

Salters

KITCHEN

MENU

GRAZING

EVERYDAY, 11.30AM - 3PM

Torzi Matthews grenache marinated kalamata olives (GF) (DF)	\$6
Salter's fries, house made ranch (GF)	\$12
Salters chef sandwich (Mon-Wed) Add a glass of Saltram No.1	\$15 \$30
Cheese Platter: 3 cheeses - Brie, blue & cheddar, quince jelly, chickpeas, dried fruits, fresh pear, crackers and lovosh	\$30
Charcuterie Platter: Barossa Smokehouse ham, prosciutto, Mettwurst, spicy capsicum dip, dried fruits, house-made bread	\$30
Grazing Platter (For 2): Barossa Smokehouse ham, Chorizo & Mettwurst, Brie, cheddar, Torzi olives, loaded humus, spicy capsicum dip, smoked nuts, quince jelly, fresh pear, house made bread, lavosh and crostini	\$50

*Gluten free crackers available

OUR STORY

Back in 1859 when wine grapes were first planted at Saltram, an outdoor kitchen was built to feed the Estates hungry workers. It was known as Salter's Kitchen - named after the Salter family that established Saltram. That grand tradition of generous hospitality, fresh and nourishing food continues today in the modern day Salter's Kitchen. Our menu is inspired by the food cultures brought to the Barossa by the settlers and is designed to be shared and fuss free.

PIZZA AND PLATES

THURSDAY - SUNDAY, 11.30 - 3PM

PLATES

Caprese salad (GF)	\$15
Charred broccoli, iceberg & pepitas salad	\$15
Woodfired seasonal greens (GF) (DF)	\$15
Woodfired garlic bread	\$18
Mamre Brook Riesling poached chicken salad (GF) (NF)	\$30
Pepperjack Shiraz braised beef brisket pie, mixed leaves and relish	\$32

PIZZA

Mamre Brook Margarita: bocconcini, cherry tomato, fresh basil	\$25
Estate Potato: Royal Blue Potatoes, caramelised onion	\$27
Single Vineyard: prosciutto, rocket, bocconcini	\$28
Salter's Capricossa: Barossa Smokehouse ham, mushrooms, olives & artichokes	\$28
The No 1: Barossa Smokehouse ham, chorizo & Mettwurst	\$29

The Journal: 14-hour smoked brisket, bocconcini, roasted capsicum, dill pickle	\$29
*Gluten free pizza base available	\$5

SWEET

Baked lemon tart, meringue, raspberry coulis	\$16
Baked chocolate tart, shiraz icecream (GF)	\$16
Apple crumble puff, vanilla bean icecream	\$16

PLEASE ORDER AND PAY AT THE COUNTER

Everything is designed to be shared and will be served when ready

Groups of 8+ required to have the Pizza Share Menu: selection of Pizza's + salads + Salter's fries \$45pp

Allergens: GF - gluten free, NF - nut free, DF - dairy free | All products may contain traces of allergens

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WINE AND DRINKS

SPARKLING

	GLASS	BOTTLE
Pepperjack Sparkling Chardonnay Pinot Noir NV	\$13	\$25
Pepperjack Sparkling Shiraz Pinot Noir NV	\$15	\$38

WHITE

Saltram Mamre Brook Riesling 2023	\$14	\$30
Saltram Winemakers Selection Fiano 2023	\$14	\$30
Saltram Winemakers Selection Semillon 2023	\$14	\$30
Pepperjack Chardonnay 2023	\$13	\$25

RED

Pepperjack Grenache Rose 2023	\$13	\$25
Pepperjack Grenache 2021	\$13	\$25
Pepperjack Tempranillo 2022	\$13	\$25
Saltram Winemakers Selection Sangiovese 2022	\$15	\$38
Saltram Mamre Brook Shiraz 2023	\$15	\$38
Saltram Single Vineyard Boundary Road Shiraz 2022	\$17	\$90
Saltram 'The Journal' Centenarian Shiraz 2017	\$25	\$125
Saltram No.1 Shiraz 2018	\$20	\$100
Pepperjack 'The Rare Find' Caberet Sauvignon 2022	\$16	\$50
Saltram Mamre Brook Cabernet Sauvignon 2022	\$15	\$38

FORTIFIED

	GLASS	BOTTLE
Mr Pickwicks Tawny	\$15	\$60

BEER

Coopers Original Pale Ale 4.5%	\$10
Coopers Mild Ale 3.5%	\$10
Coopers Australian Lager 4.2%	\$10
Coopers Pacific Pale Ale 4.2%	\$10
Heineken Zero 0.5%	\$10

CIDER

Barossa Cider Co. Squashed Apple Cider	\$10
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ALCOHOL FREE

Soft Drinks - Coke, Sprite	\$5
Apani Still Water	\$7
Apani Sparkling Water	\$7

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