GUTEN TAG

Welcome to my place - Hügel.

Hügel is home to an eclectic, hand selected range of wines, spirits, and produce from small scale producers both near and afar.

Many of our wines may be unknown to you as they come from hard to find, small batch producers. Where possible we source direct from the winemaker, and have an intimate knowledge of their production techniques.

Our menu changes seasonally, and focuses on using only the freshest local produce at every opportunity, most of which comes from our home garden!

Hügel is the German word for 'hill', and was chosen to pay homage to my family's own German heritage and the historic roots of Lobethal.

PROST Josh

Hügel

DATE	MENU
October	

sourdough, olive oil, dukkah	8
sicilian green olives	8
bonilla patatas fritas (potato chips)	9
seasonal pickle plate	10
hummus & grilled flatbread	12
anchovy, piquillo pepper, aioli soldier	9ea
chicken & leek terrine, toasted sourdough	19
charcuterie, fresh baguette and pickles	24
baked chorizo, peppers and pork belly	22
spiced pumpkin, broccoli, hummus and walnut	26
lamb shoulder, pepperonata, skordalia	28
piccadilly apple rhubarb pie, cream	12

CHEESE lobethal brie & cheddar with seasonal fruit & sourdough crisps	32
HÜGEL BOARD local charcuterie, lobethal cheddar & brie, seasonal fruit, pickles & rye sourdough crisps	49

TOASTIES 14

- Reuben- corned beef, kraut, cheese, mustard
- leek, greens, cheese

@hugelwinebar

GIN

All gins served with strange love light tonic

Applewood Australian Gin	12
Applewood Coral	12
Applewood Alpine	14
Applewood Saltbush	14
Applewood Sandalwood	14
Applewood Karkalla	14
Applewood Navy	16
Ambleside Small Acre	12
Ambleside Big Dry Gin	15

Cocktails

Mando-Spritz 14
unico mando, esoterico, soda

Bizzarro-Spritz 14
Bizzarro aperitivo, prosecco

Negroni 16
Gin, campari, vermouth

Tom Collins 16
gin, soda, lemon

Salty Dog 16
gin, salted grapefruit, lemon

BEER & CIDER

Mismatch Session Ale	4.5%	10
Pirate Life Pale	4.0%	10
Sour 4.5%		9
Lenswood Cider Apple		8
Lenswood Cider Pear		8

NON ALC & SOFT DRINK

Soft Drink ginger ale lemon squash	4.5
Octeine Coffee	
Espresso	3
Flat White/ Latte / Cap	4

SPARKLING

2018	Deviation Road Chardonnay, Pinot Noir Piccadilly, Adelaide Hills	15/70
NV	Emmalene Pinot Noir Echunga, Adelaide Hills	12/55

WHITE

2021	Moorak 'Kuitpo Blanc' Riesling, Chardonnay Kuitpo, Adelaide Hills	12/55
2022	Wilkie Wines 'Pesky Flock' Pinot Gris Bendigo, Victoria	11/50
2022	Jericho Wines Chenin Blanc Kuitpo, Adelaide Hills	12/55
2021	Ngeringa Chardonnay Mt. Barker, Adelaide Hills	13/60

ROSÉ

2021 Jericho Wines — 12/55
Pinot Noir, Pinot Gris
Forreston, Adelaide Hills

RED

2021 State of Nature — 13/60
Pinot Meunier (chilled)
Oakbank, Adelaide Hills

2019 J&S Fielke — 12/55
Pinot Noir
Lenswood, Adelaide Hills

2019 Manon — 10/45
Table Red
lenswood, Adelaide Hills

2022 Drifter Wine Co — 12/55
Grenache Mataro
Barossa Valley

2021 Loverman — 12/55
Shiraz
Nairne, Adelaide Hills