

start by **sharing**

marinated local kalamata olives (with pips)	6
dip – traditional Greek style taramasalata with fresh dill + warm Afghan bread	14
roasted Portabello mushroom, caramelised beetroot + confit garlic with asparagus, watercress + walnut/verjuice vinaigrette	15
okonomiyaki - Japanese style grilled vegetable pancake, yakitori sauce + traditional mayonnaise	15
tofu + baby broad bean croquettes (3), wasabi mayonnaise, wakame seaweed-sesame salad + pickled ginger	15
Harris smoked salmon, chive blinis, capers + horseradish cream	21
terrine - Riverton FR. chicken, salsa verde + ruby chard with salad leaves + Manning's beetroot relish	16

soup with croutons	13
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AGF+W salad

roasted pumpkin + carrots, chickpeas, wild rocket, crispy sage leaves, AGF+W's honey-mustard dressing	16
+ fetta	4

a bit **more**

tart – Spring season asparagus spears, goats' cheese + fresh thyme with a salad of crispy iceberg + pickled red onion	26
pan seared Spencer Gulf king prawns with roasted pepper cous cous, fried vine leaves, preserved lemon, green olives, flat leaf parsley + lemon myrtle yabby oil	29
pink duck breast, parsnip purée, fennel + orange salad, citrus sauce	29
Cantonese style five spice pork fillet (San Jose 100% S.A) with warm salad of snowpeas, edamame, spring onion + zucchini ribbons - AGF+W's sweet chilli jam	29
lamb shank - slow braised in rich red curry sauce with fresh mint chutney, mustard seed cauliflower + pappadams	28

AGF+W AGF+W AGF+W

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

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	



Enjoy a refreshing jug of
**Stone's
green ginger
wine + soda**
(serves 4) **\$20**

to **finish**

classic vanilla bean pannacotta with crunchy cinnamon crumble + poached rhubarb	13
green matcha tea brulée with mandarin shortbread	15
ginger pudding with poached quince, Stone's green ginger wine + warm Haigh's dark chocolate sauce	16
B.-d. Farm Paris Creek French style double brie, red wine poached pear + lavosh	70g 10 140g 19 280g 36

young diners (up to 10 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
Pure Pop ice pops – assorted flavours (inc GF + DF) (100% natural)	6
Haigh's chocolate frog with chocolate mousse, popping rocks + strawberries	10

Skala bakery light rye/sourdough **sandwiches**

with b.-d Farm Paris Creek butter	11.5
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Enzo's gluten free bread available on request +.5

- smashed avocado, oven baked eggplant, smoked capsicum strips + wild rocket
- Mexican Tuna (jalepenos, sweetcorn, coriander, dill, mayonnaise), crushed cheese CC's + shredded iceberg
- **AGF+W's** corned beef, sauerkraut, spiced gouda + wholegrain mustard mayonnaise

today's cake and **more sweet treats** on view at the counter

- please note:**
- no split bills
 - visa/mastercard welcome

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