

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.

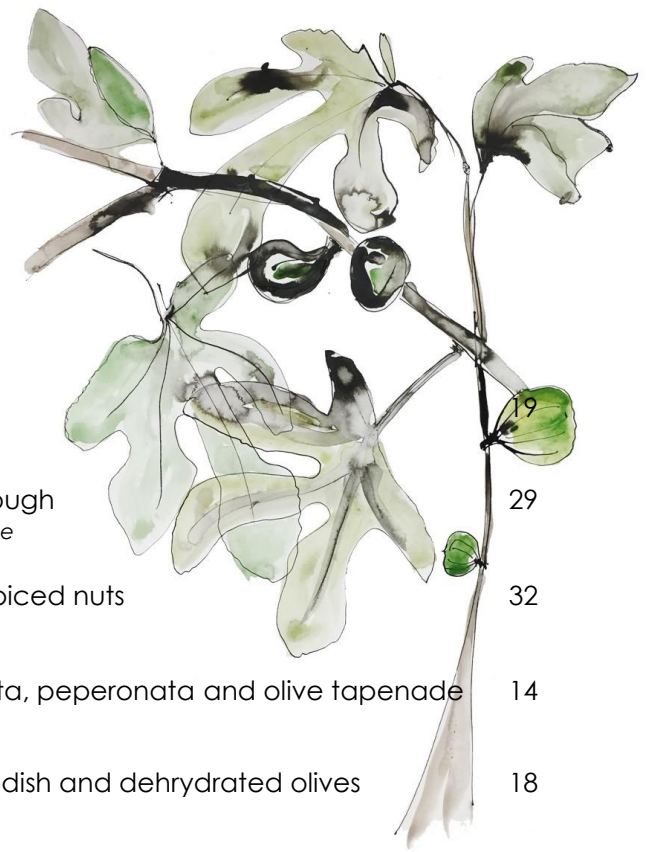
The kitchen garden is a collaboration between our Head Chef and Horticulturalist. We pay homage to the horticultural traditions of George McEwin and Glen Ewin Estate by using produce picked fresh from our own gardens and from local producers.

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 with confit Coriolo Olives and pita
v, gf avail - Pair with a bottle of Solitaire Riesling

Cured meat selection with house made pickles and sourdough
gf avail - Pair with a bottle of Mt Bera 'Ebullient' Sparkling Pinot Noir Cuvee

Australian Cheese board with Glen Ewin fig chutney and spiced nuts
gf avail - A bottle of Paracombe Pinot Gris or Mt Bera Tempranillo

Bruschetta board of slow roasted tomatoes, whipped ricotta, peperonata and olive tapenade
v - Pair with Gatehouse Sauvignon Blanc

Pot & Still Fig Gin cured Salmon with pickled fennel, horseradish and dehydrated olives
gf, gh - Pair with a bottle of Jericho Fume Blanc

Salt and Pepper Australian squid with squid ink aioli
Pair with Prancing Pony Hopwork Orange APA

Kingfish ceviche with chargrilled sweetcorn, chilli, coriander and corn soil
gf - Pair with a glass of Kastambul Chardonnay

Field Mushroom Arancini with house-made relish and aged parmesan
v - Pair with a bottle of Eccolo Sangiovese

Pork Belly bites with hoisin and Granny Smith apple, pickled Daikon and toasted peanuts
Pair with Swell Brewery Amber Ale

Chargrilled Chorizo with salsa verde and roasted Capsicum
Pair with a glass of Paracombe Red Ruby Rose

Buffalo Burrata, heritage tomatoes, basil and olive oil
gf, v - Pair with Fig Gin and Tonic

29

32

14

18

14

21

14

14

18

22

MAINS

Slow cooked chicken breast with peperonata and balsamic onion petals 26
Pair with a glass of Jericho Tempranillo

Crispy skin Barramundi with field mushrooms, baby spinach and chimichurri 32
Pair with a glass of Rusty Bike Riesling

300gm South Australian Scotch fillet with crispy new potatoes and chargrilled broccolini 42
Pair with a bottle of Mt Bera 'Boundless Horizons' Cabernet Sauvignon

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 45

Sides and extras

Chargrilled broccolini with confit chilli and lemon 12

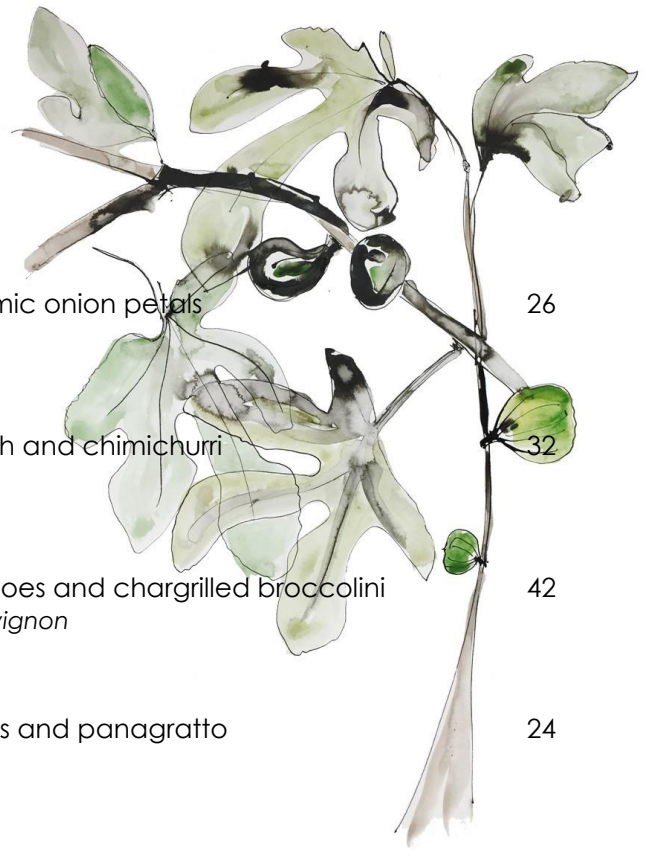
Beer Battered chips with aioli 10

Glen Ewin Sourdough with olive oil and dukkah 7

DESSERT

Sweet poached pear with butterscotch sauce, sweet ricotta and toasted pistachios 14

Chocolate and walnut brownie with whipped cream and seasonal berries 14



WHITE WINE

The Gatehouse
 Sauvignon Blanc 2016
 NV Sparkling Brut

Paracombe Premium Wines
 Pinot Gris 2016
 Holland Creek Riesling 2016

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

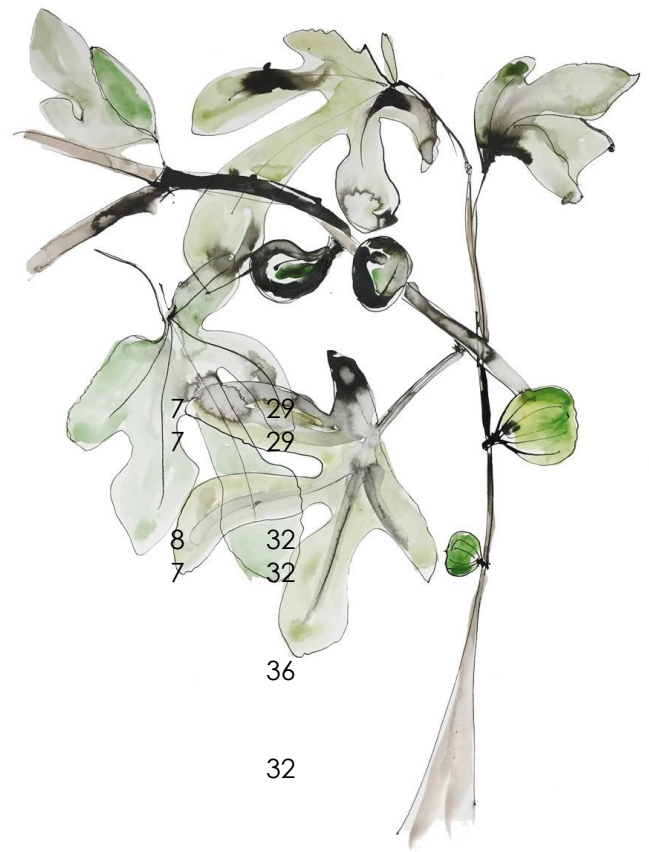
Eccolo Wines
 Chardonnay 2016

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 NV

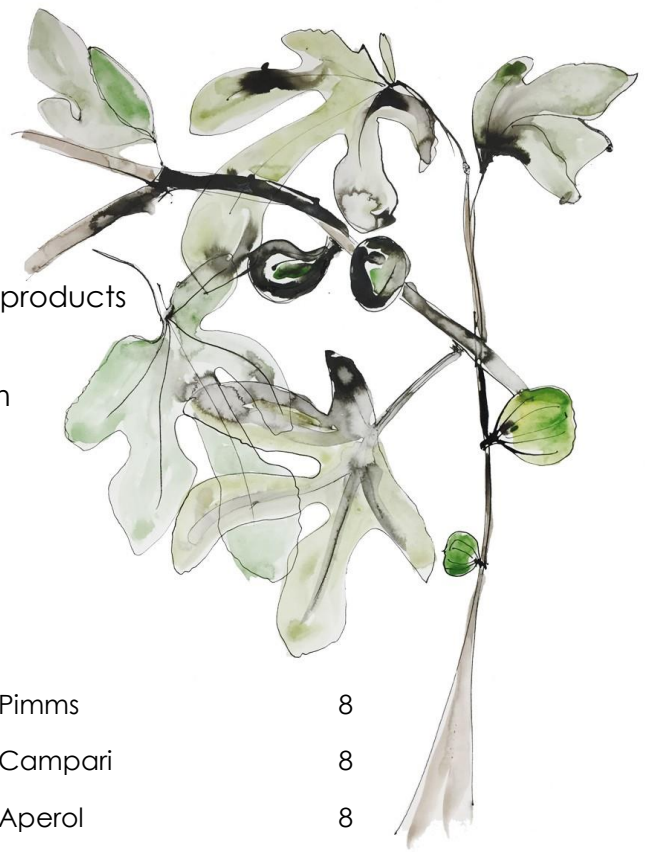


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8	32
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6	23
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10	40
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	32

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

Cocktails

Glen Ewin Negroni	20
<i>A refreshing blend of Fig Gin, Pimms, orange bitters and lemon zest over ice</i>	
Rose bloom	18
<i>Lillet Rose with 23rd St Gin and Paracombe Rose over ice</i>	

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

