
Bistro & Cellar Door



WELCOME TO THE BISTRO & CELLAR DOOR

Glen Ewin Estate has a rich horticultural history that we want to share with you through our offerings here in the Cellar Door.

Glen Ewin Estate's founder, George McEwin, had a passion for sustainable cultivation and in 1843 he published the 'South Australian Vignerons and Gardener's Manual' which detailed practical directions for the propagation of fruit trees and kitchen garden management.

In 2016 Glen Ewin Estate created a new kitchen garden, continuing George McEwin's vision for seasonal and sustainable produce. The kitchen garden is situated on the south western edge of the property, planted with seasonal fruit and vegetables and is an ongoing collaboration between our Head Chef and Horticulturist. Our Bistro menu changes daily, depending on what is ripe for picking in the garden, which the kitchen team visit each morning. Not only are our menus using the freshest produce possible but we are honouring the horticultural traditions of George McEwin and Glen Ewin Estate.

As the regional cellar door for the Adelaide Hills, we showcase all the region has to offer including boutique wineries and brewers. Check with our Cellar Door staff for details on seasonal tasting flights and wine matches.

BREAKFAST



Smoked Barossa bacon, eggs your way, roasted heirloom tomatoes, confit mushroom, wilted greens, hash brown, fig sourdough
23

Herbed polenta, beetroot and apple tapenade, witlof and roasted walnuts
16
Add poached egg 20

Pearl barley and almond milk, rhubarb yoghurt, cinnamon poached pear, toasted coconut and almond.
14

Poached egg, Harris hot smoked ocean trout, rocket fennel and pickled caper leaf with lemon chevre
18

Glen Ewin fig sourdough toast, house made jam, and Buzz honeycomb.
9

Little ones

Bacon and scrambled eggs
12

Pancakes with maple syrup and vanilla ice cream
10

Breakfast cocktails

Veuve Cliquot	100
Espresso Martini	20
Paracombe Premium Pear Cider	12

LUNCH



Estate Fig sourdough, aged balsamic and
house made dukkah
9

Warm Torzi Matthews Barossa wild olives, lemon and rosemary
9

Smoked heirloom carrots, Buzz blue gum honey, sourdough thyme crumb,
Woodside goats curd
15

Ortiz Spanish anchovies, crisp breads
19

Three cheese gnocchi, fried parsley
27

Lobethal Lamb shank pie, Carème puff pastry, native thyme, sweet potato and pencil leeks
29

Quinoa crumbed SA flathead, chips and lime dill aioli
29

Leaf salad with honey apple cider vinaigrette
8

Crispy chips with smoked chipotle aioli
9

Local charcuterie board with Zimmys Barossa pickles and fig grissini
30

Adelaide Hills Cheese board, lavosh, fig and walnut log, Paracombe Pear
1 cheese 22 2 cheese 29 3 cheese 35

Willabrand fig and date pudding, cinamon ice cream, crisp raspberry
15

Panforte, citrus mascarpone
14

White Wines

The Gatehouse South Australia		
Sauvignon Blanc 2016	\$7	\$29
NV Sparkling Brut	\$7	\$29
Paracombe Premium Wines South Australia		
Pinot Gris 2016		\$32
Kersbrook Hill Estate South Australia		
NV "Stiletto" sparkling Moscato		\$23
Jericho Wines South Australia		
Fiano 2016	\$9	\$34
Fume Blanc 2016		\$34
Kastambul Vintners South Australia		
Piccadilly Valley Chardonnay 2012	\$10	\$40
Vinteloper South Australia		
Gewurtztraminer (500ml) 2016		\$18
Capital Wines Australian Capital Territory		
Kyeema Estate Reserve Chardonnay Viogner		\$55



See the bar for the special take-away prices and tastings
 Vintage and availability subject to change without notice

Red Wines



Glen Ewin 'Heritage' Series South Australia Shiraz 2014		\$35	
The Gatehouse South Australia Shiraz 2014	\$8	\$29	
Paracombe Premium Wines South Australia Pinot Noir 2014		\$32	
Cabernet Sauvignon 2011		\$32	Fortified
The Reuben 2012		\$32	Horndale Distillery South Australia
Red Ruby Rose 2015	\$8	\$32	\$6.5 (60ml serve)
Mt Bera South Australia Tempranillo 2013	\$7	\$30	Chocolate Tawny Chocolate Cherry Tawny Chocolate Orange Liqueur Tawny Dark Chocolate Orange Tawny Coffee Tawny Whisky Barrel Aged Tawny Aged Tawny
'Boundless Horizons' Cabernet Sauvignon 2010		\$32	
'Boundless Horizons' Pinot Noir 2010		\$32	
'Ebullient' Sparkling Pinot Noir Cuvee NV		\$32	
Lonely Vineyard South Australia Montepulciano 2015	\$10	\$45	Applewood Distillers Coffeecello
Solitaire Estate South Australia Argyle Estate Cabernet Shiraz 2009		\$32	\$7 (30ml serve with mix)
'The Pinnacle' Shiraz 2010		\$38	\$12 (30ml serve with coffee)
Jericho Wines South Australia Tempranillo 2015	\$8	\$32	
Syrah 2013		\$44	
Kastambul Vintners South Australia Single Vineyard Shiraz 2012		\$40	
Vinteloper South Australia Pinot Noir 2015		\$45	
Shiraz 2014		\$46	
Capital Wines Australian Capital Territory Kyeema Estate Reserve Shiraz 2013		\$55	
Kyeema Estate Reserve Merlot 2013		\$55	
'The Ambassador' Tempranillo 2014		\$38	

Other Drinks

Non-alcoholic

Coke / Coke Zero / Lemonade/ Soda Water	\$3.5
Mountain Fresh bottled juices:	
Orange, Tropical, Apple & Guava, Apple	\$4
San Pellegrino sparkling mineral water (500ml)	\$5
Acqua Panna still mineral water (750ml)	\$7

Local Craft Cider

Lobo Cloudy Apple cider	\$7
Lobo Cyser	\$10
Lobo Perry cider	\$11

Local Craft Beer

Prancing Pony India Red Ale	\$14
Prancing Pony Amber Ale	\$8.5
Prancing Pony Sunshine Ale	\$8.5
Prancing Pony Hopwork Orange	\$8.5
Lobethal Bierhaus Bohemian Pilsner	\$8.5
Lobethal Bierhaus Indian Pale Ale	\$8.5
Lobethal Bierhaus Bruce (mid strength)	\$7
Lobethal Bierhaus Saison	\$8.5

Beer

Coopers Pale Ale	\$6.5
Cascade Premium Light	\$5.5
Corona	\$8
Heineken	\$8

