



PADDOCK & VINE

CHARCUTERIE, CHEESE & OLIVES

MARINATED OLIVES-\$9 **GF**

ADELAIDE HILLS TRIPLE CREAM BRIE, APRICOT JAM, CRACKERS-\$12

JUNIPER BERRY & BLACK PEPPER CURED PORK LOIN (60g) PICKLES & GRILLED SOURDOUGH-\$16

DUCK PATE, GRILLED SOURDOUGH, PICKLES-\$28

SHARE PLATES

CHEESE STUFFED ARANCINI (2)-\$9.5

GRILLED CHORIZO, DIJON & HONEY SAUCE & PICKLES-\$12

HALOUMI, CITRUS HONEY, MINT & DUKKAH-\$18 **GF**

HIRAMASA KINGFISH CRUDO, SOY, MIRIN DRESSING, SESAME SEEDS & SHALLOTS-\$23 **GF**

SEARED SCALLOPS, PEA & WASABI PUREE, SHALLOT & XO SAUCE (4)-\$28 **GF**

CHICKEN WINGS, SPICE RUB, CHILLI AIOLI, LEMON WEDGE-\$17 **GF**

GRILLED OCTOPUS W/ CHICKPEA HUMMUS, POTATO PUFFS, PAPRIKA OIL & PICKLES-\$28 **GF**

PORK BELLY, CASHEW CRUMB, HONEY & MUSTARD DRESSING & SHALLOT-\$23 **GF**

250G JACKS CREEK SIRLOIN, MEDIUM RARE (SLICED) PEPPERCORN SAUCE-\$46 **GF**

PASTA

SLOW COOKED BEEF SHIN RAGU W/ PAPPARDELLE PASTA, RED WINE, PARMESAN & HERBS-\$34

PRAWN, SCALLOP & CHERRY TOMATO W/ LINGUINE, CHILLI, GARLIC & HERBS-\$31

SIDES

GRILLED SOURDOUGH, PARMESAN BUTTER-\$9

BABY ROCKET SALAD, SHAVED PEAR, PICKLED ONION, FETTA, POMEGRANATE DRESSING-\$13 **GF**

GRILLED BROCCOLINI, TAHINI DRESSING, ALMONDS, HAZELNUTS & MINT-\$18 **GF**

FRIES W/ AIOLI-\$8 **GF**