



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 DARK RYE	\$10
Miso butter, EVVO	

small plates



ORA KING SALMON	\$28
Kangaroo Island Spirits wild gin cured, wasabi coconut yoghurt, pickled kyuri, ikura, fennel fonds, fish tuille	
CHARRED KING OYSTER MUSHROOM (GF, PB)	\$26
Basil & almond aillade, lemon, crispy shallots	
BAKED CAMEMBERT	\$26
Beerenberg chili glaze, thyme honey, macadamia crumble, ciabatta toast	
GUNPOWDER CHICKEN TIKKA (2 PC)	\$24
Chettinad spice, pickled onion, mint & coriander ranch, curry leaves, petit tandoori naan	
SISIG TART (4 PC)	\$24
Calamansi, green chili, shallot, spicy mayo, crackling	
SA KING PRAWN TOAST (2 PC)	\$18
Brioche, tobiko, pickled baby fennel, yuzu kewpie	
SOUP OF THE DAY (GFA & PBA)	\$18
Warm dark rye, miso butter	

large plates



MARGRA LAMB²	\$48
Pepper berry crust loin, pulled shoulder dolma ballotine, wattle seed pumpkin mash, charred onion petals, crispy kale, lamb jus	
PORK PORCHETTA (GF)	\$44
Cannellini bean ragout, charred cabbage, apple confiture, wholegrain mustard gravy	
DUCK BREAST (GF)	\$44
Charlie Black coffee rub, heritage carrots, beetroot gel, parsnip cream, prune jus	
CATCH OF THE DAY (GF)	\$43
Broccolini, basil oil, crispy capers, salmon caviar, saffron potato puree, nero puttanesca	
COASTAL PRAWN LINGUINE	\$36
Field mushroom, cherry tomato, garlic cream, parmesan & lemon myrtle pangrattato	
BEETROOT GNOCCHI (GF, PB)	\$32
Roast pumpkin, black garlic gravy, cashew cream, sage, parsley & toasted hazelnut crumb	
AVIATOR SALAD (GFA)	\$26
Cos lettuce, grilled chicken breast, herb croutons, shaved parmesan, soft poached free-range egg & Caesar dressing	

signature dish



36 DEGREE SOUTH OP RIBEYE 500 GM \$99
Served with a side dish & 2 sauces of your choice

from the grill

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

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

36 DEGREE SOUTH PORTERHOUSE \$56
250gm, marble score 4+

MOROCCAN SPICED GRILLED HALF CHICKEN \$52

SAUCES

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

sides

\$15 each
3 for \$37

Charred cabbage, cashew cream, lemon & herb oil (GF, PB)

Heritage carrots, smoked basil coconut labneh, almond dukka (GF, PB)

Duck fat potato, chimichurri, garlic toum (GF)

Harvest salad, granny smith, fennel, walnut, citrus dressing (GF, PB)

Golden fries, garlic herb salt, aioli & tomato sauce (GF)



something sweet



EMBER ALASKA

\$22

Chocolate brownie, toffee gelato, torched meringue, seasonal berries,
23rd Street distillery rum

BASQUE UBE CHEESECAKE

\$18

Passionfruit crème fraiche, toasted coconut crumble

STICKY DATE SLICE (GF, PB)

\$18

Vanilla & saffron cream, salted caramel sauce

TRIO OF GELATI

\$18

Pistachio, chocolate & rock salt caramel





tea & coffee

CHARLIE BLACK ESPRESSO COFFEE	\$5.5 \$6.5
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