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 a new generation of culinary professionals redefining modern Australian dining in Adelaide.

We serve seafood from a variety of origins and proudly source premium seafood primarily from Australia.

Please note that menu items may be subject to change without notice. While we are passionate about sourcing high-quality ingredients, we cannot guarantee an allergen-free environment. Guests with allergies or special dietary requirements are encouraged to speak with our team, and we will do our best to accommodate their needs

to start

WARM FOCCACIA Smoked rosemary butter	$10
BUTTER BEAN HUMMUS Chimichurri, tarragon, sumac with house-made lavosh	$15
SUMMER PRAWN ROLLS (2 PC) Steamed king prawns with crisp iceberg lettuce, Marie Rose sauce and salmon caviar	$8.0
WARM FOREST MUSHROOM TART Black garlic, thyme crème fraîche, pickled red onion, parmigiana reggiano	$7.0
COFFIN BAY OYSTERS Natural, granny smith and lemon myrtle mignonette, cucumber, dill oil (GF) Tempura, squid ink battered, saffron oil	$6.0 each $30 dozen

pb - plant based | gf - gluten free | df - dairy free | PBA - plant based available | GFA - gluten free available
Seafood | A - Australian, I - imported, M - mixed

small plates



SPENCER GULF KINGFISH (A, GF) $29
Kakadu plum and beetroot-cured kingfish with almond and Granny Smith purée, green tomato essence, cucumber, pickled kohlrabi, Sturia caviar, native herb oil and nori rice crisp

36 DEGREE SOUTH BEEF TARTARE (GFA, DF) $27
Butchers cut, cognac mustard, pickles, native pepperberry mayo and toasted sourdough crisps

LEMON MYRTLE CHEESE BEIGNETS $26
Annatto and peanut curry sauce with toasted macadamia

STRACCIATELLA FRESCA $25
Heirloom tomatoes, compressed watermelon, pickled shallots, green tomato gel, basil oil, toasted tomato and basil pangrattato, served with toasted sourdough

SOUP OF THE DAY (GFA & PBA) $19
Warm dark rye with miso butter

TANDOORI CAULIFLOWER (GF, PB) $25
Saffron and cashew cream, coconut green chutney ranch, pickled shallots, pistachio crumb and curry leaf oil

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large plates

MARGRA LAMB (GF) $49
Pine nut, feta and spinach-stuffed lamb, embered eggplant and tomato relish, baby carrots, Dutch Cream potato and native pepperberry jus

PORK COTOLETTA $46
King Henry pork cutlet, lemon, capers, radicchio, chimichurri and crème fraîche

DUCK LEG (GF) $46
Davidson plum glaze, parsnip purée, macadamia cauliflower mornay, baby beetroot, crispy saltbush and star anise gravy.

CATCH OF THE DAY (GF, DF, A) $44
Lemon myrtle potato gnocchi, tomato and green olive vierge, zucchini ribbons and salmon roe.

WOODLAND BOURGUIGNON (GF, PB) $32
Slow-braised forest mushrooms, Dutch Cream potato and chive mash, glazed pearl onions, baby carrots and wattle seed and thyme gravy.

signature dish

36 DEGREE SOUTH TOMAHAWK 1.2KG $160
Served with your choice of side, two sauces and finished with bone marrow butter

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from the grill

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

36 DEGREE SOUTH TENDERLOIN 250g, marble score 4+	$58
36 DEGREE SOUTH PORTERHOUSE 250g, marble score 4+	$56
FLAME GRILLED CHICKEN INASAL Kumquat and lemongrass, chicken oil with fried garlic	$52

SAUCES

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

sides

$15 each
3 for $37

Dutch cream potato and chive mash (GF)

Fire roasted cauliflower mornay (GF, PB)

Grilled broccoli, toasted macadamia cream chilli oil, fried shallots (GF, PB)

Tomato heirloom, oak lettuce, green beans, cucumber, fennel, basil and elderflower vinaigrette (GF, PB)

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

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something sweet

EMBER NOIR $22
Chocolate marquise, blackcurrant gel, hazelnut praline, vanilla bean gelato and warm dark chocolate sauce.

WATTLE SEED MADELEINE $18
Davidson plum gel, espresso gelato and white chocolate soil.

SAFFRON SILK (GF, PB) $18
Coconut and rice pudding, Gelista mango and passionfruit sorbet and macadamia crumble.

VELVET SUNDAE $18
A trio of handpicked Gelista flavours: chocolate brownie, French vanilla, and boysenberry swirl, finished with a chocolate cigar.

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tea & coffee

CHARLIE BLACK ESPRESSO COFFEE	$5.5 $6.5
ALTERNATIVE MILKS Soy, Oat, Almond, Lactose Free	$1
DECAF	$1
T-BAR LOOSE LEAF TEA English Breakfast Earl Grey Chamomile China Jasmine Royal-T (pea flower) Prosperi-T (chai)	$6.5

spirits

DIGESTIVES	
Averna	$12
Amaro Montenegro	$12
PORT	
Seppeltsfield Grand Tawny 10yr	$12