



Act one: Ashton Hills Vineyard

Settle in on the deck, or in our rustic cellar door overlooking the stunning Piccadilly Valley and Mount Lofty, and enjoy a guided Pinot Noir tasting complemented by a local cheese selection to whet your appetite before Act two; a stunning lunch at Stanley Bridge Tavern.

Platter - includes:

Local cheese selection, olives and bread

Wines you'll try:

2016 Ashton Hills Piccadilly Valley Vintage Rosé

2017 Ashton Hills Piccadilly Valley Pinot Noir

2017 Ashton Hills Estate Pinot Noir

2016 Ashton Hills Estate Pinot Noir

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Act two: Stanley Bridge Tavern

After a short drive through the rolling countryside, savour the best of the Hills with a two course lunch at Stanley Bridge Tavern with its specialist Hills wine list and exceptional Pinot Noirs.

Main – choice of the following:

Gnocchi (V)

House made ricotta, confit mushroom, burnt butter, sage, pecorino

Cassoulet

Slow cooked duck leg, pork belly and sausage, with white beans, tomato, with herb crumb

Market Fish (GF)

Braised fennel, preserved lemon, baby capers, rocket

Rolled Pork Belly (GF)

Stuffed with raisins, thyme, paprika, garlic, served with salt baked celeriac, pickled cauliflower and jus

Dessert – choice of the following:

Two Cheeses

From the Adelaide Hills served with lavosh

Sticky Date Brûlée

With salted caramel ice-cream

Wines you'll try:

2017 Murdoch Hill Pinot Noir

2017 BK Wines Gower Pinot Noir

2015 Ashton Hills Estate Pinot Noir

Sample Menu accurate as of January 2019

