Pistro & Cellar Door

share with

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 Vigneron 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

Crispy polenta, beetroot and apple tapenade, witlof and walnut 16 add poached egg 20

Pearl barley porridge and almond milk, rhubarb yoghurt, cinnamon poached pear, toasted coconut, 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, Buzz honeycomb 9

LUNCH



Glen Ewin Fig sourdough, aged balsamic, 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

Pappardelle with mushroom ragout, parmesan pannagratto 27

Lobethal Lamb shank pie, Carème puff pastry, native thyme, sweet potato, caramelised brussel sprouts 29

Quinoa crumbed SA flathead, chips, lime dill aioli 29

Leaf salad with honey apple cider vinaigrette 8

Crispy chips with smoked chipotle aioli 9

Local charcuterie board with Zimmy's Barossa pickles, 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, cinnamon ice cream, crisp raspberry 15

Panforte, citrus mascarpone 14

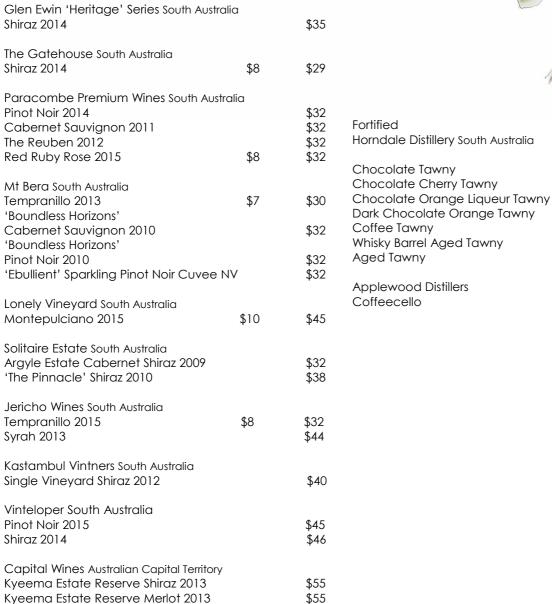
White Wines

The Gatehouse South Australia Sauvignon Blanc 2016 NV Sparkling Brut	\$7 \$7	\$29 \$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 Fume Blanc 2016	\$9	\$34 \$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

'The Ambassador' Tempranillo 2014



\$38



\$6.5

\$7 (30ml serve with mix)

\$12

(30ml serve with coffee)

(60ml serve)

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

