



EMBER & VINE

philosophy

Food is art, and chefs are artists.

“My approach to cooking is simple: I want to create unique and creative dishes, and bespoke menus in a way that I feel will become a memorable part of an event. The three most important beliefs or principles I follow are discipline, focus, and vision.” – Executive Chef Kiran Ghate (Chef KG)

At the helm of Ember & Vine, Chef KG leads the next-generation of culinary professionals who are redefining modern-Australian dining in Adelaide.

Please note menu items may be subject to change without notice. We are passionate about high-quality ingredients, but we can't guarantee an allergen-free environment. Customers with allergies or special dietary needs should consult our team, and we'll do our best to accommodate.



small plates

WARM FOCACCIA \$10
thyme-infused cultured butter



TORCHED ORA KING SALMON \$27
ikura, avocado cream, soy ponzu, wasabi gel, wattleseed tuile, oroshi

OCTOPUS A LA CHIMICHURRI \$27
charred octopus, spicy chorizo, beans, corn cream, paprika dust

OUTBACK TATAKI (*gf & df*) \$27
Icon Wagyu sirloin, green harissa, coriander oil, pickled daikon, shoestring potato

WARM DUCK & FIG TERRINE \$26
brioche, prosciutto, plum gel, pickles

KING OYSTER MUSHROOM RISOTTO (*pb*) \$26
vegan chorizo, fennel, vegan mozzarella

BURRATA & CHERRY TOMATO SALAD \$27
basil, dukkah, pesto, smoked paprika dust, grilled sourdough

pb - plant based | gf - gluten free | df - dairy free

large plates



DUO OF MAGRA LAMB (*gf*) \$48
lamb cannon, pulled shoulder bon bon, parsnip cream, mint gel, eggplant relish, lamb jus

CONFIT DUCK LEG (*gf*) \$43
massaman, butternut pumpkin fondant, charred pineapple salsa, broccolini, kaffir lime oil, coconut & peanut soil

CATCH OF THE DAY (*gf*) \$42
native bush basil polenta, tomato, chive béarnaise, ikura, leek

KAKUNI PORK BELLY (*gf*) \$41
honey, carrots, smoked scallion mash, apple confiture, umami bomb

CAULIFLOWER STEAK (*gf & pb*) \$36
saffron cashew cream, agrodolce, macadamia, pomegranate

pb - plant based | *gf* - gluten free | *df* - dairy free



from the grill



36° SOUTH TOMAHAWK (*gf*) \$180
1.2kg dramatic cut, rich intense flavour, serves 2 guests,
with your choice of 2 sides & 2 sauces

ICON XB WAGYU SIRLOIN (*gf*) \$65
200gm, bold flavour, balanced marble score 5, your choice of sauce

ROAM WAGYU TENDERLOIN (*gf*) \$58
250gm, subtle flavour, marble score 4, your choice of sauce

SAUCES

- pink peppercorn jus
 - mushroom jus
 - cognac jus
 - café de paris butter
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sides \$15 each
3 for \$37

charred baby carrots, harissa yogurt, toasted almonds (*gf*)

sautéed broccolini, beurre noisette, bacon, crispy shallots (*gf*)

potato mash, smoked scallions (*gf & df*)

salad greens, tomato, cashews, olives, house dressing (*gf & pb*)

steak fries, aioli, tomato sauce

pb - plant based | *gf* - gluten free | *df* - dairy free





something sweet

PISTACHIO BASQUE CHEESECAKE mocha mascarpone, viola	\$18
VALRHONA MANJARI CHOCOLATE CREMEUX (<i>gf</i>) almond crumble, Kangaroo Island EVOO cream	\$18
TONKA BEAN CRÈME BRÛLÉE (<i>pb</i>) poached fig, granola crumble, coconut chantilly	\$18
MASSIMO GELATO dulce de leche, cioccolato, frangolina, chocolate buttons, tuile	\$18
GOURMET CHEESE SELECTION fruit paste, fresh grapes, pere al vino rosso, lavosh, candied nuts	\$40

pb - plant based | gf - gluten free | df - dairy free

