



ART GALLERY FOOD + WINE

lunch from midday

young
diners

crustless smoked ham,
cucumber + mayo sandwich **7**
chicken tenderloins in panko crumbs
with chips, green beans
+ lemon **10**
honey ice cream, chocolate
sauce, strawberry +
honeycomb **7**



= eats available for both t/a or dining in



AGF+W salad **VGN GF**

green beans, fennel, caramelised beetroot, baby spinach, roasted cherry tomatoes,
toasted quinoa, citrus vinaigrette

add avocado

add Harris smoked salmon

16

+4

+9



fresh sandwiches (Skala Bakery light rye sourdough with Paris Creek organics butter)

- veggie – hummus, semi dried tomatoes, baby spinach, Beerenberg caramelised onion
- chicken – poached chicken breast, seeded mustard mayonnaise, pepitas, radicchio
- beef – AGF+W's corned beef, Zimmy's Barossa dill cucumber, spiced Gouda cheese

add chips

add toasted

add gluten free served as open style

12

+3

+1

+1



Winter season vegetable **soup** (please ask) with croutons **VGN GF**

14



Persian style **lamb** shank, chickpea, barley soup, fresh mint + lemon

16

Okonomiyaki – Japanese style vegetable pancake, yakatori sauce, mayonnaise,
nori, green onion + toasted sesame seeds **VEG**

16

zucchini tacos (2), sour cream, whole roasted chilli + corn chips **VEG**

19

salmon croquettes (4) - flaked salmon fillet + smoked salmon with capers + dill,
witlof avocado salad

21



terrine – classic French style pork + veal, pickled Winter vegetables, Dijon mustard **GF**

21



Middle Eastern style lamb **meatballs**, preserved lemon yoghurt + pomegranate **GF**

19



tart – pumpkin roasted with rosemary + a hint of chilli, baby spinach + ricotta in pastry
with a salad of crispy iceberg + pickled red onion **VEG**

26



hot pot – slow braise of grass fed beef, pearl onions + Dutch carrots in Pikes dark ale
with duck fat scones + herb butter

32



breads – Afghan flat bread • ciabatta roll **2.5**

GF roll • garlic roll • herb roll **3**

hot chips small **6** large **9** **7.5**

add mayonnaise • BK's tomato sauce **+1.5 ea**

sides – garden salad • Winter vegetables • roasted potatoes

9

desserts – ginger **pudding** with Stone's green ginger wine, Haigh's 70% dark chocolate
sauce + poached quince

16

fresh pineapple **fritters** in crispy coconut sesame batter with rum sauce
and davidson plum + desert lime-coconut sorbets

15

Paris Creek organics **triple cream brie**, botrytis soaked

Riverland apricots, Baylies lavosh

70g **12** 140g **21** 280g **36**

afternoon tea grazing platters (serves 2)

1. hummus, babaganoush, Coriole olives, Paris Creek brie, AGF+W pickles, Afghan flat bread **VEG 23**

2. Harris smoked salmon pate, hummus, Coriole olives, Nino's chorizo, AGF+W pickles, Afghan flat bread **25**

HIGH TEA \$40pp • SPARKLING HIGH TEA \$50pp min 2/max 4 guests - book 24 hours in advance **8232 4366**