

Adelaide Hills
LONGVIEW
VINEYARD

Tasting platters - \$30 each

Crumbed whiting
Kipfler potato salad with
cornichons and dill
Artichoke and roast garlic dip
Cherry tomatoes and dressed green leaves
Grissini and Turkish bread
Marinated McLaren Vale organic
kalamata olives

Figs stuffed with gorgonzola
Rocket and toasted walnut salad
with shaved reggianno
Poppyseed skordallia
Beans tossed in gremolata
Grissini and Turkish bread
Marinated Spanish green olives

Green chilli chicken
Couscous with fresh herbs and cashews
Spicy pumpkin dip
Snowpeas and cherry tomatoes
Grissini and Turkish bread
Marinated McLaren Vale organic
kalamata olives

Lamb borekler – Moroccan lamb, currants
and pinenuts wrapped in filo
Hommous
Green beans tossed in gremolata
Sumac cherry tomato salad with
purple onion
Grissini and Turkish Bread
Dolmades

Bocconcini and tomato wrapped in
prosciutto
Pesto, potato and rosemary pizza with sea
salt and extra virgin olive oil
Caponata
Dressed rocket leaves
Grissini and Turkish Bread
Marinated McLaren Vale organic
kalamata olives

Slices of seared porterhouse with
horseradish cream
Beetroot skordalia
Hot roasted baby potatoes with sea salt
Shaved fennel dressed with lemon oil
Grissini and Turkish bread
Marinated Spanish green olives

CHEESE PLATTER - \$25

Paris Creek gouda, Shadows of Blue, semi
dried figs, candied orange peel, fresh
grapes, strawberries and lavosh

DESSERT PLATTER - \$15

Chocolate raspberry cheesecake brownies,
vanilla bean cakes filled with passion fruit
curd, amaretti, Turkish delight and tiny
banana caramel tarts

Try our wines at cellar door before you buy!

Children's meals available upon request

*Speak to our staff about private Tapas style
lunches for your next party.*

