

WINE LIST

Sparkling

Bromley Pinot Noir Chardonnay, <i>Adelaide Hills</i>	9.5/29.99
Pepperjack Sparkling Shiraz, <i>Barossa</i>	9.5/35.99
T'Gallant Prosecco	8.5
T'Gallant Moscato	8.5

Whites

Winemakers Selection Fiano, <i>Barossa</i>	8.5/24.99
Winemakers Selection Semillon, <i>Barossa</i>	8.5/24.99
1859 Saltram Chardonnay, <i>Barossa</i>	8.5/20.99

Reds

Altitude Rosè, <i>Langhorne Creek</i>	8.5/19.99
Winemakers Selection Grenache, <i>Barossa</i>	9.5/34.99
Pepperjack Shiraz, <i>Barossa</i>	9.5/29.99
Pepperjack Graded Shiraz, <i>McLaren Vale</i>	12.5/49.99
Pepperjack Graded Shiraz, <i>Langhorne Creek</i>	12.5/49.99
Mamre Brook Cabernet Sauvignon, <i>Barossa</i>	9.5/37.99
Saltram No.1 Shiraz, <i>Barossa</i>	99.99
Edward Salter Cabernet Sauvignon, <i>Barossa</i>	99.99

Wine Cocktails

Aperol spritz, Prosecco, soda & Aperol, over ice, orange	12.5
Tawny Martini, espresso, Kahlua & Vodka	15.0

Beer & Cider

Cascade Premium Light	8.0
Peroni	9.5
Asahi	9.5
Barossa Cider Company, Apple or Pear	9.5

Soft Drinks

Still or sparkling water 750ml	7.0
Assorted soft drinks	4.5

Espresso Bar

Espresso, Macchiato, Cappuccino, Café Latte,	From 4.5
Flat White, Long Black, Hot Chocolate	
Premium tea selection	Cup 3.5/Pot 7.0
Flavoured ice milks	8.5
Affogato	9.5
Liquor coffee	13.5



SHARED STARTERS

Ciabatta, Vat 1. EV olive oil, fennel dukkah p.p.	2.0
Dom's local olives	6.9
Hummus & caramelized onion, tapenade & feta dips, char-grilled pita bread (v)	14.9
Barossa sourced charcuterie, pickles & cheese	19.9

MAIN FAVOURITES

Roasted brussel sprouts, kale, olives, za'atar baby carrots, crushed borlotti beans (vegan, gf)	24.9
Add halloumi	29.9

Winemakers Selection Fiano

Chicken, tarragon & truffle burger, tomato, cos, & fries	26.9
1859 Chardonnay	

PJ steak pie, beetroot relish, roasted shallots & Shiraz jus	27.9
Pepperjack Graded Collection Langhorne Creek Shiraz	

Atlantic salmon, broccolini & orecchiette, yoghurt & peas	30.9
Winemakers Selection Semillon	

Duck breast, smoked baba ghanoush, cauliflower, lentils & pomegranate (gf)	30.9
Winemakers Selection Grenache	

Crumbed lamb cutlets, carrots, freekeh, hazelnuts & blood orange maple dressing	31.9
Mamre Brook Cabernet Sauvignon	

SIGNATURE STEAKS

300g Scotch fillet	36.9
Pepperjack Graded Collection McLaren Vale Shiraz	
500g Rib-eye	45.9
Pepperjack Shiraz	

Steaks served with kipfler potatoes & salsa verde, grilled red onions & red wine jus (gf)

SIDES

Rocket, feta & beetroot salad, hazelnuts & mint dressing (gf)	8.9
Wood oven baked cauliflower & cheese (gf)	8.9
Brussel sprouts, lentils & mint, balsamic dressing (gf)	8.9
Chips, sea salt & mayo	8.9

DESSERT

Chocolate brownie, Caramello Koala, vanilla bean ice cream	11.9
Chef's selection of handmade desserts from the cabinet & coffee, p.p.	10.0

WOOD OVEN PIZZAS

11AM-3PM

12" Tomato, bocconcini, basil & pecorino (v)	26.9
12" Barossa butcher's small goods, tomato & mozzarella	26.9
12" Smoked chicken, red onion, brie & guacamole	26.9
12" Lamb shoulder, goat's cheese, rosemary & olives	26.9

16" New York Style Pizzas
Pepperoni & mozzarella 33.9
Barossa pickles & feta 31.9