

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.

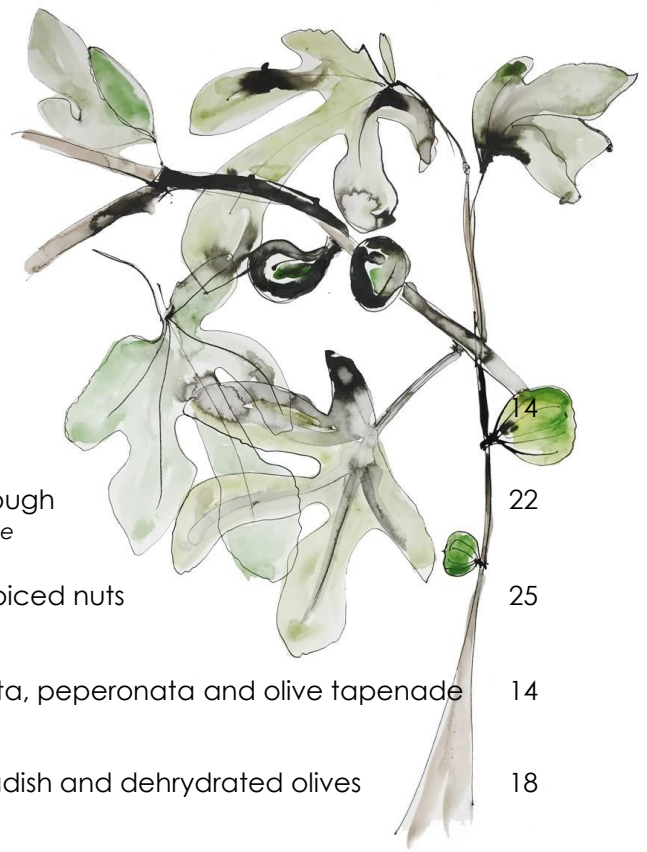
The kitchen garden is a collaboration between our Head Chef and Horticulturalist. We pay homage to the horticultural traditions of George McEwin and Glen Ewin Estate by using produce picked fresh from our own gardens and from local producers.

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.



SOMETHING TO SHARE



House made dips, confit Coriolo Olives with pita <i>v, gf avail - Pair with a bottle of Solitaire Riesling</i>	14
Cured meat selection with house made pickles and sourdough <i>gf avail - Pair with a bottle of Mt Bera 'Ebullient' Sparkling Pinot Noir Cuvee</i>	22
Australian Cheese board with Glen Ewin fig chutney and spiced nuts <i>gf avail - A bottle of Paracombe Pinot Gris or Mt Bera Tempranillo</i>	25
Bruschetta board of slow roasted tomatoes, whipped ricotta, peperonata and olive tapenade <i>v - Pair with Gatehouse Sauvignon Blanc</i>	14
Pot & Still Fig Gin cured Salmon with pickled fennel, horseradish and dehydrated olives <i>gf, gh - Pair with a bottle of Jericho Fume Blanc</i>	18
Australian Salt and Pepper squid with squid ink aioli <i>Pair with Prancing Pony Hopwork Orange APA</i>	14
Kingfish ceviche with chargrilled sweetcorn, chilli, coriander and corn soil <i>gf - Pair with a glass of Kastambul Chardonnay</i>	18
Field Mushroom Arancini with house-made relish and aged parmesan <i>v - Pair with a bottle of Eccolo Sangiovese</i>	12
Pork Belly bites with hoisin and Granny Smith apple, pickled Daikon and toasted peanuts <i>Pair with Swell Brewery Amber Ale</i>	12
Chargrilled Chorizo with salsa verde and roasted Capsicum <i>Pair with a glass of Paracombe Red Ruby Rose</i>	16
Buffalo Burrata, heritage tomatoes, basil and olive oil <i>gf, v - Pair with Fig Gin and Tonic</i>	18

MAINS

Slow cooked chicken breast with peperonata and balsamic onion petals 27
Pair with a glass of Jericho Tempranillo

Crispy skin Barramundi with field mushrooms, baby spinach and chimichurri 29
Pair with a glass of Rusty Bike Riesling

South Australian Scotch fillet 300g with crispy new potatoes and chargrilled broccolini 36
Pair with a bottle of Paracombe 'The Reuben'

Handmade Gnocchi with pistachio pesto seasonal greens and panagratto 24
Pair with a glass (90ml) of Moorooroo Park Late Harvest Semillon

Wild Rice and quinoa with haloumi, chargrilled broccolini and confit chilli 22
Pair with a glass of Mylkappa Pinot Noir

Mains to share

Slow cooked Lamb shoulder with tzatziki and new potatoes 75

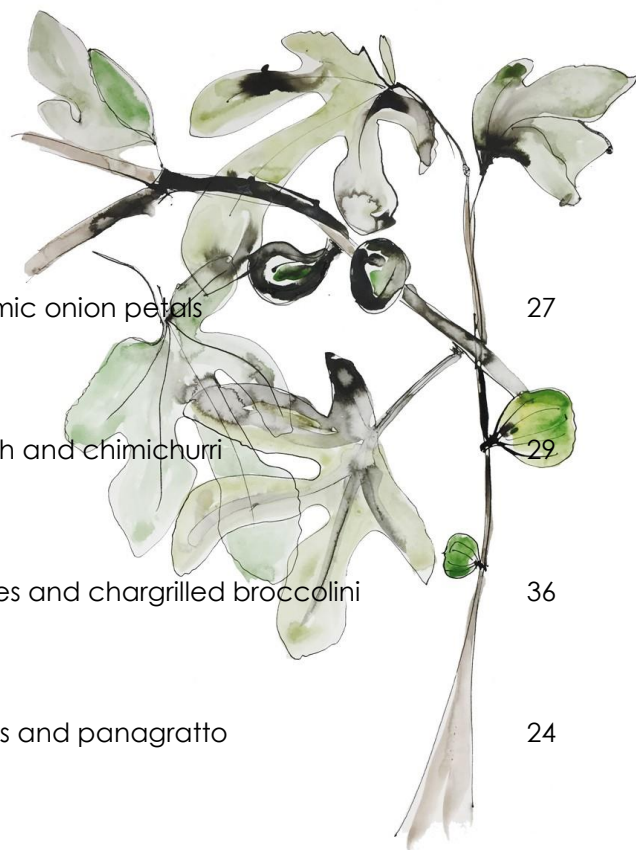
½ Free range Adobo chicken with beer batter chips 39

Sides and extras

Chargrilled broccolini with confit chilli and lemon 12

Beer Battered chips with aioli 10

Glen Ewin Sourdough with olive oil and dukkah 7



WHITE WINE

The Gatehouse
 Sauvignon Blanc 2016
 NV Sparkling Brut

Paracombe Premium Wines
 Pinot Gris 2016
 Holland Creek Riesling 2017

Vinteloper
 'PG/17' Pinot Gris 2017

Rusty Bike Wines
 'The Racer' Riesling 2017

Corduoy Wines
 Riesling 2017

Solitaire Estate
 Riesling 2015

Kersbrook Hill Estate
 NV "Stiletto" sparkling Moscato

Jericho Wines
 Fiano 2016
 Fume Blanc 2016

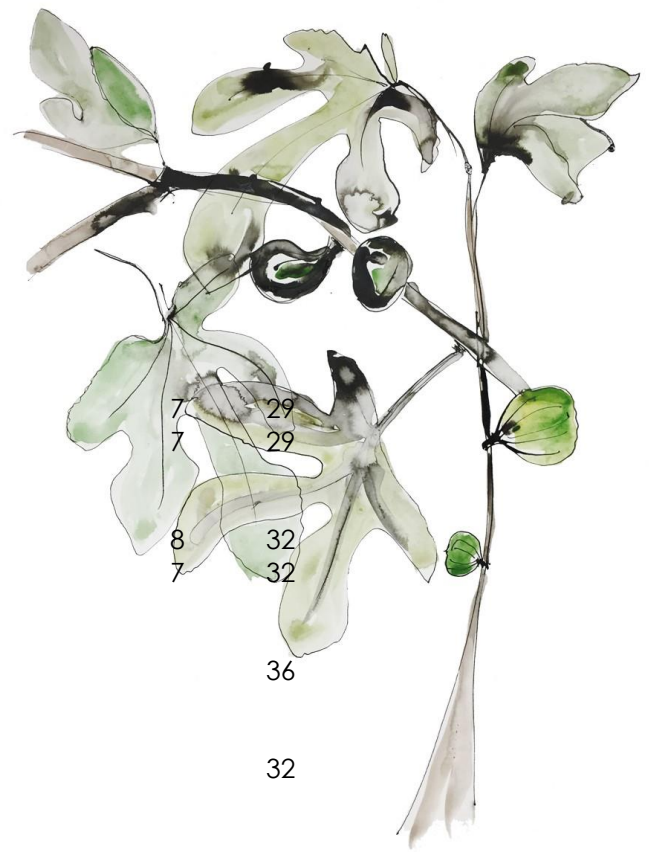
Eccolo Wines
 Chardonnay 2016

Kastambul Vintners
 Piccadilly Valley Chardonnay 2012

Beautiful Isle (Tasmania)
 Chardonnay 2016
 Vintage Sparkling 2015

Moorooroo Park
 "Dolce Far Niente" Late Harvest Semillon 2009

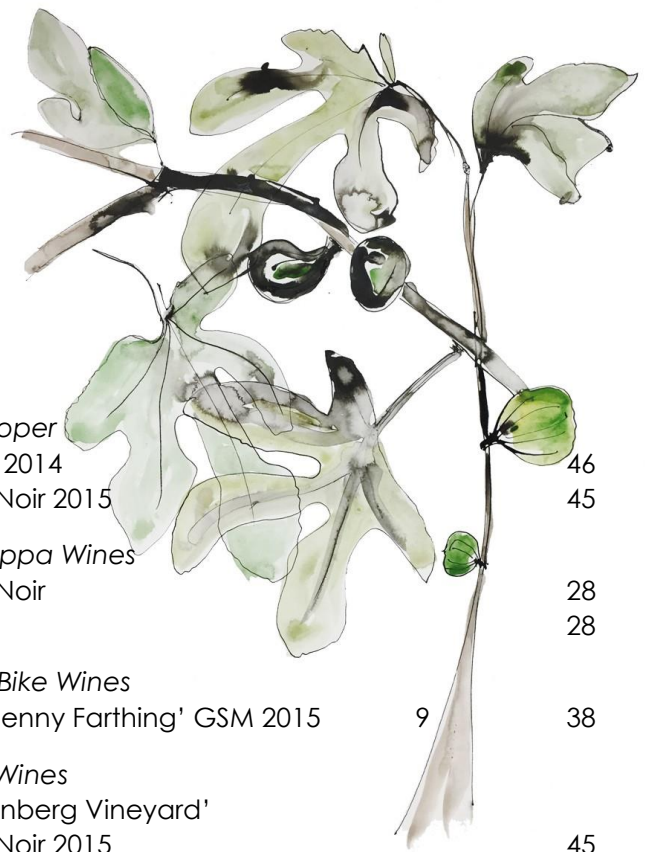
Mylkappa Wines
 Blanc de Blanc Sparkling



7	29
7	29
8	32
7	32
	36
	32
	32
	32
6	23
	34
	34
9	34
10	40
	50
	70
	30
	32

RED WINE

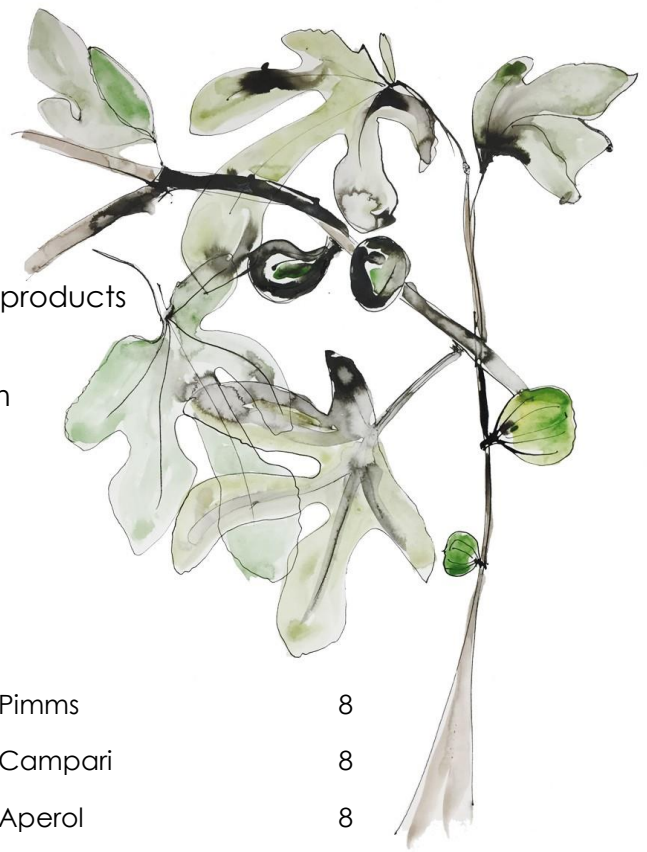
<i>Glen Ewin</i>				
'Heritage Series' Shiraz 2014			35	
<i>The Gatehouse</i>				
Shiraz 2014	8	29		
<i>Paracombe Premium Wines</i>				
Pinot Noir 2014			32	
The Reuben 2012			32	
Red Ruby Rose 2017			32	
<i>Mt Bera</i>				
Tempranillo 2013			30	
'Boundless Horizons'				
Cabernet Sauvignon 2010			32	
'Boundless Horizons'				
Pinot Noir 2010			32	
'Ebullient'				
Sparkling Pinot Noir Cuvee			28	
<i>Eccolo Wines</i>				
Sangiovese 2015			34	
<i>Lonely Vineyard</i>				
Montepulciano 2016	10	45		
Rosatto 2018 (rose)			30	
<i>Solitaire Estate</i>				
Shiraz 2010			32	
<i>Jericho Wines</i>				
Tempranillo 2015			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>Beautiful Isle (Tasmania)</i>				
Syrah 2016			60	
Pinot Noir 2015			60	
<i>Vinteloper</i>				
Shiraz 2014				46
Pinot Noir 2015				45
<i>Mylkappa Wines</i>				
Pinot Noir				28
Rose				28
<i>Rusty Bike Wines</i>				
'The Penny Farthing' GSM 2015	9			38
<i>CRFT Wines</i>				
'Budenberg Vineyard'				
Pinot Noir 2015				45
<i>Corduroy Wines</i>				
Pinot Noir 2016				36
<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				



GIN & APERITIFS

Glen Ewin Estate is committed to quality, artisanal, local products and gin is no exception.

This is the home of Pot & Still Fig Gin, made using figs from our own orchard



<i>Pot & Still - Glen Ewin Estate</i> Fig Gin	8
<i>36 Short Gin - Virginia SA</i> Signature	8
<i>Ounce Gin - Magill SA</i> Southern Dry Gin	8
<i>23rd Street Distillery – Renmark SA</i> Signature Gin	8
<i>Lobo – Lobethal SA</i> Quince Djinn	8
<i>Red Hen Distillery – Adelaide SA</i> Dry Hen Gin	8
<i>Ambleside Distillers – Hahndorf SA</i> Small Acre Gin	8
No 8 Botanical	8
<i>Antipodes – Adelaide SA</i> Organic Pink Gin	10
<i>Kangaroo Island Spirits – Kangaroo Island SA</i> Wild Gin	10
O Gin	10
<i>Prohibition Liquor Co – Sterling SA</i> Negroni	10
Original	10
<i>Archie Rose – Sydney NSW</i> Distillers Strength	10
Signature	10
Horisumi	10

Pimms	8
Campari	8
Aperol	8
Lillet Rose	8
Cinzano Bianco	6
Cinzano Extra Dry	6

Tonic

Fever Tree Indian Tonic	3.5
Fever Tree Mediterranean	3.5
Capi Australian Tonic	3.5

Glen Ewin Negroni 20
A refreshing blend of Fig Gin,
Pimms, orange bitters and lemon
zest over ice

Rose bloom 18
Lillet Rose with 23rd St Gin and
Paracombe Rose over ice

Ask our staff about other local Gins available



BEER, CIDER AND SOFT DRINK

Coke/Coke Zero/Lemonade/Soda/Squash	3.5
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	3.5
Fever Tree Indian Tonic Water	3.5

Lobo Cloudy Apple cider	7
Lobo Perry cider	11
Lobo Cyser	12
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	10
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

Thatchers Cider (schooner)	7
Coopers Pale Ale (schooner)	7
Coopers Premium Light	5.5
Corona	8
Heineken	8

