

Salter's

RESTAURANT



SALTRAM
OF BAROSSA | 

Salter's
RESTAURANT

House Crusty Bread served with Olive Oil, Balsamic and Dukkah \$2.80

Our 'Signature'

Potato & Rosemary Flat Bread \$8.00
straight from the wood oven

ENTRÉE...

Jerusalem Artichoke Soup \$13.50
with smoked chicken and toasted almonds
2006 Maker's Table Semillon \$6.00/\$15.00

Warmed Tartelette of Ricotta and Peppered Orange \$13.50
with char-grilled artichoke, finished with a black olive dressing
2006 Next Chapter Semillon/Sauvignon Blanc \$6.50/\$20.00

Pork and Prune Rilette \$14.00
traditional farm house pate served with a white bean & honey roasted red onion salad
2006 Maker's Table Cabernet Sauvignon \$6.00/\$15.00

Charcuterie Plate \$16.00
a selection of freshly sliced smoked chicken, sopressa & prosciutto,
cornichons, pork & prune rilette, olives & white beans, with house made crostini
2005 Mamre Brook Chardonnay \$7.50/\$25.00
2005 Metala Shiraz/Cabernet \$6.50/\$20.00

Salt & Paprika Squid \$16.00
with rocket salad, served on a bed of chickpea, coriander & chorizo ragout
2006 Next Chapter Semillon Sauvignon Blanc \$6.50/\$20.00

Grilled Scallops \$17.00
served with crispy prosciutto & orange vincotta, on a bed of cauliflower puree
2005 Next Chapter Chardonnay \$6.50/\$20.00

Feuillete of Smoked Salmon \$18.00
together with crab & avocado, pickled cucumber & finished with a drizzle of wasabi oil
2006 Maker's Table Unwooded Chardonnay \$6.00/\$15.00

MAINS...

Pithivier of Butternut Squash & Goats Cheese \$21.00

with spinach & an almond pesto
2005 Next Chapter Chardonnay \$6.50/\$20.00

Baked Salmon \$24.00

with a cauliflower herb crust, served on a bed of spinach, pea & truffle cream
2006 Next Chapter Semillon/Sauvignon Blanc \$6.50/\$20.00

Supreme of Chicken \$24.50

on parsnip soubise, with chestnut & smoked bacon & finished with a drizzle of apple balsamic
2005 Pepperjack Shiraz Viognier \$7.50/\$25.00

Roast Snapper \$25.00

wrapped with prosciutto with pumpkin, on puy lentils & finished with a red wine fish glaze
2004 Mamre Brook Cabernet Sauvignon \$8.00/\$25.00

Cassoulet of Duck \$25.00

cooked slowly with smoked bacon, white beans & tomato together with pork & fennel sausage
2005 Pepperjack Shiraz/Viognier \$7.50/\$25.00

Neck Fillet of Lamb \$25.00

on rosemary polenta, with fetta & white anchovy & a cep veloute
2005 Metala Shiraz/Cabernet Sauvignon \$7.00/\$20.00

Daube of Ox Cheek \$25.50

on a celeriac & liquorice puree, finished with crispy beetroot wedges
2004 Pepperjack Shiraz \$7.50/\$25.00

Char Grilled Scotch Fillet – MSA Graded 300gm \$28.00

with tomato tatin, grilled artichoke & a black truffle piquant salsa
2003 No. 1 Shiraz \$15.00/\$65.00

PIZZA'S FROM THE WOOD OVEN...

Tomato & Artichoke \$16.00

with tallegio, mozzarella, basil & marjoram
2005 Pepperjack Cabernet Sauvignon \$8.00/\$25.00

Barossa Bacon, Ham & Chorizo \$18.00

with tomato, mozzarella & marjoram
2005 Maker's Table Shiraz \$6.00/\$15.00

Duck & Confit Potato \$18.50

with fontina cheese, green olives & truffle oil
2006 Maker's Table Cabernet Sauvignon \$6.00/\$15.00

SIDES...

(serves 2 people)

Fat Cut Chips \$8.00

with chilli salt & lime aioli

Broccolini \$8.00

with lemon thyme butter & smoked almonds

Trio of Tomato Salad \$8.00

with red onion, basil & garlic bruschetta

Kipfler Potatoes \$8.00

with caramelized onions & capers

Seasonal Mixed Leaves \$7.00

with fresh lemon juice & olive oil

DESSERTS...

'Flourless' Orange & Poppy seed Cake \$11.00

served with orange blossom cream & toffee shards

2006 Maker's Table Traminer \$6.00 / \$15.00

Almond Praline & Dried Fruit Semi-freddo \$11.00

accompanied by candied cumquats & a rich tokay syrup

Mr Pickwick's Particular Port \$10.00

'Death by Chocolate' – for all the chocolate lovers \$11.00

decadent chocolate cake covered in a rich ganache

& served with a berry compote & pure cream

Mr Pickwick's Particular Port \$10.00

Salter's Restaurant Cheese Plate \$16.00

featuring a selection of the finest South Australian cheeses

sourced from the Barossa Valley Cheese Company

2005 Saltram Mamre Brook Chardonnay \$7.50 / \$25.00

2003 Saltram No 1 Shiraz \$15.00 / \$65.00

WINE LIST...

SPARKLING WINES.....

	Glass	Bottle
Yellowglen Perle Pinot Chardonnay	\$8.00	\$30.00

WHITE WINES.....

2006 Saltram Makers Table Sauvignon Blanc	\$6.00	\$15.00
2006 Saltram Makers Table Traminer	\$6.00	\$15.00
2006 Saltram Makers Table Semillon	\$6.00	\$15.00
2006 Saltram Next Chapter Semillon/Sauvignon Blanc	\$6.50	\$20.00
2005 Saltram Next Chapter Chardonnay	\$6.50	\$20.00
2004 Saltram Mamre Brook Riesling	\$7.50	\$25.00
2004 Saltram Mamre Brook Chardonnay	\$7.50	\$25.00

RED WINES.....

2005 Pepperjack Shiraz	\$7.50	\$25.00
2005 Pepperjack Cabernet Sauvignon	\$7.50	\$25.00
2005 Metala Shiraz Cabernet	\$7.00	\$20.00
2003 Saltram Mamre Brook Shiraz	\$8.00	\$25.00
2004 Saltram Mamre Brook Cabernet Sauvignon	\$8.00	\$25.00
2003 Saltram No. 1 Shiraz	\$15.00	\$65.00
2002 Saltram The Eighth Maker Shiraz		\$200.00

TO FINISH.....

NV Mr Pickwick's Tawny Port	\$10.00	
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MUSEUM WINE LIST...

	Bottle
1995 Metala Original Plantings Shiraz	\$70.00
2000 Metala Original Plantings Shiraz	\$70.00
2000 Metala 'White Label' Shiraz Cabernet	\$35.00
2001 Metala 'White Label' Shiraz Cabernet	\$35.00
1999 Mamre Brook Cabernet Sauvignon	\$40.00
2001 Mamre Brook Cabernet Sauvignon	\$45.00
2002 Mamre Brook Cabernet Sauvignon	\$45.00
2002 Mamre Brook Shiraz	\$45.00
2000 The Eighth Maker Shiraz	\$220.00
2001 The Eighth Maker Shiraz	\$220.00

OTHER BEVERAGES...

DOMESTIC BEERS....

Crown Lager	\$7.00
Carlton Draught	\$7.00
Cascade Pale Ale	\$7.00
James Boags	\$8.00
Pure Blonde	\$7.00
Cascade Premium Light	\$4.50

INTERNATIONAL BEERS.....

Corona	\$8.00
Stella Artois	\$8.00

SOFT DRINKS.....

Spargo Mineral water 700ml	\$7.00
Split rock still water 700ml	\$7.00
Coke, Diet Coke, Coke Zero, Sprite, Lift	\$3.50
Orange juice, Apple juice	\$3.50

SPIRITS.....

A selection of spirits available	From \$7.00
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