

# Angas Plains Estate Wines

## Platters & Starters

<b>Warm Turkish Bread with Olive Oil &amp; PJ's Dukkah (servers 2)</b> Angas Grove Olive Oil for dipping & Middle Eastern dry seed, nut & spice dip	<b>\$9.00</b>
<b>Garlic Bread (serves 2)</b> Oven baked bread with garlic & herbs	<b>\$9.00</b>
<b>Homemade Pumpkin Soup with a Hint of Spice</b> ( <i>Gluten free, Veg</i> ) 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>	<b>\$12.00</b>
<b>Duck Spring Rolls (serves 2)</b> Crispy spring roll with duck & vegetables served with hoisin sauce <i>Suggested wine: Angas Plains Estate Tempranillo</i>	<b>\$16.00</b>
<b>Tapas (full selection - Serves 2)</b> 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>	<b>\$48.00</b>
<b>Cheese Platter (serves 2 - 4)</b> Selection of cheese served with Lavosh and Mary's crackers & quince paste, nuts & fruits <i>Suggested wine: Angas Plains Estate Classic Tawny Liqueur Wine</i>	<b>\$28.00</b>
<b>Main Meals</b>	
<b>Warm Chicken Salad</b> <i>Gluten free</i> Grilled strips of tender free range 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>	<b>\$22.00</b>
<b>Indian Vegetable Curry</b> <i>Gluten free , Vegan</i> Mild vegetable curry served with rice and pappadums <i>Suggested wine: Angas Plains Estate Brick Red Shiraz or PJs Cabernet Sauvignon</i>	<b>\$22.00</b>
<b>Salt &amp; Pepper Squid</b> 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>	<b>\$22.00</b>
<b>Pie of the Day</b> 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>	<b>\$24.00</b>
<b>Pizza for One - 9 inch serves 1</b>	
<b>Traditional Ham &amp; Cheese</b> Tomato base, cheese and ham	<b>\$19.00</b>
<b>PJ's Gourmet Chicken</b> , onion, rocket feta cheese & PJ's Shiraz Sauce	<b>\$20.00</b>
<b>Roast Pumpkin and Feta</b> on a tomato & zucchini sauce with Spanish onion, pine nuts & rocket	<b>\$19.00</b>
<b>Meat Lovers</b> Tomato base, ham, Chorizo & salami with BBQ sauce	<b>\$20.00</b>
<b>Greek style Lamb</b> Tomato base with Spanish onion, tomato and feta with tzatziki sauce	<b>\$20.00</b>
<b>Artichoke and Eggplant</b> on Basil pesto and garlic base topped with sundried tomatoes and shaved parmesan cheese	<b>\$19.00</b>
<b>Italian Potato</b> Sliced Potato with Talinga Grove garlic infused olive oil, rosemary sprigs & River Murray salt (Vegan, Veg, Dairy Free) <i>Suggested Wine Angas Plains Estate Tempranillo</i>	<b>\$19.00</b>
Optional Extras (avocado, anchovies, olives, pineapple)	<b>\$2.00ea</b>
<b>Gluten Free Base</b>	<b>\$5.00</b>

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## Sweets & Treats

**Seasonal Fruit Crumble** \$9.50  
Cellar made seasonal fruit crumble served with cream and icecream

**Homemade Apple Pie** \$9.50  
individually baked homemade apple pies sweetened with PJ's Apricot Crush served with cream or creamy soft ice cream

**Homemade Icecream** *Gluten free* \$9.50  
Cellar made Creamy vanilla bean, rich chocolate and fresh strawberry icecream served layered together

**Chocolate Chunk Brownie** \$7.00  
Cellar baked chocolate brownies with loads of chocolate pieces served with a dollop of thick cream

**Scone Jam & Cream (1 scone per serve)** \$4.50  
cellar baked warm scone with PJ's Cabernet Crush, PJ's Apricot Crush with dollop of thick cream  
*Suggested wine: Angas Plains Classic Liqueur Fortified*

**Piping Hot Tea or Organic Coffee** \$4.50  
Assorted Pot of Tea

black, earl grey, English breakfast \$4.50  
green, peppermint, spice\ chai

Taste of Paradise Organic Coffee \$4.50  
cappuccino, café latte, flat white  
short black, long black, macchiato, mocha

**Decaffeinated Organic Coffee** \$4.50  
served to your style

Hot Chocolate / Milo \$4.50

**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](http://www.angasplainswines.com.au)



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