

Platters & Starters

warm turkish bread with olive oil & PJ's dukkah (serves 2)	\$ 8.00
Angas Grove Olive Oil for dipping & middle eastern dry seed, nut & spice dip	<i>Veg</i>
garlic bread (serves 2)	\$ 8.00
oven baked bread with garlic & herbs	
olive platter	\$ 16.00
kalamata olives, organic olive oil, PJ's dukkah	<i>Veg</i>
warm turkish bread	
regional cheese platter	\$ 25.00
selection of Paris Creek biodynamic cheeses, Baylies Lavash Crackers	
PJ's Cabernet Crush, & fruits	<i>Veg</i>
grazing platter	\$ 28.00
grilled sliced chorizo sausage, grilled haloumi cheese with Hickory's Run Lemon Myrtle Olive oil	
PJ's Shiraz Sauce as a dipping sauce, all served on a tangled bed of greens & baby tomatoes with olives & fetta cheese. Warm turkish bread, olive oil & PJ's dukkah	
<i>Suggested wine: Angas Plains Estate PJ's Blanc de Blanc Sparkling Chardonnay or Angas Plains Estate PJ's Sparkling Cabernet Sauvignon</i>	
homemade pumpkin soup with a hint of spice	\$ 9.50
served with warm Turkish bread	<i>Gluten Free, Veg</i>
<i>Suggested wine: Angas Plains Estate PJ's Unwooded Chardonnay</i>	
Tapas (full selection - Serves 2)	\$40.00
flavoursome small portions are ideal to nibble on with a glass of wine	
warm turkish bread with olive oil & Dukkah, kalamata olives,	<i>Veg</i>
steamed prawn dumplings, lemon chilli chicken & chorizo rosemary skewers,	
spinach, fetta cheese & pine nuts triangles	<i>Veg</i>
<i>Suggested wine: Angas Plains Estate PJ's Unwooded Chardonnay or PJ's Cabernet Sauvignon</i>	
Main Meals	
homemade vegetarian lasagne	\$17.00
fresh seasonal vegetable's with herbed tomato sauce,	
baked as a layered lasagne with a cheesy sauce, served with fresh green salad	<i>Veg</i>
<i>Suggested wine: Angas Plains Estate PJ's Shiraz</i>	
warm chicken salad	\$17.00
grilled strips of tender chicken thighs seasoned with Hickory's Run Lemon Myrtle Olive oil	
tossed in a fresh green salad with Attitude salad dressing served on the side	<i>Gluten Free</i>
<i>Suggested wine: Angas Plains Estate PJ's Sparkling Chardonnay Or PJ's Unwooded Chardonnay</i>	
pizza for one	
traditional ham & cheese (anchovies & olives optional extra \$2)	\$ 15.00
PJ's chicken, onion, rocket cheese & PJ's Shiraz Garlic & Chilli Sauce (avocado extra\$1)	\$ 17.50
<i>Suggested wine: Angas Plains Estate PJ's Shiraz or Angas Plains Estate PJ's Unwooded Chardonnay</i>	
pie of the day	\$ 20.00
tender chunky steak pie cooked with a rich gravy served with fresh salad & chips	
<i>Suggested wine: Angas Plains Estate PJ's Cabernet Sauvignon or PJ's Shiraz</i>	

special of day

check the board

seasonal special dishes are added to our menu on our special board

Sweets & Treats

sticky date pudding with caramel sauce \$ 8.50

served with a dollop of cream

homemade apple pie \$ 8.50

individually baked homemade apple pies sweetened with PJ's Apricot Crush

served with cream or creamy soft ice cream

homemade ice cream dish *Gluten Free* \$ 8.50

double serve of home made ice cream flavours vary from time to time

rich dark chocolate, creamy vanilla bean Ice cream, basil & yogurt, white chocolate & thyme

scone jam & cream \$ 4.00

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 Wine

piping hot tea or organic coffee

assorted teas \$ 4.00

black, earl grey, English breakfast

green, peppermint, spice\ chai

taste of paradise organic coffee \$ 4.00

cappuccino, café latte, flat white

short black, long black, macchiato, mocha

decaffeinated organic coffee \$ 4.00

served to your style

hot chocolate / milo \$ 4.00

soy available extra \$1.00

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 PJ's Cellar Door

Open 11 am – 5 pm Daily Phone 08 8537 3159 317 Angas Plains Road

Follow the signs off the Strathalbyn to Langhorne Creek Rd,

Strathalbyn SA 5255

www.angasplainswines.com.au



Angas Plains Wines
Langhorne Creek

