

ANTIDOTE kitchen

the MENU

PLEASE ADVISE OUR FRIENDLY STAFF OF ANY DIETARY REQUIREMENTS

FRENCH TOAST.	26.9	MASALA OMELETTE.	23.9
CINNAMON COATED SHALLOW FRIED BRIOCHE, FRESH FRUITS, VANILLA BEAN ICECREAM, BELGIAN CHOCOLATE SAUCE, MAPLE SYRUP, NUTS (BACON + 6.0)		TRADITIONAL INDIAN STYLE OMELETTE WITH SPINACH, MUSHROOM, CAPSICUM, GINGER, TOASTED SOURDOUGH (GFO +2.0)	
EGGS ON TOAST.	21.9	GRILLED HALOUMI + CHICKPEA SALAD. GF	27.9
TWO EGGS (POACHED/FRIED/SCRAMBLED), TOASTED SOURDOUGH, SAUTÉED SPINACH, GRILLED FRUIT, HOLLANDAISE (GFO +2.0)		KACHUMBER SALAD, GRILLED HALOUMI, SAUTÉED CHICKPEAS, AVOCADO, MICRO GREENS, FETTA, MINT DRESSING (BOILED EGG + 3.0 / GRILLED CHICKEN + 7.9)	
EGGS ROYALE.	24.9	* BUILD YOUR OWN BREAKFAST	
ENGLISH MUFFIN, TWO POACHED EGGS, SMOKED SALMON, HOLLANDAISE, CHIVES (GFO +2.0)		CHOOSE YOUR BREAD (1P).	2.5
SMASHED AVO.	27.9	SOURDOUGH / CIABATTA / DARK RYE / GLUTEN FREE.	
TOASTED LOCAL CIABATTA, PAPRIKA & BEETROOT DIP, TWO POACHED EGGS, CHERRY TOMATOES, FETTA, EGYPTIAN DUKKHA (GFO +2.0)		CHOOSE YOUR EGGS (1P).	3.5
BACON + EGGS.	25.9	POACHED / SCRAMBLED / FRIED.	
TOASTED DARK RYE, PAN FRIED EGGS WITH SALT 'N' PEPPER DUST, CRISPY BACON, GRILLED TOMATOES, GRILLED PINEAPPLE (GFO + 2.0)		ADD YOUR EXTRAS	
CHILLI SCRAMBLED EGGS.	26.9	SMOKED SALMON / CRISPY BACON.	7.0
TOASTED DARK RYE, EGGS SCRAMBLED WITH ASIAN CHILLI OIL, HOLLANDAISE, PARMA PROSCIUTTO (GFO + 2.0)		EGG.	3.5
		WAGU SAUSAGE.	8.9
		SAUTÉED MUSHROOM / SPINACH / HALLOUMI.	4.5
		AVOCADO / BAKED BEANS / HASH BROWN.	4.5
		BEETROOT DIP / TURMERIC HUMMUS / TZATZIKI.	4.5
		*SURCHARGE OF 10% APPLIES ON PUBLIC HOLIDAYS	

ANTIDOTE

kitchen

the DRINKS

ESPRESSO. 3.5
LONG BLACK. 4.5

* STEAMED

BABYCCINO. 3.0
SHORT/LONG MACCHIATO. 4.0/5.0
PICCOLO. 4.5
FLAT WHITE. 5.5
CAPPUCCINO. 5.5
LATTE. 5.5
MOCHA. 6.0
CHAI LATTE. 5.5
DIRTY CHAI. 6.0
HOT CHOCOLATE. 5.5
PISTACHIO LATTE. 6.0
MATCHA LATTE. 6.5

* TEAS

TEAPOT FOR 1 OR 2. 6.9/9.0
ENGLISH BREAKFAST.
GREEN TEA.
FRENCH EARL GREY.
PEPPERMINT + LIQUORICE.
LEMON, GINGER + MANUKA HONEY.

* ICED MATCHA

STRAWBERRY. +2.0
RASPBERRY. +2.0
MANGO. +2.0
PISTACHIO. +3.0

ADD SWEET CREAM COLD FOAM +2.0
ROSE/MANGO/STRAWBERRY/PISTACHIO

MILKLAB ALTERNATIVE MILKS. +1.0
SOY/ALMOND/OAT/COCONUT/LACTOSE FREE

* ICED

AMERICANO 5.0
LATTE 6.0
PISTACHIO LATTE 7.0
COFFEE 7.0
CHOCOLATE 7.0
MOCHA 7.5
CHAI 7.0
DIRTY CHAI 7.5

ADD SWEET CREAM COLD FOAM / ICECREAM. +2.0

* ICED TEA

PEACH EARL GREY. 11.0
MANGO EARL GREY. 11.0

* MILKSHAKES

8.5
VANILLA/CHOCOLATE/STRAWBERRY/CARAMEL/BANANA.

* MANGO LASSI

11.0

* NOAH'S CREATIVE JUICES.

7.0

CRUSHED APPLE.
VALENCIA ORANGE.
CARROT, APPLE, GINGER.
KIWI, APPLE, PEACH, MANGO, LIME.
RASPBERRY, LYCHEE, GUAVA, APPLE, COCONUT, BANANA.

TO ADD A SHOT OF SPIRITS,
PLEASE REQUEST WITH OUR FRIENDLY STAFF

PRICES LISTED ARE FOR SMALL CUP - UPSIZE +1.0

ANTIDOTE kitchen the EXTRAS

NAAN.	
GARLIC	6.9
BUTTER	7.5
CHEESE + GARLIC	8.9
BASMATI RICE.	6.9
JEERA RICE. (NFO/DFO)	12.9
PINEAPPLE RAITA.	8.9
PICKLED VEGETABLES.	8.9
CHILLI OIL.	5.9

SCAN TO DISCOVER OUR STORY

ANTIDOTE KITCHEN AND WINE BAR
SAME SOUL.
DIFFERENT SETTING.

CLARE VALLEY, SA 5453



ANTIDOTE kitchen the SIDES

PLEASE ADVISE OUR FRIENDLY STAFF OF ANY DIETARY REQUIREMENTS

CHILLI MANGO OYSTERS 3/6. A/DF/GF/NF	13.9 / 23.9
COFFIN BAY OYSTERS, MILD CHILLI MANGO SALSA	
SAUTÉED OLIVES. GF/DF/NFO	11.9
WARM MEDITERRANEAN SPICED OLIVES IN EXTRA VIRGIN OLIVE OIL	
CAVALO NERO. GF/NF	19.9
TUSCAN KALE IN HONEY SAUCE, SHAVED PARMESAN	
STIR-FRIED GREENS. GF/NF/DF	19.9
GREEN BEANS STIR-FRIED WITH GARLIC	
MOROCCAN STYLE CORN RIBS. GF/NF/DF	21.9
GRILLED CORN RIBS WITH MOROCCAN SPICES, SPRING ONION, AND CHIPOTLE SAUCE	
MASALA PAPAD. GFO/DFO/NF	9.9
CRISPY PAPAD TOPPED WITH FRESH MASALA SALSA AND CHILLI-MINT DRESSING	
COCKTAIL SAMOSAS.	16.9
CRUNCHY GOLDEN PASTRY FILLED WITH SPICED POTATO AND NUTS	
BREAD BASKET. DFO/GFO/NF	18.9
ASSORTMENT OF GRILLED BREADS ACCOMPANIED BY A TRIO OF DIPS	
LOADED FRIES. NF	25.9
SUPER-CRUNCHY CHIPS LOADED WITH MANGO CHICKEN, TRUFFLE MAYO, ONION SALSA AND CHEDDAR	
PITA PLATTER. DFO/NFO	25.9
GRILLED GARLIC PITA, TRIO OF HUMMUS, OLIVES, SALAD, TZATZIKI	

* MENU KEY

GF - GLUTEN FREE
DF - DAIRY FREE
NF - NUT FREE
I - IMPORTED
VEGO - VEGETARIAN OPTION

GFO - GLUTEN FREE OPTION
DFO - DAIRY FREE OPTION
NFO - NUT FREE OPTION
A - AUSTRALIAN
VO - VEGAN OPTION

ANTIDOTE kitchen the MENU

FEED ME. (MIN 2PP) 56.9
LET THE CHEF SURPRISE YOU WITH A CURATED THREE COURSE MENU
(CHILLI MANGO OYSTER + 4.5 EACH)
(DESSERT + 8.9)

* MAINS

TRUFFLE CHICKEN. GF/NF 33.9
SUCCULENT CHICKEN PIECES COOKED IN A CREAMY TASMANIAN TRUFFLE SAUCE
(FRESH TRUFFLE + 8.9 *SEASONAL)

CHARCOAL CHICKEN TIKKA. GFO/NFO 32.9
CHARCOAL GRILLED CHICKEN SERVED WITH GARDEN SALAD,
GARLIC PITA AND TZATZIKI

LAMB YIROS PLATTER. GFO/DFO/NFO 34.9
SMOKED LAMB YIROS, GREEN SALAD, TURMERIC HUMMUS,
EGYPTIAN DUKKHA, GARLIC PITA

CRISPY FISH + CHIPS. I/DFO/NFO 31.9
CRUMBED WHITING, CRUNCHY CHIPS, TARTARE, CHARRED LEMON,
GARDEN SALAD

ATLANTIC GRILLED SALMON. I/GF/NFO/DFO 36.9
SPICED SALMON, HEIRLOOM CARROTS, MANGO COULIS, MADRAS ALOO

PORTUGUESE CHICKEN - HALF/FULL. GFO/DFO/NF 24.9/36.9
PORTUGUESE STYLE GRILLED CHICKEN, BABY POTATOES, COLESLAW,
SIRACHA AIOLI
(PERI PERI CHIPS + 7.9)

KERALA PRAWNS. GFO/DFO/NF 32.9
BUTTERFLIED PEPPERED PRAWNS, GARDEN SALAD, TZATZIKI

DELHI BURGER. VEGO/NF 26.9
CHARCOAL BRIOCHE BUN, CRISPY FRIED CHICKEN, PERI PERI AIOLI,
CARAMELISED ONION, BEETROOT RELISH, LETTUCE, TOMATO, PICKLE,
SUPER CRUNCHY CHIPS
(BACON + 6.9)

BOMBAY LAMB CUTLETS. GF/NFO 34.9
CHARGRILLED FRENCHED LAMB CUTLETS SERVED WITH MADRAS ALOO
AND PISTACHIO DUST

HEALTHY HABITS. VO/GFO/DFO/NFO 31.9
BROWN RICE + QUINOA, GREEN SALAD, ROASTED VEGETABLES,
TURMERIC HUMMUS, TZATZIKI.

MADRAS IDLI SAMBHAR. GF/DF/NF 22.9
POPULAR SOUTH INDIAN DISH MADE WITH FERMENTED SAVOURY RICE CAKE,
LENTIL AND VEGETABLE SOUP, COCONUT CHUTNEY

HALOUMI + CHICKPEA SALAD. GFO/NFO 28.9
GRILLED HALOUMI, AVOCADO, CHICKPEAS, FETA, MICROGREENS

HYDRABADI DUM BIRYANI. GFO/NFO 32.9
CHOICE OF CHICKEN OR GOAT,
SLOW-COOKED WITH FRAGRANT BASMATI RICE AND TRADITIONAL SPICES,
SERVED WITH PAPAD, PINEAPPLE RAITA

GRILLED CAULI. VGO/DFO/NFO 28.9
CAULIFLOWER FLORETS COOKED WITH CHIMICHURRI, CIABATTA, HUMMUS

* ANTIDOTE CURRY + RICE + GARLIC NAAN

SMOKED BUTTER CHICKEN. GFO 32.9
CHARCOAL CHICKEN COOKED IN CHEF'S SIGNATURE CREAMY BUTTER SAUCE

LAMB ROGAN JOSH. DFO/GFO/NF 33.9
KASHMIRI-INSPIRED LAMB CURRY WITH ROASTED FENNEL

KADHAI CHICKEN. GFO/DFO. 32.9
TENDER CHICKEN PIECES COOKED WITH TRADITIONAL KADHAI SPICES

LAMB KORMA. GFO/DFO 34.9
DICED LAMB COOKED IN A RICH CREAMY KORMA SAUCE WITH GREEN CARDAMOM

GOAT CURRY. GFO/DFO/NF 34.9
CHEF'S GRANDFATHER'S TRADITIONAL BONE-IN GOAT CURRY

RAJASTHANI DAL FRY. DFO/GFO/NF 26.9
FIVE-LENTIL CURRY TEMPERED WITH CUMIN

DAL MAKHANI. GFO/NF 27.9
SLOW-COOKED BLACK LENTILS FINISHED WITH GHEE AND SPICES

GUJARATI TAWA VEGETABLES. GFO/NF/DFO 27.9
SEASONAL VEGETABLES COOKED IN CHEF'S SIGNATURE GRAVY

KAJU KOFTA. 27.9
PANEER AND CASHEW DUMPLINGS IN A RICH CREAMY SAUCE

PALAK PANEER. GFO/NF 27.9
TENDER PANEER COOKED IN BURNT GARLIC SPINACH GRAVY

PRAWN MALABAR. I/DFO/NF/GFO 35.9
BUTTERFLIED PRAWNS COOKED IN ONION COCONUT SAUCE

* FULL SERVE CURRIES FOR SHARING ARE AVAILABLE ON REQUEST

ANTIDOTE kitchen the DRINKS

*WINE

G B

*SPARKLING

PAULETTS PICCOLO SPARKLING RED.	13	
SPARKLING BRUT.	13	
FIGORE MOSCATO PICCOLO	13	
KILIKANOON NV VOUVRAY.	70	

*WHITES

KENNY WINES 'KABI' RIESLING (OFF DRY).	13	60
2024 KNAPPSTEIN PINOT GRIS	15	65
2023 SHUT THE GATE 'FOR FREEDOM' GEWERTZTRAMINER.	13	55
GREG COOLEY VALERIE BEH RIESLING		49
PIKES 'TRADITIONALE' RIESLING.	13	55
GROSSET ALEA RIESLING		60
2024 SHUT THE GATE 'ROSIE'S PATCH' RIESLING.		48
2023 JEANNERET 'BIG FINE GIRL' RIESLING.		70
2022 MORDRELLE 'RESERVA' GRUNER VELTLINER		60
SKILLOGALLEE RIESLING		60
2024 SEVENHILL 'INIGO' PINOT GRIS.		60
2021 ARTIS GRÜNER VELTLINER.		70
2024 HENSCHKE 'JULIUS' RIESLING.		70
2019 SCHUBERT ESTATE VIOGNIER.		70
2024 BLACK SANDS CHARDONNAY		75

*REDS & ROSÉS

2023 JIM BARRY 'ANNABELLE' ROSÉ.	12	50
2022 ELDREDGE BLUE CHIP SHIRAZ	13	60
2024 ANTIDOTE 'THE ELIXIR' SHIRAZ GRENACHE.	12	55
2023 LANGMEIL MONTEPULCIANO		60
2021 NAKED RUN 'HILL 5' SHIRAZ CABERNET	15	65
2023 SEVENHILL INIGO GRENACHE		50
2021 MORDRELLE SHIRAZ CABERNET		55
2023 MOUNT HORROCKS SHIRAZ.		80

*GIN

HENDRICKS GIN, FEVERTREE INDIAN TONIC, CUCUMBER	15
SEPPELTSFIELD RD SAVOURY ALLSORTS, FEVERTREE MEDITERRANEAN TONIC, CITRUS	15
SEPPELTSFIELD RD BAROSSA SHIRAZ GIN, FEVERTREE SODA WATER	18
INK GIN, FEVERTREE INDIAN TONIC, ROSEMARY, ORANGE	18
GREEN ANT GIN, LIME, FEVERTREE INDIAN TONIC	18
78 DEGREES SUNSET GIN, FEVERTREE MEDITERRANEAN TONIC	15
UKIYO YUZU GIN, FEVERTREE TONIC OR SODA	20
HAYMAN'S SLOE GIN, BERRIES, SODA OR TONIC	18
SG22 SMALL BATCH SHIRAZ GIN, SODA OR NEAT	20

ANTIDOTE kitchen the DRINKS

*BEER + CIDER

REAL APPLE CIDER.	11
PEAR CIDER.	11
MATSO'S ALCHOLIC GINGER BEER.	11
MATSO'S MANGO BEER.	11
CORONA LAGER.	12
PIKES BEER CO. PILSNER	11
JAMES BOAG.	12
HANH SUPER DRY.	11
MANGO BEER.	11
COOPERS PALE ALE.	11
GREAT NORTHERN SUPER CRISP.	12
KINGFISHER	11
TIGER	11

*SIGNATURE COCKTAILS

ROSE FLORADORA. EDINBURGH RHUBARB & GINGER GIN, ROSE, GINGER ALE, LIME.	18
PINEAPPLE BOURBON HONEY SOUR. MAKER'S MARK BOURBON, LEMON, PINEAPPLE, HONEY, ANGOSTURA BITTERS.	21
BEESTING. ARCHIE ROSE GIN, LEMON, HONEY, CHILLI.	22
ESPRESSO NEGRONI. FRESH ESPRESSO, SWEET VERMOUTH, CAMPARI, KAHLUA, POLTERGEIST BARREL AGED GIN.	22
CHAI MARTINI. SPICED RUM, FRANGELICO, HAZLENUIT SYRUP, ARCADIA CHAI	22
ANTIDOTE OLD FASHIONED. SINGLE MALT SCOTCH, SMOKED CINNAMON AND ORANGE, BROWN SUGAR, ANGOSTURA BITTERS.	23

*CLASSIC COCKTAILS AVAILABLE UPON REQUEST

*MOCKTAILS

THE ANTIDOTE. MANGO PINEAPPLE JUICE, GINGER, FRESH MINT FOAM.	15
WATERMELON COOLER. WATERMELON, HONEY, LIME, MINT, SODA.	14
COCONUT ROSE FIZZ. ROSE SYRUP, COCONUT CREAM, COCONUT WATER, LEMONADE.	14

*SOFT DRINKS

SPARKLING WATER .5/1L	6/10
COKE CLASSIC.	5
DIET COKE.	
COKE ZERO.	5
SOLO.	5
MANTOS GINGER BEER.	8
BUNDABERG GINGER BEER.	8
GAUVA.	8
PASSIONFRUIT.	8
SCHWEPES GINGER ALE.	5
TONIC WATER.	5
SODA WATER.	
LEMONADE.	5
MANGO LASSI	11

*NOAH'S CREATIVE JUICES

7

CRUSHED APPLE
VALENCIA ORANGE
CARROT, APPLE, GINGER
KIWI, APPLE, PEACH, MANGO, LIME
RASPBERRY, LYCHEE, GUAVA, APPLE, COCONUT, BANANA

ANTIDOTE
kitchen
The Dessert

DESSERT MENU



PISTACHIO AFFOGATO 15.0
PISTACHIO PAPI PASTE, VANILLA BEAN ICE CREAM,
ESPRESSO, CRUSHED PISTACHIO, FRANGELICO

BELGIAN CHOCOLATE TRUFFLE – 19.9
FRENCH CHOCOLATE TRUFFLE, BELGIAN CHOCOLATE
TART, MILK GANACHE

SHAHI TUKDA – 23.9
GOLDEN FRENCH TOAST, VANILLA BEAN ICE CREAM,
DRIED FRUITS

SAFFRON TART – 16.9
SAFFRON TART, SWEETENED YOGHURT, TURKISH
DELIGHT, MIXED NUTS

ANTIDOTE
kitchen
The Dessert

DESSERT MENU



PISTACHIO AFFOGATO 15.0
PISTACHIO PAPI PASTE, VANILLA BEAN ICE CREAM,
ESPRESSO, CRUSHED PISTACHIO, FRANGELICO

BELGIAN CHOCOLATE TRUFFLE – 19.9
FRENCH CHOCOLATE TRUFFLE, BELGIAN CHOCOLATE
TART, MILK GANACHE

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GOLDEN FRENCH TOAST, VANILLA BEAN ICE CREAM,
DRIED FRUITS

SAFFRON TART – 16.9
SAFFRON TART, SWEETENED YOGHURT, TURKISH
DELIGHT, MIXED NUTS