

WINE LIST

Sparkling

Bromley Pinot Noir Chardonnay, <i>Adelaide Hills NV</i>	9.5/29.99
Pepperjack Sparkling Shiraz, <i>Barossa NV</i>	9.5/35.99

Whites

Mamre Brook Riesling, <i>Eden Valley 2017</i>	8.5/22.99
Winemakers Selection Fiano, <i>Barossa 2017</i>	8.5/24.99
1859 Chardonnay, <i>Barossa 2016</i>	8.5/20.99
Annie's Lane Moscato 2016	8.5/20.99

Reds

Altitude Rosè, <i>Langhorne Creek 2017</i>	8.5/19.99
Winemakers Selection Grenache, <i>Barossa 2016</i>	9.5/34.99
Pepperjack Shiraz, <i>Barossa 2016</i>	9.5/29.99
Mamre Brook Shiraz, <i>Barossa, 2012</i>	9.5/37.99
Pepperjack Cabernet Sauvignon, <i>Barossa, 2016</i>	9.5/29.99
Pepperjack Graded Shiraz, <i>McLaren Vale 2014</i>	12.5/49.99
Pepperjack Graded Shiraz, <i>Langhorne Creek, 2014</i>	12.5/49.99
Mamre Brook Cabernet Sauvignon, <i>Barossa, 2012</i>	9.5/37.99
No.1 Shiraz <i>Barossa 2014</i>	19.5/99.99
Edward Salter Cabernet Sauvignon, <i>Barossa 2012</i>	19.5/99.99

Wine Cocktails

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

Beer & Cider

Pepperjack Ale	8.0
Cascade Premium Light	7.0
Pure Blonde	8.5
Peroni	8.5
Asahi	8.5
Barossa Cider Company, Apple or Pear	8.5

Soft Drinks

Still Water or Sparkling Water 750ml	7.0
Assorted Soft Drinks	4.5

Espresso Bar

Espresso, Macchiato, Cappuccino, Café Latte,	From 4.0
Flat White, Long Black, Hot Chocolate	
Premium Tea selection	Cup 3.5/Pot 7.0
Flavoured ice milk	8.5
Affogato	9.5
Liquor coffee	13.5



SHARED STARTERS

Today's bread, Vat 1. EV olive oil, fennel dukkah (p.p.)	2.0
Mixed local olives, citrus zest & thyme	6.5
Hummus & caramelized onion, cream cheese, capsicum & chilli jam, char-grilled pita bread (v)	14.9
Barossa sourced charcuterie, pickles & cheese	19.9

MAIN FAVOURITES

Chicken, tarragon & truffle burger, tomato, cos lettuce, brioche bun & fries	24.9
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1859 Chardonnay

Halloumi, beetroot tzatziki, eggplant, walnut & coriander (v, gf)	29.9
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Winemakers Selection Fiano

Atlantic salmon, shaved zucchini, pearl couscous & chilli lemon ricotta	30.9
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Mamre Brook Riesling

Fried pork belly, cauliflower puree, celery & pickled cherries, apple salad (gf)	29.9
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Winemakers Selection Grenache

Crumbed lamb cutlets, saffron yoghurt, baby golden beets, soft herbs & lentils	30.9
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Mamre Brook Cabernet Sauvignon

SIGNATURE STEAKS

Porterhouse 250g	33.9
Pepperjack Graded Collection Langhorne Creek Shiraz	
Scotch fillet 300g	36.9
Pepperjack Graded Collection McLaren Vale Shiraz	
Rib-eye 450g	39.9
Pepperjack Shiraz	

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

SIDES

Rocket, feta & pistachio salad, mint dressing (gf)	8.9
Wood oven cooked cauliflower & cheese	8.9
Fried brussel sprouts, lentils, mint & preserved lemon dressing (gf)	8.9
Chips, sea salt & Kewpie	8.9

DESSERT

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

ALL DAY DINING 11AM-4PM

WOOD OVEN PIZZA

12" Cherry tomatoes, bocconcini, baby basil & pecorino (v)	26.9
12" Barossa butcher's small goods, tomato & mozzarella	26.9
12" Smoked beef, roasted capsicum, buffalo mozzarella & salsa verde	26.9
12" Lamb shoulder, goat's cheese, rosemary & olives	26.9
12" Prawn & chorizo, red onion & asparagus	26.9

SALTERS SPECIALTY

16" Wood Oven New York Style
Pizza - Pepperoni & Mozzarella

\$35.9