



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.



to start

WARM OLIVES \$10

Rosemary & confit garlic, artisan grissini stick

WARM FOCACCIA \$10

Kutjera butter

small plates



PAROO KANGAROO TATAKI \$32

Pepper berry & beetroot relish, davidson plum gel, crème fraiche, pickled radish, asil caviar

GRILLED OCTOPUS (GF) \$28

Smoked potato puree & sambal oelek, haricot beans, chimichurri, summer herb salad

ORA KING SALMON PANI PURI \$27

Avocado mousse, cilantro, ikura, nuoc cham

MARKET BURRATA \$27

Heirloom cherry tomato, green harissa, dukkah, sourdough

GREEN PEA & MINT CROQUETTE (GF, V) \$26

Coconut pumpkin puree, cilantro & cabbage slaw, fried curry leaves

AVIATOR SALAD (GF) \$26

Cos lettuce, grilled chicken breast, streaky bacon herb croutons, shaved parmesan, soft poached free-range egg & Caesar dressing

SOUP OF THE DAY (GF & PB) \$18

Grilled focaccia, kutjera butter

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

large plates



MARGRA LAMB SHOULDER (GF)	\$46
Hummus, mint labneh, pickled onion, lamb gravy, pomegranate	
PORK PORCHETTA (GF)	\$43
Bush spice sweet potato mash, broccolini, sauerkraut, quince jus	
CHICKEN SUPREME (GF)	\$42
Sundried tomato baby spinach hash, sage, green bean, jus gras	
CATCH OF THE DAY (GF)	\$42
Ancient grains, seasonal market veg, bearnaise, ikura	
LASAGNE AL FRONO (GF, VEGAN)	\$36
Wild mushroom ragout, almond bechamel, mozzarella, basil	

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



from the grill

all grills come with vine ripe truss cherry tomatoes & sauce of your choice

36° SOUTH TENDERLOIN \$58
250gm, marble score 4+

O'CONNOR SUPERIOR 200 DAY ANGUS RIBEYE \$56
250gm, marble score 4+

PERI PERI SPATCHCOCK \$54
butterflied and grilled whole

KING HENRY PORK CUTLET 300GM \$48

SAUCES

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

sides \$15 each
3 for \$37

Green beans, feta, almond, labneh (GF)

Iceberg wedge, coconut yoghurt, sesame dressing, dukkah (GF,DF)

Bush spice sweet potato mash (GF,DF)

Truffle & parmesan pomme frites, aioli & tomato sauce





something sweet

NAMELAKA CHOCOLATE TART \$18
pistachio gelato, honeycomb tuille

MANGO SAGO (PB) \$18
coconut, kalamansi sorbet, granola crumble

WATTLESEED CRÈME BRULEE (GF) \$18
anise myrtle sugar, macadamia crumble

TRIO OF GELATI \$18
pistachio, chocolate & rock salt caramel

GOURMET 3 CHEESE SELECTION \$40
fruit paste, grapes, lavosh, nuts, chutney





tea & coffee

CHARLIE BLACK ESPRESSO COFFEE \$4.5 \$5.5

ALTERNATIVE MILKS \$1

Soy, Oat, Almond, Lactose Free

DECAF \$1

T-BAR LOOSE LEAF TEA \$6.5

English Breakfast

Earl Grey

Chamomile

China Jasmine

Royal-T (pea flower)

Prosperi-T (chai)

spirits

DIGESTIVES

Averna \$11

Amaro Montenegro \$11

PORT

Seppeltsfield Grand Tawny 10yr \$12

DESSERT WINES

Penfolds Reserve Viognier \$13