## 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</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
Freekeh, roast pumpkin and zucchini salad <i>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</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

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# White Wines

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*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

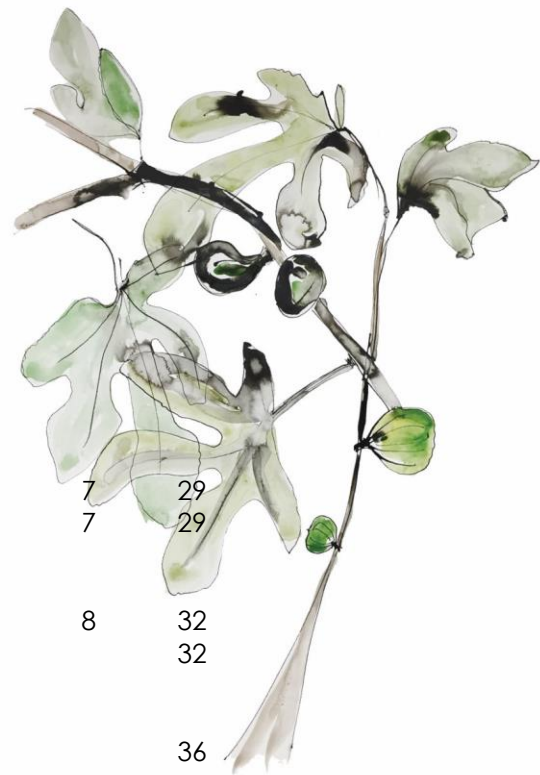
10 40

*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	
Rosatto 2018 (rose)		30	
<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>Corduoy</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
Touriga National 2017			32
<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
<i>Fortified</i>			
<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			

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## Other Drinks

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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 (750ml)	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
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*

Southern Dry Gin  
*Ounce Gin - Magill SA*

Signature Gin  
*23<sup>rd</sup> 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*