

House made wood oven sourdough with Marino's cured meat, house preserves, pickles and locally made cheese 8pp

SMALL PLATES

BBQ line caught squid | fermented fennel | ginger | roasted onion | winter herbs | green olive dressing 17

Charcoal lamb kofta | feta | cumin | preserved lemon | mint vinegar 16

Kingfish ceviche | avocado | blood orange | pickled garlic | rice cracker 18

Fried polenta | whipped nduja | blanched tomatoes | cheese curds 12

Our "caesar" salad greens | pecorino | speck | fried bread | anchovy mayo | avocado | poached egg 14

Avocado toast | fetta | grilled Turkish | pickled pumpkin | karkalla 12

LARGE PLATES

BBQ Turkish | char grilled flank steak | fermented chilli | Section 28 cheese sandwich | fried egg 21

Mushroom XO | fried egg | goat curd | fermented cabbage | wild rice 22

Spiced fried chicken burger | iceberg | whole egg mayo | cheese | Kimchi | fried potatoes 20

Pork & fennel coil sausage | breakfast potatoes | spiced baked beans | pickled greens 21

Wood oven roasted chicken | saffron couscous | preserved lemon | green olive | tagine 23

Charcoal market fish | curry butter | black mussels | wilted Ngeringa greens 29

Breakfast curry | fried potatoes | poached egg | mango chutney | labneh | green sauce 21

Grilled sourdough | Adelaide Hills bacon | fried eggs | avocado | breakfast potatoes | our HP sauce 21

SIDES

Twice cooked crispy fried potatoes | vinegar salt | aioli 10

Ngeringa salad leaves | pickled onions | soft herbs | walnut | chardonnay vinaigrette 8

Roasted beetroots | whipped curds | saltbush | plum vinegar | karkalla 12

~ Checkout our bar for daily salad, soup & sandwich selections from the bakery

Winter is a quiet time on our 30 acre family farm in Ashton, so we have been busy spending our time building "30 Acres Norwood". We have spent the last few months establishing a team of like minded people, passionate about their craft! Our eatery is a place for chefs, bakers and bartenders to build a community and create. This is an outlet to showcase the amazing produce and products that small farms and artisans across the Adelaide Hills and greater South Australia have to offer. The kitchen team is excited to show you what they have been working on, so over to you Chefs!

Enjoy!
Alex & Rik