



AVIATOR BAR

Welcome to the Aviator Bar, where the timeless charm of the 60s is reimagined with a modern twist.

Our menu celebrates South Australia's finest, from renowned wines to expertly crafted cocktails that put a fresh spin on the classics. Whether you're enjoying a morning coffee or indulging in a late-night drink, every detail is designed to elevate your experience.

Embrace uninterrupted views from our sunlight-filled outdoor terrace, or relax in the plush comfort of our lounge while taking in uninterrupted views of the Adelaide Hills.

Discover the finest local flavours, and let us make every moment unforgettable.

Please be aware that a 15% Surcharge will be applied to all transactions on public holidays.



ALL DAY
DINING
MENU

AVAILABLE
10AM - 10PM
EVERY DAY



SNACKS

- WARM OLIVES** \$10.0
Rosemary, confit garlic, artisan
grissini stick
- GRILLED FOCACCIA** \$10.0
Kutjera butter
- AYAM GORENG (GF)** \$18.0
Free range chicken thigh, curried
spiced coconut yohurt, Beerenberg
chili glaze
- SA KING PRAWN TOAST
(2 PCS)** \$18.0
A taste of Ember and Vine
Brioche, tobiko, pickled baby
fennel, yuzu kewpie
- MEZZE PLATE** \$18.0
Beetroot hummus, crispy chickpea,
pickled onion, wattleseed dukkah,
Zaatar pita crisp
- TRUFFLE PORCINI ARANCINI
(4 PCS)** \$18.0
Basil and tomato passata,
parmesan snow
- GUA BAO (VEGAN)
(2 PC)** \$17.0
Beerenberg bbq jackfruit, pickled
kyuri, apple slaw, sriracha mayo,
crushed peanut
- GOLDEN FRIES (GF)** \$12.0
Garlic herb salt, aioli & tomato sauce
- PATATAS BRAVAS (GF, VEGAN)** \$12.0
Crispy fried potato, paprika,
chimichurri, garlic toum

*gf - gluten free | pb - plant based | veg - vegetarian
df - dairy free | pba - plant based available
gfa - gluten free available*



CHEESE & CHARCUTERIE

GOURMET CHEESE SELECTION \$40.0

Curated selection of artisan cheeses, fruit paste, grapes, pere al vino rosso, lavosh, and candied nuts

E&V CHARCUTERIE BOARD \$45.0

Locally sourced cured meats, pickles, onion jam, brie, grapes, dry fruits, and sourdough

MEDIUM PLATES

GUNPOWDER CHICKEN TIKKA (2 PC) \$24.0

A taste of Ember and Vine

Chettinad spiced, mango chutney, pickled onion, mint & coriander ranch dressing, curry leaves, petit tandoori naan

NOURISH BOWL \$26.0

Grilled salmon, herb quinoa, market greens, pickled veg, feta, pickled onion, avocado, green goddess ranch dressing

PB Option available with Falafel \$23.0

THE GABGOOL FOCACCIA SUB \$19.0

Capollo slice, burrata, pesto, arugula, roasted peppers, fries, aioli

SOUP OF THE DAY (GFA & PBA) \$18.0

Focaccia, Kutjera butter

*gf - gluten free | pb - plant based | veg - vegetarian
df - dairy free | pba - plant based available
gfa - gluten free available*



LARGE PLATES

CHICKEN PARMIGIANA \$29.0

House made tomato sugo, Mozzarella, fries & market salad

MAWSON'S WAGYU BURGER \$29.0

Brioche bun, beetroot pepper berry relish, fresh salad greens, tomato, swiss cheese, fries, truffle mayo

CHICKEN MASSAMAN CURRY (GF, DF) \$26.0

Potato, green bean, carrot, crushed peanuts & pandan jasmine rice

AVIATOR SALAD (GFA) \$26.0

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

GUINNESS BRAISED LAMB SHANK \$36.0

Parmesan pomme mousseline, baby carrots, stout gravy

COASTAL PRAWN LINGUINE \$34.0

A taste of Ember and Vine

Field mushroom, cherry tomato, garlic cream, parmesan & lemon myrtle pangrattato

*gf - gluten free | pb - plant based | veg - vegetarian
df - dairy free | pba - plant based available | gfa - gluten
free available*





SOMETHING SWEET

NAMELAKA CHOCOLATE TART \$18.0
pistachio gelato, honeycomb tuille

WATTLESEED CREME \$18.0
BRULEE (GF)
anise myrtle sugar,
macadamia crumble

MANGO SAGO (PB) \$18.0
coconut, kalamansi
sorbet, granola crumble

GELISTA GELATO \$18.0
Hazelnut rocher, salted caramel,
raspberry swirl, chocolate button,
fresh berry compote

TEA & COFFEE

CHARLIE BLACK \$5.0 \$5.5

ESPRESSO COFFEE

Espresso, Macchiato, Long
Macchiato

Flat White, Cappuccino, Latte,
Piccolo Latte

Mocha, Hot Chocolate

Chai Latte, Dirty Chai Latte

Matcha Latte \$5.5 \$6.5

ALTERNATIVE MILKS \$1.0

Soy, Oat, Almond, Lactose Free

DECAF \$1.0

T-BAR LOOSE LEAF TEA \$6.5

English Breakfast

Earl Grey

Chamomile

China Jasmine

Royal-T (pea flower)

Prosperi-T (chai)
