

# AGF+WAGF+WAGF+WAGF+WAGF+W

ART GALLERY FOOD + WINE | OPEN SEVEN DAYS 9AM-4.30PM | BOOKINGS ON 8232 4366

Only food from the **AGF+W** kitchen may be consumed at the restaurant tables

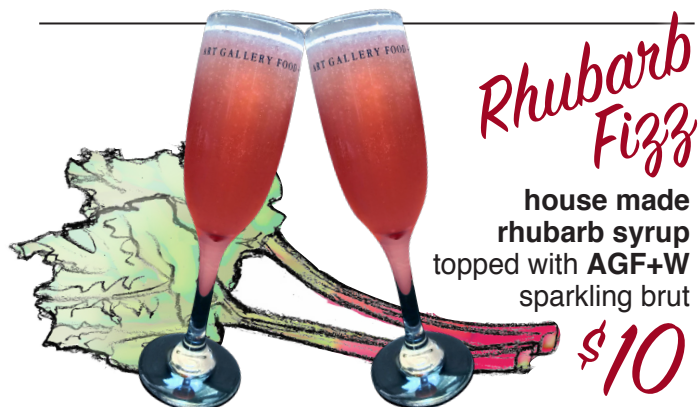
## start by sharing

marinated Coriole McLaren Vale kalamata olives (with pips)	8
dip – roasted parsnip, Spanish onion + cannellini bean with fresh dill + warm Afghan bread	14
Winter veggie fritters – beetroot, carrot + sweet potato (5) with lemon/walnut/parsley pesto	16
crumbed Streaky Bay oysters (6) with wakame seaweed salad, wasabi mayonnaise + pickled ginger	23
Harris smoked salmon, chive blinis, capers + Newman's horseradish cream	21
terrine – local FR turkey, pork, pistachios + brandy soaked currants with salad leaves + Quince chutney	19
Middle Eastern flavoured lamb meatballs (4) baked in pomegranate/tomato sauce with preserved lemon tzatziki	19

<b>soup</b> with croutons	14
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## AGF+W salad 16

fresh fennel, avocado, Cara Cara Riverland orange, cos leaves, radicchio, baby spinach, toasted flaked almond + mustard/honey vinaigrette	4
+ fetta cheese	4
+ Harris smoked salmon	8



## a bit more

tart – pumpkin roasted with rosemary + a hint of chilli, baby spinach + ricotta in shortcrust pastry with a salad of crispy iceberg + pickled red onion	26
Spencer Gulf king prawns pan fried in Macanese style green peppercorn sauce on Asian bitter melon with tofu/mushroom stuffing	34
roasted Riverton free range chicken, French style mushroom sauce + savoury leek bread pudding	30
seared pork fillet (San Jose 100% S.A) with cashew nut + wattleseed sauce, intense apricot, snowpeas + shallot	31
hot pot – grassfed beef braised in Prancing Pony dark ale with carrots, roasted turnips + duck fat scones with herb butter	31

## something extra

fat chips	small 6	large 9
real mayonnaise or BK's tomato sauce	1.5	
roast potatoes, Olsson's smoked sea salt flakes	8	
vegetables	9	
garden salad	small 6	large 9
quinoa salad – celery heart, radish, trio of organic quinoa, parsley + avocado oil	11	
ciabatta roll + butter	2.5	
Afghan bread	2	

## young diners (up to 8 years)

crustless smoked ham, cucumber + mayo sandwich	7
today's soup with garlic toasts	8
pork chipolatas (2), roasted potatoes + snow peas with BK's sauce	10
pan-fried chicken strips, green veggies + 6 fat chips	14
Haigh's chocolate frog with chocolate mousse, popping rocks + strawberries	10

## to finish

hot crispy coconut rice rolls (2), star anise, pineapple, sticky rum caramel sauce + rich vanilla bean ice cream	15
vanilla pannacotta with mulled wine syrup, poached rhubarb + handpicked ancient blackberries	15
ginger pudding with Stone's green ginger wine, Haigh's 70% dark chocolate sauce, poached pear, Tweedvale cream	16
Paris Creek Organic Farms triple cream brie, Maggie Beer's quince paste + Baylies lavosh	
	70g 10    140g 19    280g 36

## today's cake + more sweet treats on view at the counter

### Skala bakery light rye-sourdough sandwiches

with Paris Creek Farms organic dairy butter	12
<b>gluten free bread available on request</b>	+1
<b>toasted</b>	+1.5

- Moroccan carrot salad with currants + coriander, hummus + tasty Cheddar
- poached chicken breast in wholegrain mustard-mayonnaise with pepitas + shredded radicchio
- Barossa double smoked leg ham, Beerenberg caramelised onion, herbed cream cheese + baby spinach

### PLEASE NOTE;

- no split bills at peak times
- visa/mastercard welcome