

EKHIDNA KITCHEN / CELLAR DOOR

BEER TASTING WINE TASTING RESTAURANT



Cnr Kangarilla Rd and Foggo Rd McLaren Vale
T: 08 8323 8496 E: cellars@ekhidnawines.com.au
Lunch : Mon-Sun Dinner : Thurs – Sat

Share Plates

Chefs selection of three dips served with grilled pita	11.90
Chicken liver pate with marinated Brian's olives and crunchy ciabatta bread	12.90
Housemade dukkah ciabatta bread Brian's olives balsamic glaze and olive oil	12.90
Ploughman's Platter Grilled chorizo, supressa salami, prosciutto, gouda cheese, pickled onion & rocket salad tomato chutney & ciabatta roll	22.00
Antipasto Platter Grilled chorizo sausage, prosciutto, Danish feta, marinated artichokes, eggplant, mushrooms roasted capsicum & grilled ciabatta bread	30
Fruit & Cheese Platter Chef choice of three cheeses dried & seasonal fruit roasted almonds & macadamia	22

Entrees

Salt and pepper squid with garlic aioli	11.90
Chilli floured chicken wings with roast capsicum salad and preserved lime aioli	
Char grilled eggplant, capsicum, spinach and cream cheese terrine with snow pea tendril and red onion salad	
Citrus scented prawns served with dill salsa & parmesan crisp	
House salad of toasted almonds, Brian's olives feta and marinated artichokes	

MAINS

Chef selected Market fresh Fish	P.O.A
Char grilled kangaroo fillets with swiss brown mushrooms green beans and a sweet plum sauce	26
Baked tofu with sauteed eggplant, tomato, artichoke and zucchini infused in a sweet sesame seed dressing	22
Black Angus char grilled eye fillet served with crispy polenta, brocolini, slow roast tomatoes and linchpin jus	34
Pan fried chicken breast stuffed with spinach, brie & roasted almonds served on a pickled beetroot and mint salad	28
Linguini pasta with fresh Atlantic salmon, capers, cherry tomatoes, brians olives, rocket and dill	26

DESSERTS : See our ever changing desserts menu
Ask our staff about gluten free and Vegetarian Options