



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 RYE SOURDOUGH \$10
sage & black garlic butter



KONBU CURED SPENCER GULF KINGFISH (GF) \$28
avocado cremeux, coconut lime dressing, pickled rainbow radish,
ikura, dill oil

GRILLED SCALLOPS \$27
nduja butter, butternut puree, pine nut, quince, chive oil

BONE MARROW (DF) \$27
gremolata, pepper berry salt, pickled shallots, rye sourdough

BAKED CAMEMBERT (GFA) \$26
fire honey glaze, macadamia lemon myrtle crumb, rustic ciabatta
toast

TOFU & SPINACH GNUDI (PB, GF) \$26
wild mushroom sugo, Basil oil & mozzarella

AVIATOR SALAD (GFA) \$27
baby cos lettuce, chicken breast, grilled streaky bacon, herb
croutons, shaved parmesan, soft poached free-range egg & Caesar
dressing

SOUP OF THE DAY (GFA & PBA) \$18
warm sourdough, sage & black garlic butter

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

large plates



MARGRA LAMB RACK (DF) \$46
tomato & caper relish, mint pea puree, minted peas, crispy kale,
lamb snow

DUCK BREAST (GF, DF) \$43
capsicum puree, embered shallots, celeriac cream, star anise jus

PORK SCOTCH (GF) \$42
cauliflower skordalia, pickled apple & fennel slaw, jus gras

CATCH OF THE DAY (GF, DF) \$42
tomato escabeche, cannelloni beans, broccolini

ROAST PUMPKIN (GF, PB) \$36
whipped hummus, quinoa, crispy chick pea, bloomed raisin, paprika
dust

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



from the grill



36° SOUTH CHATEAUBRIAND

600gm Served with your choice of 2 sides & 2 sauces

\$120

36° SOUTH TENDERLOIN

250gm, marble score 4+, served with your choice of sauce

\$58

O'CONNOR SUPERIOR 200DAY ANGUS RIBEYE

250gm, marble score 4+, served with your choice of sauce

\$55

PERI PERI SPATCHCOCK

grilled whole and served with your choice of sauce

\$54

SAUCES

- Cognac Jus
 - Peppercorn
 - Chive Bearnaise
 - Chimichurri
 - Café de Paris Butter
-

sides

\$15 each
3 for \$37

Tallow Fat Patatas Bravas, paprika, chive sour cream (GF)

Brussel sprouts, macadamia dukkha, whipped goat feta, citrus dressing (GF)

Broccolini, black garlic mayo, almond (GF, PB)

Cauliflower Skordalia (GF)

Farmer's Garden, tomato, cashews, olives & house dressing (GF,DF)

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





something sweet



CREMEUX ROYALE \$22

INSPIRED BY THE DUBAI VIRAL CHOCOLATE
saffron & cardamon mascarpone, rhubarb gel & pistachio crumb

TIRAMISU \$18

charlie black coffee sponge, chocolate soil, edible viola

SPICED CARROT & DATE PUDDING (PB) \$18

toffee caramel, house made coconut & rose gelato, coconut soil

GELISTA GELATO (GF) \$18

hazelnut Rocher, salted caramel, raspberry swirl, chocolate button,
fresh berry compote

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

WARM RYE SOURDOUGH
sage & black garlic butter

small plates choice of:

 KONBU CURED SPENCER GULF KINGFISH (DF)
*avocado cremeux, coconut lime dressing, pickled rainbow radish,
ikura, dill oil*

BONE MARROW(DF)
gremolata, pepper berry salt, pickled shallots, rye sourdough

TOFU & SPINACH GNUDI (PB, GF)
wild mushroom sugo, Basil oil & mozzarella

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

large plates

choice of:

PORK SCOTCH (GF)
cauliflower skordalia, pickled apple & fennel slaw, jus gras

CATCH OF THE DAY (GF, DF)
tomato escabeche, cannelloni beans, broccolini

ROAST PUMPKIN (GF, PB)
whipped hummus, quinoa, crispy chick pea, bloomed raisin, paprika dust

sides to share

BROCCOLINI, BLACK GARLIC MAYO, ALMOND (GF, PB)

FARMER'S GARDEN, TOMATO, CASHEWS, OLIVES & HOUSE
DRESSING (GF,DF)



3 COURSE GROUP MENU

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

to start

WARM RYE SOURDOUGH
sage & black garlic butter

small plates choice of:

 KONBU CURED SPENCER GULF KINGFISH (DF)
avocado cremeux, coconut lime dressing, pickled rainbow radish,
ikura, dill oil

BONE MARROW (DF)
gremolata, pepper berry salt, pickled shallots, rye sourdough

TOFU & SPINACH GNUDI (PB, GF)
wild mushroom sugo, Basil oil & mozzarella

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

large plates

choice of:

PORK SCOTCH (GF)
cauliflower skordalia, pickled apple & fennel slaw, jus gras

CATCH OF THE DAY (GF, DF)
tomato escabeche, cannelloni beans, broccolini

ROAST PUMPKIN (GF, PB)
whipped hummus, quinoa, crispy chick pea, bloomed raisin, paprika dust

sides to share

BROCCOLINI, BLACK GARLIC MAYO, ALMOND (GF, PB)

FARMER'S GARDEN, TOMATO, CASHEWS, OLIVES & HOUSE
DRESSING (GF,DF)

something sweet

choice of:

TIRAMISU
charlie black coffee sponge, chocolate soil, edible viola

SPICED CARROT & DATE PUDDING (PB)
toffee caramel, house made coconut & rose gelato, coconut soil

GELISTA GELATO (GF)
hazelnut Rocher, salted caramel, raspberry swirl, chocolate button, fresh
berry compote