



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

with a glass of wine



Charcuterie Plate, Jamon Serrano, Salami Picante, Ossocollo, Estate Pickled Baby Heirloom Vegetables, Confit Coriole Olives, Estate Fig Sourdough

\$29 (gf avail/ df)

Pair with a glass of Mylkappa Pinot Noir Rose

Cheese Selection Plate, Cremoux, Blue, Cheddar, Estate Fig Chutney, Homemade Lavosh Bark, Spiced Nuts, Assorted Fruits

\$32 (gf avail/ veg)

Pair with a glass of Mylkappa Pinot Gris

Miso Hummus, Super Seeds, Crispy Chickpeas, Spiced Nuts, Mixed Grains Crackers, Pita Bread

\$24 (gf avail/ veg/ vegan av)

Pair with a glass of Mylkappa Blanc de Blanc Sparkling

Estate Snacks, Spiced Nuts, Miso Hummus, Mixed Grain Crackers, Confit Coriole Olives, Chicharron

\$14 (gf avail/ veg avail/ vegan avail/ df)

Pair with a glass of Mylkappa Sauvignon Blanc

Entrees

great for sharing



Miso Lebanese Eggplant, Hummus, Pickled Shitake Mushrooms, Puffed Grain, Super Seeds

\$14 (veg/ vegan/ gf/ df)

Pair with a bottle of Mylkappa Pinot Gris

Australian Salt and Pepper squid, Garlic Chips, Crispy Chilli, squid ink aioli

\$14 (df)

Pair with a bottle of Mylkappa Sauvignon Blanc

Field Mushroom Arancini (3), Black Truffle Aioli, Ricotta Salata

\$14 (veg)

Pair with a bottle of Mylkappa Pinot Noir Rose

Crispy Pork Belly bites, Hoisin and Lime, Compressed Granny Smith Apple, Chilli, Pickled Daikon, Toasted Peanuts

\$18 (gf/ df)

Pair with a bottle of Mylkappa Pinot Noir

Coorong Mullet Escabeche, Pickled Fennel, Dehydrated Olives, Citrus Crème Fraiche

\$18 (gf)

Pair with a bottle of Mylkappa Blanc de Blanc

Mains



Slow cooked Pork Neck, Smoked Hahndorf Pancetta, Cauliflower Puree, Charred Apple, Crispy Cauliflower, Wattle Seeds

\$27 (gf/ df)

Pair with a glass of Mylkappa Pinot Noir

Slow cooked Free Range chicken breast, Spiced Heirloom Carrots, Citrus Pangratatto

\$27 (df/ gf avail)

Pair with a bottle of Mylkappa Sauvignon Blanc

Cone Bay Crispy skin Barramundi, Truffle Celeriac Puree, Confit Fennel, Pickled Shallots

\$32 (gf)

Pair with a bottle of Mylkappa Pinot Gris

300gm Chargrilled Scotch Fillet, Cultured Herb Butter, Purple Asparagus, Crispy New Potatoes

\$46 (gf/ df avail)

Pair with a bottle of Mylkappa Pinot Noir

Burnt Butter and Sage Handmade Gnocchi, Candied Walnuts, Ricotta Salata

\$27 (veg)

Pair with a bottle of Mylkappa Blanc de Blanc Sparkling

Charred Cauliflower Steak, Spiced Carrots, Super Seeds, Pickled Shallots, Herb Oil

\$22 (veg/ vegan/ df/ gf)

Pair with a bottle of Mylkappa Pinot Noir Rose

Main to share

Slow cooked Lamb shoulder, Lamb Jus, Tzatziki, Crispy New Potatoes

\$85

Sides and extras

Spiced Carrots, Super Seeds, Chevre

\$9

(veg/ df avail/ vegan av)

Hand Cut Chips, Sage Salt, Aioli

\$10

(veg/ df/ gf)

Polenta Chips, Aged Parmesan, Black Truffle Oil

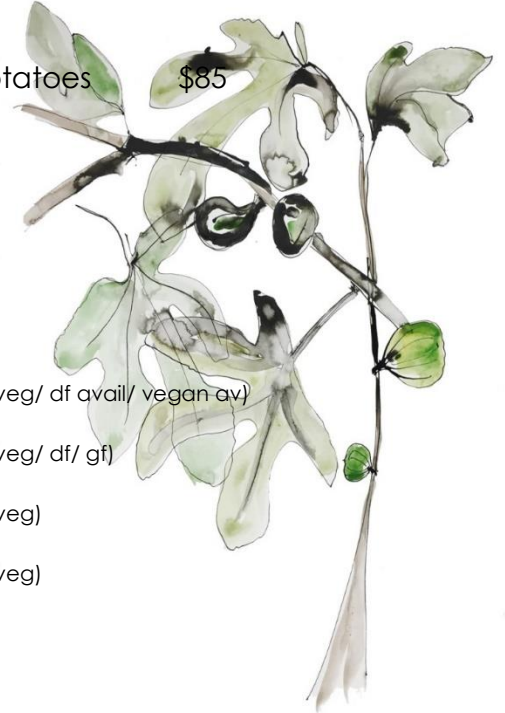
\$10

(veg)

Estate Fig Sourdough, Cultured Butter

\$8

(veg)



DESSERT

Poached Pear, Sweet Ricotta, Butterscotch, Crumbed Pistachio

\$14 (gf/ veg)

Whipped Dark Chocolate Panna cotta, Blood Orange Marmalade, Burnt Butter Soil, Freeze Dried Blood Orange

\$14 (veg)