

AGF+W AGF+W AGF+W AGF+W AGF+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
terrines - 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

soup with croutons	14
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AGF+W salad 16

artichoke heart, zucchini, green capsicum, cos leaves, baby spinach, toasted flaked almond + green olive/lemon dressing	
+ bocconcini	4
+ Harris smoked salmon	8

a bit more

tart – hothouse Roma tomato, vintage Cheddar + chive 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
kangaroo fillet (rare) with traditional Indian style red curry sauce, chilli coconut beans + carrots, lime pickle + handmade wholewheat chapati	28

something extra

fat chips	small 6	large 9
real mayonnaise <i>or</i> 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 + Bushtucker Ice cream's 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, Pure Pops + more sweet treats on view at the counter

Skala bakery light rye-sourdough sandwiches	
with Paris Creek Farms organic dairy butter	12
gluten free bread available on request	+1
toasted	+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



Purple Fizz

British blackcurrant liqueur topped with AGF+W sparkling brut

\$10

PLEASE NOTE;

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