



MENU



SIDES

House marinated olives (GF,DF,NF,VE)	8
Bowl of seasoned fries with roast garlic aioli (GF,DF,NF,V)	12
Fried brussels sprouts with grenache caramel (GF,DF,NF,VE)	12

SMALLER

Lamb breast, labneh, grape molasses, dukkha (GF,NF)	25
Salt & Pepper squid, chilli crisp, spring onion, nahm jim (DF,GF,A)	24
Wagyu meatballs, braised in rich tomato sauce, w gruyere & bread (NF)	22
Baked Barossa brie, topped with honey, chilli crisp & curry leaves (NF)	24

LARGER

Vineyard platter (for two)– selection of cured meats, cheese, pickles & bread	60
Cheese Plate – Brie, cheddar, port salut & gruyere w accompaniments	35
Barossa Dip Sandwich – Shiraz smoked beef, caramelized onions & Gruyere in a baguette w Shiraz Jus & fries (NF)	30
Salter's Pepperjack brisket pie with fries, herb slaw & tomato kasundi (NF)	34
Chickpea & vegetable tagine, cous cous, toum, harissa (VE,DF,NF)	30
+Add Lamb Breast	36
Fish & chips, beer batter, fries, tartare, herb salad, pickled onion (DF,NF,I)	34
Beef & pork ragout, rigatoni & shaved parmesan (NF)	35
Coq Au Vin for Two – wine braised chicken, speck, & mushroom, with herb butter potatoes, green beans & bread (NF)	60
+ Add matching 3 wine Tasting \$20pp	

SOMETHING SWEET

Rich Chocolate Brownie w vanilla ice cream & grape molasses	16
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PLEASE ORDER AT COUNTER

Allergens: GF-gluten free, NF-nut free, V-vegetarian, DF-dairy free, VE-vegan | All products may contain traces of allergens
Seafood Origin: A- Australian, I- International, M-Mixed | Surcharges apply: 1.19% eftpos, V, MC | 1.92% AMEX | 10% Sunday | 15% public holidays