



# EMBER & VINE

## philosophy

Food is art, and chefs are artists.

“My approach to cooking is simple: I want to create unique and creative dishes, and bespoke menus in a way that I feel will become a memorable part of an event. The three most important beliefs or principles I follow are discipline, focus, and vision.” – Executive Chef Kiran Ghate (Chef KG)

At the helm of Ember & Vine, Chef KG leads the next-generation of culinary professionals who are redefining modern-Australian dining in Adelaide.

*Please note menu items may be subject to change without notice. We are passionate about high-quality ingredients, but we can't guarantee an allergen-free environment. Customers with allergies or special dietary needs should consult our team, and we'll do our best to accommodate.*



## small plates

SKALA BAKERY WARM FOCACCIA embered eggplant, thyme-infused cultured butter	\$10
OYSTERS natural, yuzu kosho mignonette, ikura ( <i>df</i> ) or tempura style, lemon myrtle mayo, micro herbs	\$6 each \$30 for ½ doz.
 SPENCER GULF HIRAMASA KINGFISH ( <i>gf &amp; df</i> ) kombu, avocado cremeux, coconut, yuzu, kaffir lime oil	\$28
TORCHED ORA KING SALMON ikura, soy ponzu, wasabi gel, wattleseed tuile	\$27
OCTOPUS A LA CHIMICHURRI charred octopus, spicy chorizo, beans, corn cream, paprika dust	\$27
OUTBACK TATAKI ( <i>gf &amp; df</i> ) Icon Wagyu, green harissa, coriander oil, crispy potatoes	\$27
DUCK & FIG TERRINE brioche, plum gel, pickles	\$26
KING OYSTER MUSHROOM RISOTTO ( <i>pb</i> ) vegan chorizo, fennel, vegan mozzarella	\$26

*pb - plant based | gf - gluten free | df - dairy free*

## large plates



MARGRA LAMB RACK \$48  
pickled kyuri, nam jim jaew, lamb fat potato, delicate lamb snow

CONFIT DUCK LEG \$43  
massaman, butternut pumpkin, kaffir lime oil, coconut, peanut soil

CATCH OF THE DAY \$42  
native bush basil polenta, tomato, chive béarnaise, ikura, leek

KAKUNI PORK BELLY \$41  
honey, carrots, smoked scallion mash, apple confiture, umami bomb

CAULIFLOWER STEAK (*gf & pb*) \$36  
saffron cashew cream, agrodolce, macadamia, pomegranate

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## from the grill



36° SOUTH TOMAHAWK \$180  
1.4kg dramatic cut, rich intense flavour, serves 2 guests,  
with your choice of 2 sides & 2 sauces

ICON XB WAGYU SIRLOIN \$65  
200gm, bold flavour, balanced marble score 5, your choice of sauce

ROAM WAGYU TENDERLOIN \$58  
250gm, subtle flavour, marble score 4, your choice of sauce

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### SAUCES

- pink peppercorn jus
  - mushroom & cognac jus
  - café de paris butter
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sides \$15 each  
3 for \$37

charred baby carrots, harissa yogurt, toasted almonds (*gf*)

sautéed asparagus, beurre noisette, bacon, crispy shallots (*gf*)

potato mash, smoked scallions (*gf & df*)

burrata, cherry tomato, basil, balsamic dressing, NYC pepper, sesame

salad greens, tomato, cashews, olives, house dressing (*gf & pb*)

snack spice fries, coriander crème fraîche

*pb* - plant based | *gf* - gluten free | *df* - dairy free





## something sweet

PISTACHIO BASQUE CHEESECAKE mocha mascarpone, viola	\$18
VALRHONA MANJARI CHOCOLATE CREMEUX ( <i>gf</i> ) almond crumble, Kangaroo Island EVOO cream	\$18
TONKA BEAN CRÈME BRÛLÉE ( <i>pb</i> ) poached fig, granola crumble, coconut chantilly	\$18
MASSIMO GELATO dulce de leche, cioccolato, frangolina, chocolate buttons, tuile	\$18
GOURMET CHEESE SELECTION fruit paste, fresh grapes, pere al vino rosso, lavosh, candied nuts	\$40

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# EMBER & VINE



## a la carte breakfast

### THREE EGG OMELETTE \$28

free range eggs, spinach, chorizo, feta, capsicum, vine-ripened tomato, toasted sourdough

### BENEDICTION \$27

free range poached eggs, prosciutto, spinach, rosti, chive hollandaise, toasted sourdough

OR

free range poached eggs, smoked salmon, spinach, rosti, chive hollandaise, toasted sourdough

### EGGS ON TOAST \$18

your choice of fried or poached or scrambled free-range eggs, with toasted sourdough

### BACON BAP \$18

locally sourced streaky bacon, toasted brioche bun, spicy aioli

### MEDITERRANEAN FALAFEL

### WAFFLE (*gf & pb*) \$27

harissa yogurt, cucumber, mint, pickled red onion, pomegranate seeds

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## signature dish

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### PORTOBELLO TARTINE

(*gfa & pba*) \$28

torched Adelaide Hills mushroom ragout, smashed avocado, poached free-range egg, dukkha, green harissa, confit cherry tomato, pepitas, herbs, toasted sourdough

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## something sweet

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### TROPICAL DAWN (*pb*) \$25

coconut panacotta, housemade granola crumble, smoked pineapple salsa, freeze-dried berries, valrhona chocolate, viola flower

### BRULÉE ROYALE \$26

brioche pain perdu, mocha mascarpone, candid pecans, fresh berries, fleur de sel caramel, tuile

### FRESH SEASONAL SLICED \$18

FRUIT PLATE  
coconut yogurt, viola flower

## can't decide?

our full buffet breakfast also available daily

*pb* - plant based | *gf* - gluten free  
*pba* - plant based available  
*gfa* - gluten free available

(please note menus may be subject to change without notice)

# kids menu



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## breakfast

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BREAKY TOAST \$13  
scrambled egg, bacon, hash brown,  
tomato sauce

CRISPY CHICKEN FILLET (gf) \$13  
scrambled egg, hash brown, tomato  
sauce

STRAWBERRY CROISSANT \$10  
mascarpone, chocolate sauce

PANCAKE & CRÈME \$12  
CHANTILLY  
fresh strawberry, chocolate sauce

## menu hours

### BREAKFAST AVAILABLE

Mon - Fri: 6.30am - 10.00am

Sat - Sun: 7.00am - 10.30am

### OTHER MENUS AVAILABLE

Mon - Fri: 10.00am - 10.00pm

Sat - Sun: 10.30am - 10.00pm

## all day

MINI CHICKEN PARMIGIANI (gf) \$18  
house made tomato sauce,  
parmesan, fries, green salad

FISH & CHIPS \$18  
fries, green salad, tartare sauce

SPAGHETTI MEATBALLS \$18  
mozzarella, basil tomato sauce

HAM & CHEESE TOASTIE \$12  
fries, aioli

SNACK SPICE FRIES \$15  
aioli or tomato sauce

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## dessert

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KIDS SUNDAE \$12  
trio of gelato, fresh strawberry,  
chocolate chips, brownie crumb,  
chocolate sauce, sprinkles, wafer

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## drinks

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orange, apple, or pineapple juice \$6.9

Pepsi, Pepsi Max, Solo or lemonade \$6.5



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