

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.

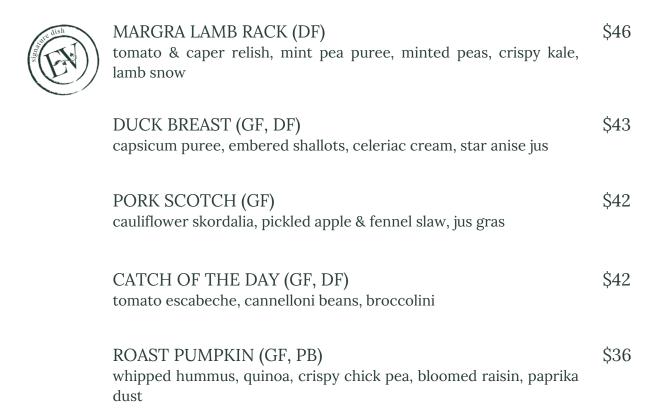
Please note menu items may be subject to change without notice. We are passionate about high-quality ingredients, but we can't guarantee an allergen-free environment. Customers with allergies or special dietary needs should consult our team, and we'll do our best to accommodate.



small plates

	WARM RYE SOURDOUGH sage & black garlic butter	\$10
and the state of t	KONBU CURED SPENCER GULF KINGFISH (GF) avocado cremeux, coconut lime dressing, pickled rainbow radish, ikura, dill oil	\$28
	GRILLED SCALLOPS nduja butter, butternut puree, pine nut, quince, chive oil	\$27
	BONE MARROW (DF) gremolata, pepper berry salt, pickled shallots, rye sourdough	\$27
	BAKED CAMEMBERT (GFA) fire honey glaze, macadamia lemon myrtle crumb, rustic ciabatta toast	\$26
	TOFU & SPINACH GNUDI (PB, GF) wild mushroom sugo, Basil oil & mozzarella	\$26
	AVIATOR SALAD (GFA) baby cos lettuce, chicken breast, grilled streaky bacon, herb croutons, shaved parmesan, soft poached free-range egg & Caesar dressing	\$27
	SOUP OF THE DAY (GFA & PBA) warm sourdough, sage & black garlic butter	\$18

large plates





from the grill

36° SOUTH CHATEAUBRIAND
600gm Served with your choice of 2 sides & 2 sauces

\$120

\$58

36° SOUTH TENDERLOIN 250gm, marble score 4+, served with your choice of sauce

O'CONNOR SUPERIOR 200DAY ANGUS RIBEYE 250gm, marble score 4+, served with your choice of sauce

\$55

\$54

PERI PERI SPATCHCOCK

grilled whole and served with your choice of sauce

SAUCES

- Cognac Jus
- Peppercorn
- Chive Bearnaise
- Chimichurri
- Café de Paris Butter

sides

\$15 each 3 for \$37

Tallow Fat Patatas Bravas, paprika, chive sour cream (GF)

Brussel sprouts, macadamia dukkha, whipped goat feta, citrus dressing (GF)

Broccolini, black garlic mayo, almond (GF, PB)

Cauliflower Skordalia (GF)

Farmer's Garden, tomato, cashews, olives & house dressing (GF,DF)

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





something sweet

CREMEUX ROYALE INSPIRED BY THE DUBAI VIRAL CHOCOLATE saffron & cardamon mascarpone, rhubarb gel & pistachio crumb	\$22
TIRAMISU charlie black coffee sponge, chocolate soil, edible viola	\$18
SPICED CARROT & DATE PUDDING (PB) toffee caramel, house made coconut & rose gelato, coconut soil	\$18
GELISTA GELATO (GF) hazelnut Rocher, salted caramel, raspberry swirl, chocolate bu fresh berry compote	\$18 atton,
GOURMET CHEESE SELECTION fruit paste, fresh grapes, pere al vino rosso, lavosh, candied nuts	\$40

