

CHEF'S TABLE  
**B!RCHGROVE** ESTD  
RESTAURANT

AVAILABLE WEDNESDAY, THURSDAY, FRIDAY NIGHT & SATURDAY LUNCH

1

Confit tomato  
bruschetta  
*confit cherry tomatoes,  
marinated olives,  
basil and extra  
virgin olive oil on  
toasted rosemary  
focaccia.*

Willunga 100  
Grenache Rosé  
McLaren Vale 2024

A fresh, textural McLaren Vale rosé with notes of wild strawberry, citrus and pomegranate — its crisp acidity and savoury finish make it the ideal match for our confit tomato bruschetta.

2

Lamb roulade &  
toasted fregola  
*slow-braised lamb roulade  
served with roasted  
fregola and creamy  
goat cheese, finished  
with rich pan jus.*

d'Arenberg The Hermit Crab  
2024 — Viognier & Marsanne  
McLaren Vale

Its layered texture, savoury complexity and fresh acidity beautifully balance the richness of the slow-braised lamb, creamy goat cheese and rich pan jus, while subtle nutty notes complement the toasted fregola.

3

Grain-fed Riverina  
eye fillet  
*NSW Riverina  
premium eye fillet,  
two-year grain fed,  
served with buttered  
parsnips, red  
chimichurri &  
Café de Paris butter.*

Howard Park Leston  
Cabernet Sauvignon 2017 —  
Margaret River

Layers of blackcurrant, dark plum and cedar pair beautifully with the richness of the grain-fed Riverina eye fillet, while fine tannins and balanced acidity complement the red chimichurri and savoury Café de Paris butter.

4

Vanilla Creme Brulee  
*silky vanilla bean  
crème brûlée,  
caramelised sugar crust  
& pistachio biscotti.*

Epitome Late Harvest  
Riesling  
Adelaide Hills, SA

Honeyed citrus, lime blossom and stone fruit complement the silky vanilla custard and caramelised sugar, while bright acidity keeps the finish elegant and refreshing.

**\$75** PP

4 COURSE  
DEGUSTATION  
MENU WITH  
PAIRED WINES



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& SATURDAY LUNCH

BOOKINGS ESSENTIAL  
Please speak to our team  
or book online.