



All Day Dining

11am-4pm, Tuesday - Wednesday

Start

Fries + aioli	12
Barossa pickles + goats' cheese flat bread	12
Traditional Barossa charcuterie + dill pickles	26

Pizza and Sides

Salters Margarita pizza	25
Tomato sugo + dried tomatoes + bocconcini + oregano & basil	
Barossa butcher's pizza	26
Mixed smallgoods' + tomato sugo + mozzarella	
Pepperoni pizza	26
Chili Mettwurst + mozzarella + tomato sugo	
Pulled lamb pizza	27
Slow roast shoulder + tomato sugo + olives + goat's cheese + rosemary	
Ask about today's pizza special	26
Israeli chopped salad – tomatoes + radish + pomegranate + feta	10
Broccoli + lettuce salad + ranch + pine nuts	10
Wood fire roasted sweet potato + coriander + lime/green chili mayo	10

Dessert and Cheese

Tawny tiramisu	10
Orange + rosemary olive oil cake + vanilla cream	10
4 Cheese + quince + lavosh	29
<i>Barossa triple cream brie Mossvale gorgonzola / Barossa La Dame aged goat's cheese Comte</i>	

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Cheese Selections

Barossa Valley Cheese Company triple cream brie, cow	\$10
Barossa Valley Cheese Company La Dame – Semi-hard, Goat	\$11
Pyengana, Tasmania – cheddar, cow	\$12

Propan Smallgoods

Antipasto 100g	\$12
Spanish Tapas Mix 100g	\$12
Jamon Serrano 100g	\$13

Accompaniments

Zimmy's Barossa pickle dip 250g	\$8
Zimmy's beetroot relish spread 250g	\$8
Zimmy's Barossa pickle onion relish 250g	\$8
Ortiz Anchovies 48g	\$12
Quince paste 100g	\$8
Tuckers Gourmet bites rosemary & rock salt	\$4

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