

Lunch Menu

Friday, Saturday, Sunday & Public Holidays

**MARKET
KITCHEN**
at **GOLDING WINES**

DISHES

- \$14 WARM LOADED HUMMUS** ~ Dirty Inc Sprouted Chick Pea Hummus | Beetroot Relish | Fresh Herbs & Spices | Served with Flatbread **V** **VE** **GF**
- \$13 SEASONED CHIPS** ~ Potato Chips | 'Golding Rocco' Shiraz Salt Flakes | Served with Garlic Lemon Aioli & Tomato Relish **V** **VE** **GF**
- \$14 SWEET POTATO CHIPS** ~ Sweet Potato Chips | 'Golding Rocco' Shiraz Salt Flakes | Served with Garlic Lemon Aioli & Tomato Relish **V** **VE** **GF**
- \$14 SEASONAL WINTER SALAD** ~ Winter Lettuce | Walnuts | Celery | Local Granny Smith Apple | House Dressing **V** **VE** **GF**
- \$16 DUMPLINGS & BROTH** ~ Duck & Pork Dumplings | House-Made Broth | Winter Greens
- \$16 SEASONAL GOLDINGS TOASTIE** ~ Utilising Local Produce & Meats | Served with Sweet Potato Chips and Salad
- \$15 SEASONAL WINTER PIE** ~ Utilising Local Produce & Meats | Served with a Crisp Winter Salad
- \$20 LAMB RAGU & GNOCCHI** ~ South Australian Lamb Ragù | Gnocchi | Grana Padano cheese
- \$22 BRAISED SHORT RIB & MASH** ~ Braised 'Rocco' Shiraz Short Rib | Section 28 Monte Fort Mashed Potato | Fresh Chermoula

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
- \$23 SLOW COOKED LAMB** ~ Slow-Cooked Lamb Shoulder | Roasted Capsicum | Soused Onion | Mint Yoghurt Dressing

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 | House Made-Dips | House-Made Relish | Cheeseboard Chutney | Pickled Vegetables | Dukkha & Olive Oil | Sourdough Bread **GF***

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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 **GF**
extra **KIDS PIZZA \$12**

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

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

KIDS TOASTED SANDWICH ~ Ham | Cheddar Cheese | Sourdough |
Salad | Chips **GF**

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