



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

Charcuterie plate, jamon serrano, Fennel salami, Ossocollo, pickled baby heirloom vegetables, confit Coriole olives, estate fig sourdough

\$29 (gf avail/ df)

Cheese selection plate, Taleggio, Blue, Cheddar, Fig chutney, Estate Lavosh bark, spiced nuts, assorted fruits

\$29 (gf avail/ veg)

Miso hummus, seeds, crispy chickpeas, spiced nuts, mixed grain crackers, pita bread, herbs

\$18 (gf avail/ veg/ vegan av)

Entrees

great for sharing



Miso glazed Lebanese eggplant, hummus, pickled shitake, puffed grains, seeds, mixed grain crackers, herbs
\$14 (veg/vegan/ gf/ df)

Salt and pepper local squid and zucchini, lemon, crispy garlic, Cuttlefish ink mayo
\$14 (df)

Field mushroom arancini (3), black truffle aioli, ricotta salata
\$14 (veg)

Crispy pork belly, hoisin and lime, compressed Granny Smith, chilli, pickled daikon, toasted peanuts, herbs
\$18 (gf/ df)

Fig leaf semi cured Spencer Gulf Kingfish, Glace Fig syrup and coconut cream, fermented green chilli oil, pickled kohlrabi, crispy curry leaves
\$18 (gf)

Mains



Slow cooked rolled Pork Neck, cauliflower puree, charred apple, crispy Cavalo Nero, wattle seeds, Molasses pork Jus

\$27 (gf/ df)

Crispy skin free range chicken breast, spiced baby carrots, citrus pangratatto

\$27 (df/ gf avail)

Cone Bay crispy skin Barramundi, truffle celeriac puree, confit fennel, pickled shallots, dehydrated Kalamata olives

\$32 (gf)

300gm South Australian Scotch Fillet, cultured herb butter, asparagus, crispy hand cut Kipler potato

\$44 (gf/ df avail)

Handmade potato gnocchi, burnt butter and sage, candied walnuts, Ricotta salata

\$24 (veg)

Charred cauliflower steak, spiced baby carrots, seeds, pickled shallots, crispy Cavalo nero, herb oil

\$21 (veg/ vegan/ df/ gf)

Main to share

18 hour Slow cooked lamb shoulder, lamb jus, tzatziki, crispy hand cut Kipfler potatoes

\$85

Sides and extras

Compressed Watermelon, goats cheese, chicory, radish, dehydrated Kalamata olives

\$9

Charred Asparagus, fermented green chili oil

\$9

Spiced baby carrots, puffed grains, seeds, goats cheese

\$8(veg/ df av/ vegan av)

Crispy hand cut Kipfler potatoes, paprika salt and chipotle mayo

\$9 (veg/ df/ gf)

Estate fig sourdough, cultured butter

\$7 (veg)



Sweets

Poached Adelaide Hills Packham Pear, sweet ricotta, butterscotch, crumbed pistachio

\$14 (gf/ veg)

Almond Frangipane, Estate figs, Amaretto crème Patisserie, Streusel, Freeze-dried Berries

\$14

Whipped dark chocolate panna cotta, blood orange marmalade, burnt butter soil,
freeze dried blood orange

\$14 (veg)