

Lunch Menu

Friday, Saturday, Sunday & Public Holidays



SHARE DISHES

- \$9 WARM CIABATTA** ~ 'Abbots & Kinney' Ciabatta Bread | Smoked Salt | Truffle Butter **V**
- \$9 WARM OLIVES** ~ House-Marinated Local Olives **V VE GF**
- \$9 MIXED NUTS** ~ House-Spiced Wood Roasted Mixed Nuts **V VE GF**
- \$12 ACTIVATED TURMERIC DUKKHA & CIABATTA** ~ House-Made Dukkha | Adelaide Hills Olive Oil | Warm Ciabatta Bread **V VE GF**
- \$13 SEASONED CHIPS** ~ Potato Chips | 'Golding Rocco' Shiraz Salt Flakes | Garlic Lemon Aioli | Tomato Relish **V VE GF**
- \$15 SWEET POTATO CHIPS** ~ Sweet Potato Chips | 'Golding Rocco' Shiraz Salt Flakes | Garlic Aioli | Tomato Relish **V GF**

SALADS

- \$8 GOLDING SALAD** ~ Local Seasonal Vegetables | Herb Salad Greens | Golding House Dressing **V VE GF**
- \$15 SMOKED CHICKEN** ~ Local Pasture-Fed Smoked Chicken | Fresh Herbs | 'Dirty Inc' Red Lentils | Candy Beetroot | Goats Feta | Roasted Spiced Nuts
- \$17 DUCK SALAD** ~ Pasture-Fed Free Range Duck | Soba Noodles | Wakake Seaweed | Fried Shallots | Fresh Herbs | Nuts | Soy Yuzu Chilli Sesame Dressing

V Vegetarian **VE** Vegan **GF** Gluten Free **DF** Dairy Free **GF*** Gluten Free Available **DF*** Dairy Free Available

PIZZAS 10 INCH BASE **GF*** **DF*** GLUTEN FREE BASE **ADD \$2**

- \$20 TRUFFLED MUSHROOM** ~ Truffle Mushroom | Goats Fetta | Fresh Herbs **V**
- \$20 SILVERSIDE** ~ Silverside | Beetroot Kraut | Herb Olive Oil | Fresh Herbs | Mustard Dill Aioli
- \$20 SMOKED CHICKEN** ~ Pasture-Fed Smoked Chicken | Peri Peri Sauce | Fresh Herbs | Cucumber Mint Yoghurt
- \$20 SALAMI** ~ Hungarian Salami | Tommy Toe Cherry Tomato | Basil Pesto

PLATTERS

- \$22 MINI PLATTER** ~ Marinated Olives | Dukkha Olive Oil | Spiced Nuts | Sourdough Bread **V VE GF***
- \$25 CHEESE BOARD** ~ Dried Fruit | Seasonal Fruit | Spiced Nuts | Lavosh | Fig Walnut Sourdough | Cheeseboard Chutney | **and your choice of:**
Section 28 Monte Fort | Section 28 Monte Priscilla | Udder Delights Brie | Udder Delights Heritage Mawson Blue |
1 x CHEESE \$25 / 2 x CHEESE \$30 / 3 x CHEESE \$35 / 4 x CHEESE \$40
- \$45 REGIONAL BOARD** ~ Local Cured Meats | Local Artisan Cheese | Dried Fruit | House Made Dips | House Made Relish | Pickled Vegetables | Dukkha Olive Oil | Lavosh | Sourdough Bread **GF***



VE Vegan **DF** Dairy Free **DF*** Dairy Free Available
V Vegetarian **GF** Gluten Free **GF*** Gluten Free Available

NOTE: 15% surcharge on public holidays

KIDS MENU

\$8 PIZZA ~ Ham | Cheese | Pineapple 6 INCH BASE

\$10 CRUMBED CHICKEN ~ Crumbed Chicken Tenderloin | Chips | Salad | Tomato Sauce

\$10 GRAZING PLATE ~ Ham | Cheddar Cheese | Sliced Vegetables | Fruit | Hummus | Sourdough Bread **GF**

\$10 KIDS BURGER ~ House-Made Beef Pattie | Cheddar Cheese | Pickles | Tomato Sauce | Salad | Chips

DESSERTS

See our *Featured Menu* for today's dessert options

FROM THE FREEZER

\$5 GELATI assorted flavours



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We love supporting local growers from South Australia and in particular our own Adelaide Hills region. We endeavour to source our produce from these growers and producers because here at Golding Wines we feel local is always the freshest and best!

Thanks to the following South Australian producers:

*Abbots & Kinney
Barossa Fine Foods
Baylies Epicurean Delights
Beerenberg Farm
Evercream Gelati
Nature's Duck & Chicken (pasture raised)
My Butcher
Section 28 Cheese
Skara Smallgoods
Scoop SA
Tweedvale Milk
Udder Delights*