



Art Gallery Food + Wine

eats from the AGF+W bar

High tea classics – finger sandwiches (cream cheese + cucumber/chicken mayonnaise) mini quiche (smoked salmon + dill/fresh herbs + cheddar) <i>vegetarian options available</i>	13
Warm scones (2) – Douglasdale jam, Tweedvale whipped cream VEG	9
Fat chips – with mayonnaise GF VEG DF	8
Olives + dip – roasted cauliflower + tahini, Willunga kalamata olives, rye melba toasts + veggie sticks VGN	11
Cheese – Paris Creek Organics triple cream brie, fruit, nuts + water crackers VEG	13

drinks from the AGF+W bar

Espresso coffee, teas + hot chocolate	5
NV AGF+W Sparkling Brut (Adelaide Hills)	8
NV DogRidge Moscato (McLaren Vale)	10
NV Jansz Premium Rosé (Tasmania) Pinot Noir/chardonnay	12
18 AGF+W Riesling (Clare)	8
20 Mt Lofty Sauvignon Blanc (Adelaide Hills)	10
19 Mountadam Pinot Gris (Eden Valley)	12
16 Grounded Cru Chardonnay (Adelaide Hills)	12
20 Temple Bruer organic Rosé (Riverland/Langhorne Creek) VGN	10
18 AGF+W Cabernet Merlot (S.A.)	8
18 Colours of the South Rosso (Barossa Valley) 3 Italian varietals	12.5
18 Five Geese Shiraz (McLaren Vale)	10
Cascade Light	7
Coopers Pale Ale	8
Pikes Pilsener Lager	10
Appleation cider	8

visit the Archie Rose + Jansz Bars under the marquee