

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.

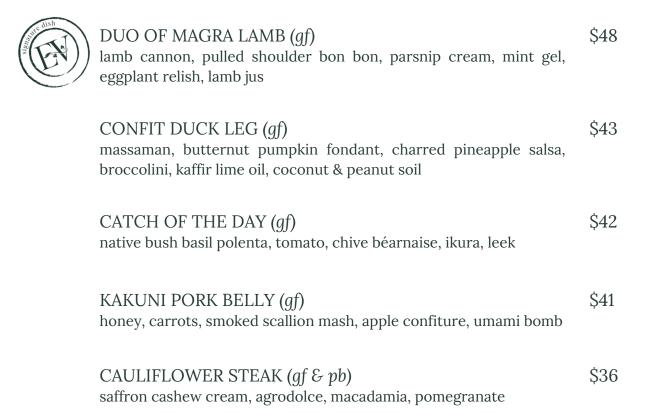
Please note menu items may be subject to change without notice. We are passionate about high-quality ingredients, but we can't guarantee an allergen-free environment. Customers with allergies or special dietary needs should consult our team, and we'll do our best to accommodate.



small plates

	WARM FOCACCIA thyme-infused cultured butter	\$10
Calish California	TORCHED ORA KING SALMON ikura, avocado cream, soy ponzu, wasabi gel, wattleseed tuile, oroshi	\$27
	OCTOPUS A LA CHIMICHURRI charred octopus, spicy chorizo, beans, corn cream, paprika dust	\$27
	OUTBACK TATAKI (gf & df) Icon Wagyu sirloin, green harissa, coriander oil, pickled daikon, shoestring potato	\$27
	WARM DUCK & FIG TERRINE brioche, prosciutto, plum gel, pickles	\$26
	KING OYSTER MUSHROOM RISOTTO (pb) vegan chorizo, fennel, vegan mozzarella	\$26
	BURRATA & CHERRY TOMATO SALAD basil, dukkah, pesto, smoked paprika dust, grilled sourdough	\$27

large plates





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

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 (gf) almond crumble, Kangaroo Island EVOO cream	\$18
TONKA BEAN CRÈME BRÛLÉE (pb) 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

