

FROM THE CELLAR



SPARKLING

2022 In Praise of Shadows 'Vox Pop' 12 | 60
Adelaide Hills, SA

N.V. Louis Roederer 'Collection 243' 26 | 130
Champagne, France

WHITE

2022 Skillogalee Riesling 11 | 55
Clare Valley, SA

2022 Murdoch Hill Sauvignon Blanc Vintage 10 | 48
Adelaide Hills, SA

2021 Kangarilla Road Pinot Grigio 9 | 44
Adelaide Hills, SA

2021 Heggies Vineyard 'Estate' Chardonnay 13 | 65
Eden Valley, SA



ROSÉ

2022 Mazi Rosé 10 | 50
McLaren Vale, SA

2021 Château des Ferrages 12 | 60
Provence, France

RED

2019 Protero Barbera 13 | 62
Adelaide Hills, SA

2021 Soul Growers 'Equilibrium' GSM 12 | 60
Barossa Valley, SA

2017 Yalumba x AGSA Cabernet Sauvignon Shiraz 15 | 75
Barossa, SA

2018 Heartland 'Foreign Correspondent' Lagrein Dolcetto 11 | 55
Langhorne Creek, SA

SNIFF

FIZZ, BEER + CIDER

FIZZ BAR

Archie Rose Gin + Tonic	15
Archie Rose Vodka + Pink Grapefruit	15
Aperol Spritz	18
Lemoncello Spritz	18

FRIDA & DIEGO COCKTAIL

Smoky Paloma <i>Mezcal, Tequila, Grapefruit, Lime, Agave</i>	22
Classic Margarita <i>Tequila, Orange, Lime, Agave</i>	20
Carajillo <i>Licor 43, Espresso</i>	20



CLASSIC COCKTAIL

Lychee Martini <i>Archie Rose Vodka, Lychee, Lemon</i>	20
Negroni <i>Archie Rose Gin, Rosso Vermouth, Campari</i>	20

BEER & CIDER

Cerveza Pacifico Clara (Mexican Pilsner)	12
Little Bang 'Little Banger' Super Session Ale (3.0%)	11
Mismatch Lager	11
Pikes Pilsner	10
Barossa Cider Co. Cloudy Cider	12

NON ALCOHOLIC

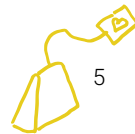
D'ANGELO SPECIALTY COFFEE

Espresso, Flat White, Cappuccino, Long Black	4.5
Latte, Macchiato, Piccolo, Mocha, Hot Chocolate, Chai Latte	4.5
Extra Shot	0.5
Affogato EXTRA BUZZ	8
Soy, Almond, Lactose Free, Oat Milk	1

HOT!!

THE DANDY TEA CO

Queens Breakfast, English Earl Grey	
Sencha Green, Spiced Chai Masala	
Chamomile Coma, Lemongrass and Ginger	
Peppermint Please	



WATER

SPLITROCK	4
Sparkling/still water 330ml	
ANTIPODES	10
Sparkling or still water 1000ml	

TIRO

Soft Drinks 330ml	5
Ginger Beer, Passionfruit, Pink Grapefruit, Chinotto, Lemon, Lime & Bitters, Soda, Tonic	

BESA JUICES

Bottled juices 180ml	4
Assorted flavours, please see our friendly staff for flavours	



LUNCH WITH US

BREAD

Seeded pumpkin and tumeric sourdough, salted butter 5

SNACKS

Sikil pak tostadas, grilled corn, pomegranate, fried silks (VG, DF, NF) (2) 8

Potato pave, classic bolognaise, grana Padano (GF) (2) 12

THE CORONATION OF THE VIRGIN — BARTOLOMEO PASSEROTTI

LUNCH

Salad of spouted lentil, zucchini, broccoli, mint, goji berry and falafel (NF, VG, DF) 20

PRAIRIE A ERAGNY — CAMILLE ISSARO

Beef carpaccio, pickled green tomato, guindillas, horse-radish (GF, NF, DF) 22

NARCISSUS — RETRO NEGRI

Chicken Caesar salad, white anchovies, crispy prosciutto, grana Padano 22

Fior d burrata, mandarin, fennel, Davidson plum (GF, NF) 23

STILL LIFE WITH FRUIT AND FLOWERS — W.B. GOULD

Smoked barramundi, celeriac remoulade, karkalla (GF, DF, NF) 24

FISH CATCH AT DAWES POINT, SYDNEY HARBOR — JOHN WILLIAM LEWIN

Grilled brassicas, whipped white bean, sunflower seeds, pistou (VG, GF, DF, NF) 23

CHAMPAGNE ORONIDA THE LAURUSTINES — LUCIEN ISSARO

Ricotta gnocchi, parsnip puree, muntries, hazelnut orange, radicchio 25

A DISTANT VIEW OF ROME ACROSS THE TIBER — JACOB MORE

Chicken skewers, mole poblano, pickled onion, coriander, sesame. (3) 26

Casarecce with sausage, fennel and nduja ragu, sage 28

CARRICGIO WITH THE RUINS OF THE ROMAN FORUM — CLAUDE LORRAIN

Veal Milanese, green goddess, roasted grapes, watercress 34

RED GOLD — HANS HEYSEN

SIDES

Roasted beetroot, honey labne, spiced walnuts, sorrel 10

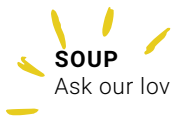
Ensalada de nopales – Mexican cactus salad (GF, NF) 10

LANDSCAPE WITH CACTI — DIEGO RIVERA

Large fries 10

Fries / wild thyme salt 12

QUICK BITES



SOUP

Ask our lovely staff for daily special

WARM QUICHE SERVED WITH SALAD

Lorraine	15
Vegetarian	15

SANDWICHES 10am until sold

all sandwiches on sourdough focaccia from our friends at Try Therapy

Freda Robertshaw	17
Mortadella, stracciatella, cream of pistachio	

Luca Ferrari	17
San Danielle prosciutto, roasted pear, gorgonzola, lettuce, white balsamic	

Alonso Berruguete	17
Chimichurri chicken, cheddar, tomato, cos, aioli	

Clarice Beckett	17
Tuna, cucumber, chilli mayonnaise, coriander, avocado, lettuce	

Auguste Rodin	17
Eggplant, curried aoli, cabbage slaw, herbs	



CAKES AND SWEETS

Warmed Banana Bread	7
Chocolate, Orange, Ginger Torte	7
Chocolate, Raspberry Torte	7
Carrot Cake	7
Orange, Almond Cake (GF)	7
Wattle Seed Cake (VG)	7
Chocolate, Almond Brownie (GF, VG)	10

STUFFED COOKIES

Nutella and Chocolate	6
Sticky Date	6



SWEETS & CHEESE

DESSERT

Still Life

White chocolate and apple ganache, apple and dill
centre 13

FRUIT IN YELLOW BOWL — NORA MEYSEN

Espresso Dome

Espresso mousse, dark chocolate tart, soft coffee
caramel 13

LARGE DOME SCULPTURES — MILTON MOON



CHEESE PLATE

50g served with sprouted lavosh

King Island Dairy, Stokes Point cheddar, parsnip jam 12

Tasmania - cow's milk - aged 12 months

A VIEW OF THE ARTISTS HOUSE AND GARDEN — JOHN GLOVER

Milawa, blue, tea-soaked prunes 15

Victoria - cow's milk - aged 3 months

A BILLABONG IN THE GOULBURN VALLEY — HJ JOHNSTONE

Coal River. ashed brie, with quince paste 15

Tasmania - cow's milk - aged 4 weeks

BATHING IN THE OUSE RIVER — JOHN GLOVER

Cheese Platter

All 3 cheeses and accompaniments 38



VG=Vegan, V=Vegetarian, GF=Gluten Free

1% Surcharge on all card transactions

15% Surcharge on Sundays and Public Holidays

Upcoming Events

Mexican Independence Day at AGSA_eat

Saturday 16th Sep 2023 | 6:30pm | \$185pp

Celebrating Mexican artists: Frida Kahlo and Diego Rivera; AGSA_eat and La Popular Taqueria are teaming up to create an exclusive dining experience, commemorating Mexican Independence Day.

In honour of Frida, Head Chef of AGSA_eat, Hayley O'Brien and Daniela Guevara of La Popular Taqueria, will present a paired multi-course menu, embodying the Mexican national colours: green, white and red.

Tickets includes tour of Frida & Diego: Love & Revolution



First Friday

First Friday of every month | Open until 9pm

An evening of fun and frivolity curated by the team from AGSA is a monthly event that's full of live performances, engaging talks, captivating tours, and an ever indulgent food and beverage offer. Get in early to secure your space and experience this one of a kind event

Your event at AGSA_eat

Located in a one of Adelaide's most iconic venue, the Art Gallery of South Australia is the perfect location for weddings, corporate parties or celebratory catch-ups. Event enquiries available at galleryevents@2kwbar.com.au.

