

# Lunch Menu

Friday, Saturday, Sunday & Public Holidays

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

- \$8 ALEX'S SOURDOUGH** ~ House-Made Wood-Oven Baked | Olive Oil | Balsamic | House-Made Dukkah **V VE**
- \$10 MIXED NUTS** ~ House-Roasted Mixed Nuts **V VE GF**
- \$14 SEASONED POTATO CHIPS** ~ Served with House-Made Tomato Relish **V VE GF**
- \$16 AVOCADO & WASABI DIP** ~ Vegetable Skins | Crispy Toritillas **V GF**
- \$18 HEIRLOOM SALAD** ~ Mixed Lettuce | Heirloom Tomatoes | Red Onion | Buffalo Mozzarella | Marinated Olives | Spiced Nuts | Olive Oil Dressing **V VE GF**
- \$18 RUEBEN SANDWICH** ~ House-Made Pastrami | Udder Delights Cheddar | Sauerkraut
- \$18 BATTERED CHICKEN RIBS** ~ Chilli Sauce | Cucumber & Yogurt Salad **GF**
- \$19 CHARCOAL BAO BUNS** ~ Pork Belly | Pickled Cucumber | Spring Onion | Sesame Seeds | Coriander
- \$28 PAN-SEARED SALMON** ~ Broccolini Tops | Chilli | Garlic | Onion | Soy Sauce | Lemon Juice **GF**
- \$30 BEEF CHEEKS** ~ Artichoke | Carrots | Shallots | Muchroom | Red Wine Jus **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**
- \$22 TRUFFLED MUSHROOM** ~ Wood-Roasted Mushrooms | Goats Feta | Fresh Herbs **V VE\***
- \$22 SUNDRIED TOMATO & CAPSCIUM** ~ Sundried Tomato | Wood-Roasted Capsicums | Fresh Herbs **V VE\***
- \$22 SPICED BRISKET** ~ Spiced Brisket | BBQ Sauce | Soused Red Onion | Fresh Herbs
- \$23 HARRISSA CHICKEN** ~ Smoked Chicken | Harissa Nap Sauce | Broc top | Preserved Lemon Yoghurt | Fresh Herbs
- \$25 12HR SLOW COOKED LAMB SHOULDER** ~ Lamb Shoulder | Roasted Capsicum | Soused Red Onion | Yoghurt | Fresh Herbs

## PLATTERS

- \$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

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







**KIDS PIZZA** ~ Ham | Cheese | Pineapple 6 INCH BASE 

extra **KIDS PIZZA \$12**

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

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

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

 Vegetarian  Vegan  Gluten Free  
 Vegetarian Available  Vegan Available  Gluten Free Available

*NOTE: 15% surcharge on public holidays*

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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*