

Angas Plains Estate Wines

Platters & Starters

Warm Turkish Bread made by Judy in House (servers 2)	\$9.00
Angas Grove Olive Oil for dipping & Middle Eastern dry seed, nut & spice dip	
Garlic Bread (serves 2)	\$9.00
Oven baked bread with garlic & herbs	
Homemade Pumpkin Soup with a Hint of Spice (Gluten free, Veg)	\$12.00
Phillip's pumpkins from his garden cooked with cumin, coriander and turmeric with a hint of spice served with warm Turkish bread	
<i>Suggested wine: Angas Plains Estate PJ's Unwooded Chardonnay</i>	
Grazing Platter	\$36.00
Grilled chorizo sausage, grilled haloumi cheese with Talinga Grove Lime infused Olive oil PJ's Shiraz Sauce as a dipping sauce, all served on a tangled bed of greens & baby tomatoes with olives & fetta. Warm Turkish bread, Angas Grove Olive Oil & PJ's Dukkah	
<i>Suggested wine: Angas Plains Estate PJ's Sparkling Chardonnay or PJ's Sparkling Cabernet Sauvignon</i>	
Tapas (full selection - Serves 2)	\$48.00
Warm Turkish bread with Angas Grove Olive Oil & PJ's Dukkah, Kalamata olives Steamed prawn dumplings, chicken, capsicum & chorizo rosemary skewers, Spinach, fetta & pine nuts triangles	
<i>Suggested wine: Angas Plains Estate PJ's Unwooded Chardonnay or PJ's Cabernet Sauvignon</i>	
Regional Cheese Platter	\$28.00
Selection of Paris Creek biodynamic cheeses, Baylies Lavash Crackers Quince Paste, nuts & fruits (Veg)	
<i>Suggested wine: Angas Plains Estate Special Reserve Cabernet Sauvignon</i>	
Main Meals	
Warm Chicken Salad <i>Gluten free</i>	\$20.00
Grilled strips of tender chicken thighs seasoned with Talinga Grove Lime Olive oil tossed in a fresh salad with Attitude salad dressing served on the side	
<i>Suggested wine: Angas Plains Estate PJ's Sparkling Chardonnay Or PJ's Unwooded Chardonnay</i>	
Indian Vegetable Curry	\$20.00
Mild vegetable curry served with rice and pappadums	
<i>Suggested wine: Angas Plains Estate Brick Red Shiraz or PJs Cabernet Sauvignon</i>	
Fish of the Day (Gluten free without chips)	\$24.00
Please see the board for the fish of the day or ask our friendly staff Lightly dusted in seasoned rice flour and Pan fried, served with fresh salad and chips.	
<i>Suggested wine: Angas Plains Estate PJ's Unwooded Chardonnay</i>	
Pie of the Day	\$24.00
Tender chunky steak pie cooked with a rich gravy, red wine and thyme Served with fresh salad & chips	
<i>Suggested wine: Angas Plains Estate PJ's Cabernet Sauvignon or PJ's Shiraz</i>	
Pizza for One - 9 inch serves 1	
Traditional Ham & Cheese Tomato base, cheese and ham	\$19.00
PJ's Gourmet chicken, onion, rocket feta cheese & PJ's Shiraz Sauce	\$19.50
Roast Pumpkin and Feta on a tomato & zucchini sauce with Spanish onion, pine nuts & rocket	\$19.00
Italian Potato Pizza with Gallic Infused Olive Oil, rosemary & salt (Vegan, Veg, Dairy free)	\$17.00
Meat Lovers Tomato base, ham, Chorizo & salami with BBQ sauce	\$20.00
Greek style Lamb Tomato base with Spanish onion, tomato and feta with tzatziki sauce	\$20.00
Artichoke and Eggplant on Basil pesto and garlic base topped with sundried tomatoes and shaved parmesan cheese	\$19.00
Optional Extras (avocado, anchovies, olives, pineapple)	\$2.00ea

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Sweets & Treats

Seasonal Fruit Crumble Cellar made seasonal fruit crumble served with cream and icecream	\$9.50
Homemade Apple Pie individually baked homemade apple pies sweetened with PJ's Apricot Crush served with cream or creamy soft ice cream	\$9.50
Homemade Icecream <i>Gluten free</i> Cellar made Creamy vanilla bean, rich chocolate and fresh strawberry icecream served layered together	\$9.50
Chocolate Chunk Brownie Cellar baked chocolate brownies with loads of chocolate pieces served with a dollop of thick cream	\$7.00
Scone Jam & Cream (1 scone per serve) Cellar baked warm scone with PJ's Cabernet Crush, PJ's Apricot Crush with dollop of thick cream <i>Suggested wine: Angas Plains Classic Liqueur Fortified</i>	\$4.50

Piping Hot Tea or Organic Coffee

Assorted Pot of Tea black, earl grey, English breakfast green, peppermint, spice\ chai	\$4.00
Taste of Paradise Organic Coffee cappuccino, café latte, flat white short black, long black, macchiato, mocha	\$4.00
Decaffeinated Organic Coffee served to your style	\$4.00
Hot Chocolate / Milo	\$4.00

Soy and Lactose Free Available Extra \$1.00

Children's Menu Available

We are happy to prepare a special menu for group bookings.

Private evening functions by arrangement.

Phone or visit cellar door to discuss with Judy

Angas Plains Wines Cellar Door

Open 11 am – 5 pm Thursday to Monday (Tuesday & Wednesday by arrangement)

Phone 08 8537 3159 317 Angas Plains Road Langhorne Creek SA 5255

Follow the signs off the Strathalbyn to Langhorne Creek Rd,

www.angasplainswines.com.au



ANGAS PLAINS
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