

Lunch Menu

Friday, Saturday, Sunday & Public Holidays



DISHES

- \$6 WARM OLIVES** ~ House-Marinated Local Olives **V VE GF**
- \$6 MIXED NUTS** ~ House-Spiced Wood Roasted Mixed Nuts **V VE GF**
- \$12 ACTIVATED TURMERIC DUKKHA & SOURDOUGH** ~ House-Made Dukkha | Adelaide Hills Olive Oil | Sourdough Bread **V VE GF**
- \$13 SPICED ROAST PUMPKIN AND QUINOA BALLS** ~ Pumpkin Quinoa Balls | Beetroot Hummus | Beetroot & Ginger Sauerkraut **4 SERVE V VE GF**
- \$13 SEASONED CHIPS** ~ Potato Chips | 'Golding Rocco' Shiraz Salt Flakes | Garlic Lemon Aioli | Tomato Relish **V GF**
- \$14 SWEET POTATO CHIPS** ~ Sweet Potato Chips | 'Golding Rocco' Shiraz Salt Flakes | Garlic Aioli | Tomato Relish **V GF**
- \$14 LOADED HUMMUS** ~ Dirty Inc Sprouted Chick Pea Hummus | Beetroot Relish | Fresh Herbs And Spices | Sourdough Bread **V VE GF**
- \$14 MAWSON BLUE AUTUMN SALAD** ~ Udder Delights Mawson Blue Aioli | Local Granny Smith Apple | Endive Radicchio & Frisee Lettuce | Smoked Walnuts & Pine Nuts | Celery **VE* GF**
- \$16 KATSU PORK SANDWICH** ~ Panko Crumbed Pork Fillet | Japanese Tonkatsu Mayo | Celeriac Savoy Cabbage Slaw | Cucumber Kimchi **V* GF***

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

NOTE: 15% surcharge on public holidays

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

- \$15 CONFIT GARLIC MANCHEGO** ~ Local Confit Garlic | Manchego | Fresh Herbs **V**
- \$20 ROAST BEETROOT** ~ Roasted Beetroot | Goats Feta | Beetroot Nap Sauce | Walnuts | Beetroot Relish
- \$21 BBQ SMOKED CHICKEN** ~ Pasture-Fed Apple Smoked Chicken | Maple Bacon | Soused Red Onion | House-Made BBQ Sauce
- \$21 KOREAN BBQ BRISKET** ~ Brisket | Spring Onion | Pickled Ginger Kewpie | Coriander
- \$22 SPICY LOVERS** ~ Spicy Nduja | Chorizo | Nap Sauce | Mojo Verde | Fresh Herbs

PLATTERS

- \$22 MINI PLATTER** ~ Marinated Olives | Dukkha Olive Oil | Spiced Nuts | Sourdough Bread **V VE GF***
- \$28 CHEESE BOARD** ~ Dried Fruit | Seasonal Fruit | Spiced Nuts | Lavosh | Fig Walnut Sourdough | Cheeseboard Chutney | Udder Delights Brie | Section 28 Monte Fort | Udder Delights Heritage Mawson Blue **GF***
- \$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***

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

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KIDS MENU

\$16 KIDS MEAL includes main plus cup or cone of gelati:

KIDS PIZZA ~ Ham | Cheese | Pineapple 6 INCH BASE

CRUMBED CHICKEN ~ Crumbed Chicken Tenderloin | Chips | Salad | Tomato Sauce 

KIDS GRAZING PLATE ~ Ham | Cheddar Cheese | Sliced Vegetables | Fruit | Hummus | Sourdough Bread

KIDS SANDWICH ~ Ham | Cheddar Cheese | Pickles | Tomato | Salad | Chips







DESSERTS

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

FROM THE FREEZER

\$5 GELATI assorted flavours



 Vegetarian  Vegan  Gluten Free
 Vegetarian Available  Vegan Available  Gluten Free Available

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GOLDING WINES

Market Kitchen

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
Edible Exchange
Evercream Gelati
Nature's Duck & Chicken (pasture raised)
Mise En Place
My Butcher
Section 28 Cheese
Skara Smallgoods
Scoop SA
Tweedvale Milk
Udder Delights*