

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

signature dish

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

something sweet

TROPICAL DAWN (pb) \$25

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

BRULEE ROYLE \$26

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

FRESH SEASONAL SLICED FRUIT PLATE \$18

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



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

WARM FOCACCIA \$10
thyme-infused cultured butter



TORCHED ORA KING SALMON \$27
ikura, avocado cream, soy ponzu, wasabi gel, wattleseed tuile, oroshi

OCTOPUS A LA CHIMICHURRI \$27
charred octopus, spicy chorizo, beans, corn cream, paprika dust

OUTBACK TATAKI (*gf & df*) \$27
Icon Wagyu sirloin, green harissa, coriander oil, pickled daikon, shoestring potato

WARM DUCK & FIG TERRINE \$26
brioche, prosciutto, plum gel, pickles

KING OYSTER MUSHROOM RISOTTO (*pb*) \$26
vegan chorizo, fennel, vegan mozzarella

BURRATA & CHERRY TOMATO SALAD \$27
basil, dukkah, pesto, smoked paprika dust, grilled sourdough

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

large plates



DUO OF MAGRA LAMB (*gf*)

\$48

lamb cannon, pulled shoulder bon bon, parsnip cream, mint gel, eggplant relish, lamb jus

CONFIT DUCK LEG (*gf*)

\$43

massaman, butternut pumpkin fondant, charred pineapple salsa, broccolini, kaffir lime oil, coconut & peanut soil

CATCH OF THE DAY (*gf*)

\$42

native bush basil polenta, tomato, chive béarnaise, ikura, leek

KAKUNI PORK BELLY (*gf*)

\$41

honey, carrots, smoked scallion mash, apple confiture, umami bomb

CAULIFLOWER STEAK (*gf & pb*)

\$36

saffron cashew cream, agrodolce, macadamia, pomegranate

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



from the grill



36° SOUTH TOMAHAWK (gf)

\$180

1.2kg dramatic cut, rich intense flavour, serves 2 guests,
with your choice of 2 sides & 2 sauces

ICON XB WAGYU SIRLOIN (gf)

\$65

200gm, bold flavour, balanced marble score 5, your choice of sauce

ROAM WAGYU TENDERLOIN (gf)

\$58

250gm, subtle flavour, marble score 4, your choice of sauce

SAUCES

- pink peppercorn jus
 - mushroom jus
 - 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 broccolini, beurre noisette, bacon, crispy shallots (gf)

potato mash, smoked scallions (gf & df)

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

steak fries, aioli, tomato sauce

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





something sweet

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

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





2 COURSE GROUP MENU

\$69 per person (groups of 10 or more)

to start

SKALA BAKERY WARM FOCACCIA

thyme-infused cultured butter

small plates

choice of:

TORCHED ORA KING SALMON

ikura, soy ponzu, wasabi gel, wattleseed tuile, oroshi

DUCK & FIG TERRINE

prosciutto, brioche, plum gel, pickles

KING OYSTER MUSHROOM RISOTTO (pb)

vegan chorizo, fennel, mozzarella

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

large plates

choice of:

CONFIT DUCK LEG (gf)

massaman, butternut pumpkin fondant, charred pineapple salsa, broccolini, kaffir lime oil, coconut & peanut soil

ANGUS SIRLOIN (gf)

rosemary fries, wild mushroom gravy

CAULIFLOWER STEAK (gf & pb)

saffron cashew cream, agrodolce, macadamia, pomegranate

sides

to the table

CHARRED BABY CARROTS (gf)

harissa yogurt, toasted almonds

SALAD GREENS (gf & pb)

tomato, cashews, olives, house dressing



3 COURSE GROUP MENU

\$85 per person (groups of 10 or more)

to start

SKALA BAKERY WARM FOCACCIA
thyme-infused cultured butter

small plates choice of:

TORCHED ORA KING SALMON
ikura, soy ponzu, wasabi gel, wattleseed tuile, oroshi

DUCK & FIG TERRINE
prosciutto, brioche, plum gel, pickles

KING OYSTER MUSHROOM RISOTTO (pb)
vegan chorizo, fennel, mozzarella

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

large plates

choice of:

CONFIT DUCK LEG (gf)
massaman, butternut pumpkin fondant, charred pineapple salsa,
broccolini, kaffir lime oil, coconut & peanut soil

ANGUS SIRLOIN (gf)
rosemary fries, wild mushroom gravy

CAULIFLOWER STEAK (gf & pb)
saffron cashew cream, agrodolce, macadamia, pomegranate

sides

to the table

CHARRED BABY CARROTS (gf)
harissa yogurt, toasted almonds

SALAD GREENS (gf & pb)
tomato, cashews, olives, house dressing

something sweet

choice of:

PISTACHIO BASQUE CHEESECAKE (gf)
mocha mascarpone, viola

VALRHONA MANJARI CHOCOLATE CREMEUX (gf)
almond crumble, Kangaroo Island EVOO cream

TONKA BEAN CRÈME BRÛLÉE (pb)
poached fig, granola crumble, coconut chantilly, rosewater

EMBER & VINE



Showcasing the finest offerings, our beverage list is thoughtfully curated to complement and elevate your dining experience.

Indulge in an expertly crafted cocktail, with a fresh spin on the classics.

Our wine selection celebrates the best of South Australia, featuring renowned local wines that showcase the region's exceptional vineyards.



cocktails

MAWSON'S BLIZZARD \$22.0

gin, lychee liqueur, lychees, freeze
dried raspberries

BLUEBERRY MOJITO \$22.0

white rum, blueberries, lime, fresh
mint, soda

THE 'AVIATOR' \$25.0

violet gin, elderflower liqueur,
lemon, foam

CHARLIE'S ANGEL \$25.0

dark rum, coffee liqueur, cold drip,
fairy floss, 'embered' marshmallow

BARREL AGED NEGRONI \$23.0

orange & rosemary infused gin, Campari,
sweet vermouth, torched rosemary stick

BOOZY SPRITZER \$22.0

silver tequila, raspberry liqueur,
prosecco, orange slice

MAPLE OLD FASHIONED \$24.0

bourbon, maple syrup, bitters,
maraschino cherry

CRAVING A CLASSIC?

*please ask our team if you have another
cocktail in mind*



beers on tap

Hahn Super Dry	\$9.0 \$11.9
Hahn Super Dry 3.5	\$8.0 \$10.9
Stone & Wood Pacific Ale	\$11.0 \$13.9
Heineken	\$10.0 \$12.9
Coopers Pale Ale	\$10.0 \$12.9
Byron Bay Squash	\$11.0 \$13.9

bottled beers

Heineken 0.0	\$9.0
James Squires Ginger Beer	\$13.0
West End	\$10.0
Guinness Stout	\$13.0
XXXX Gold	\$10.0
Hahn Super Dry GF	\$10.0
James Squires Apple Cider	\$11.0

soft drinks

StrangeLove Still or Sparkling Water 330ml	\$7.5
StrangeLove Still or Sparkling Water 750ml	\$9.5
StrangeLove 'Double Ginger Beer' or 'Very Mandarin' 300ml	\$7.5
Pepsi, Pepsi Max, Solo, Lemonade, Dry Ginger Ale, Tonic Water, Lemon Lime Bitters	\$6.5
Besa Juice – Orange, Apple, Pineapple	\$6.9

alcohol free

BEER

Heineken 0.0	\$9.0
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SPIRITS

\$8.9

Lyre's Dry London

Lyre's Italian Orange

Lyre's Agave Blanco Spirit

Lyre's Orange Sec

Lyre's White Cane Spirit

Lyre's Dark Cane Spirit

Lyre's Coffee Originale

mocktails

MAWSON'S BLIZZARD	\$16.0
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Lyre's dry London spirit, lychees,
freeze-dried raspberries

BLUEBERRY MOJITO	\$16.0
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Lyre's white cane spirit, blueberries,
lime, fresh mint, soda

CHARLIE'S ANGEL	\$16.0
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Lyre's dark cane spirit, Lyre's coffee
originale, cold drip, fairy floss,
'embered' marshmallow

ITALIAN ORANGE SPRITZER	\$16.0
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Lyre's Italian orange spirit, Lyre's agave
blanco spirit, lime, fresh orange,
lemonade

wine by the glass

SPARKLING & CHAMPAGNE

Wings & Horns	\$12.9
<i>South Australia</i>	
Mumm Cordon Rouge	\$23.0
<i>Reims France</i>	

WHITE

Shaw + Smith Sauvignon Blanc	\$14.9
<i>Adelaide Hills</i>	
Rockford Frontignac	\$13.9
<i>Barossa Valley</i>	
The Lane Pinot Gris	\$11.9
<i>Adelaide Hills</i>	
Riesling Freak No.2	\$13.9
<i>Clare Valley</i>	
57 Rows Chardonnay	\$12.9
<i>Blewitt Springs, McLaren Vale</i>	

ROSÉ

57 Rows Rosé	\$12.9
<i>Blewitt Springs, McLaren Vale</i>	

RED

Pike & Joyce 'Vue du Nord' Pinot Noir	\$13.9
<i>Adelaide Hills</i>	
O'Leary Walker Nero d'Avola	\$12.9
<i>Clare Valley</i>	
Mollydooker 'The Scooter' Merlot	\$12.9
<i>McLaren Vale</i>	
Robert Oatley GSM	\$11.9
<i>McLaren Vale</i>	
Penley Estate 'Tolmer' Cabernet	\$11.9
<i>Coonawarra</i>	
Seppeltsfield Shiraz	\$12.9
<i>Barossa Valley</i>	



wine

SPARKLING & CHAMPAGNE

Wings & Horns	\$59.0
<i>South Australia</i>	
Mumm Cordon Rouge	\$109.0
<i>Reims France</i>	
Pike & Joyce Pinot Noir Rosé	\$69.0
<i>Adelaide Hills</i>	
Deviation Road Loftia Brut	\$98.0
<i>Adelaide Hills</i>	
Bollinger Special Cuvée	\$275.0
<i>Reims France</i>	
Billecart-Salmon Brut Réserve	\$225.0
<i>Epernay France</i>	
Perrier-Jouët Grand Brut	\$129.0
<i>Epernay France</i>	

WHITE

Shaw + Smith Sauvignon Blanc	\$65.0
<i>Adelaide Hills</i>	
The Lane Gathering Sauvignon Blanc	\$85.0
Semillon	
<i>Adelaide Hills</i>	
Rockford Frontignac	\$59.0
<i>Barossa Valley</i>	
Chaffey Bros. 'Düfte Punkt' Textural	\$49.0
White	
<i>Eden Valley</i>	
The Lane Pinot Gris	\$59.0
<i>Adelaide Hills</i>	
Riesling Freak No.2	\$65.0
<i>Clare Valley</i>	
Jim Barry 'Florita' Riesling	\$109.0
<i>Clare Valley</i>	
Chalk Hill Chardonnay	\$59.0
<i>Adelaide Hills</i>	
Murdoch Hill 'Tilbury' Chardonnay	\$89.0
<i>Adelaide Hills</i>	
Shaw + Smith M3 Chardonnay	\$99.0
<i>Adelaide Hills</i>	
Pike & Joyce Chardonnay	\$75.0
<i>Adelaide Hills</i>	

ROSÉ

57 Rows Rosé	\$59.0
<i>Blewitt Springs, McLaren Vale</i>	
Turkey Flat Rosé	\$75.0
<i>Barossa Valley</i>	
Chaffey Bros. Lux Venit Rosé	\$59.0
<i>Barossa Valley</i>	

(please ask our team for the available vintage)

wine

RED

Pike & Joyce 'Vue du Nord' Pinot Noir <i>Adelaide Hills</i>	\$65.0
Ashton Hills Pinot Noir <i>Adelaide Hills</i>	\$89.0
Shaw + Smith Pinot Noir <i>Adelaide Hills</i>	\$119.0
O'Leary Walker Nero d'Avola <i>Clare Valley</i>	\$59.0
57 Rows Grenache <i>Blewitt Springs, McLaren Vale</i>	\$69.0
Willunga 100 Grenache <i>McLaren Vale</i>	\$59.0
Mollydooker 'The Scooter' Merlot <i>McLaren Vale</i>	\$59.0
Robert Oatley GSM <i>McLaren Vale</i>	\$55.0
Rockford GSM <i>Barossa Valley</i>	\$89.0
Penley Estate 'Tolmer' Cabernet <i>Coonawarra</i>	\$55.0
Bowen Estate Cabernet <i>Coonawarra</i>	\$79.0
Rockford Rifle Range Cabernet <i>Barossa Valley</i>	\$149.0
Henschke 'Marble Angel' Cabernet <i>Barossa Valley</i>	\$139.0
Mollydooker 'Enchanted Path' Shiraz Cab <i>McLaren Vale</i>	\$119.0
Seppeltsfield Shiraz <i>Barossa Valley</i>	\$59.0
57 Rows Shiraz <i>Blewitt Springs, McLaren Vale</i>	\$69.0
Tim Adams 'Aberfeldy' Shiraz <i>Clare Valley</i>	\$109.0
Seppeltsfield 'Westing' Shiraz <i>Barossa Valley</i>	\$139.0
Rockford 'Basket Press' Shiraz <i>Barossa Valley</i>	\$189.0
Penfolds 'Bin 28' Shiraz <i>Multi Regional</i>	\$99.0
MMAD Shiraz <i>Blewitt Springs</i>	\$129.0
Penfolds Grange <i>Multi Regional</i>	\$1500.0

(please ask our team for the available vintage)





VODKA

Ketel One	\$10.9
Grey Goose	\$14.0
Ciroc	\$14.0

GIN

Tanqueray	\$10.9
AHD 78 Degrees Sunset	\$12.0
Kangaroo Island Spirits Wild	\$14.0
23rd Street Distillery Violet	\$14.0
Prohibition Liquor Co. Shiraz	\$19.0
Never Never Triple Juniper	\$14.0
Coffin Bay Spirits Rare Coastal	\$16.0

RUM

Bundaberg	\$10.9
Barcardi Carta Blanca	\$10.9
Appleton Estate Signature	\$14.0
Sailor Jerry	\$11.0
Ron Zacapa 23yr	\$22.0

BOURBON

Bulleit	\$10.9
Makers Mark	\$11.0
Woodford Reserve	\$11.0
Sazerac Rye	\$14.0

WHISKY

Johnnie Walker Black Blended Scotch	\$10.9
Glenlivet Founder's Reserve Single Malt Scotch	\$15.0
Glenfiddich 12yr Single Malt Scotch	\$17.0
Redbreast 15yr Irish Whiskey	\$28.0
Lark Classic Tasmanian Whisky	\$34.0
Lagavulin 16yr Single Malt Scotch	\$29.0
Hibiki Harmony Japanese Whisky	\$29.0
Glenfiddich 21yr Single Malt Scotch	\$39.0

spirits

TEQUILA

Jose Cuervo	\$10.9
Fortaleza	\$18.5
Teremana Reposado	\$16.0
Patrón Silver	\$16.0
Don Julio Añejo	\$25.0

BRANDY/COGNAC

St Agnes VS	\$10.9
Martell VSOP	\$16.0

DIGESTIVES

Averna	\$11.0
Amaro Montenegro	\$11.0

PORT

Seppeltsfield Grand Tawny 10yr	\$12.0
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DESSERT WINES

Penfolds Reserve Viognier	\$12.9
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tea & coffee

CHARLIE BLACK \$4.5 | \$5.5
ESPRESSO COFFEE

Espresso, Macchiato,
Long Macchiato

Flat White, Cappuccino, Latte,
Piccolo Latte

Mocha, Hot Chocolate

Chai Latte, Dirty Chai Latte

Matcha Latte

ALTERNATIVE MILKS \$1.0

Soy, Oat, Almond, Lactose Free

DECAF \$1.0

T-BAR LOOSE LEAF TEA

English Breakfast \$4.5

Earl Grey

Chamomile

China Jasmine

Royal-T (pea flower)

Prosperi-T (chai)

