



KITCHEN

## SAMPLE MENU

WEDNESDAY - SUNDAY, 11.30AM - 3PM

### GRAZING

Torzi Matthews grenache marinated kalamata olives (GF) (DF)	\$6
Cheese Platter: brie, blue cheese & aged cheddar, quince paste, fruits, smoked almonds, crackers and lavosh (NF)	\$30
Charcuterie Platter: Barossa Smokehouse ham, mild & hot salami, house-made pickled vegetables, Torzi olives, house-made bread	\$30
Grazing Platter (For 2): Barossa Smokehouse ham, chorizo & salami, brie & aged cheddar, Torzi olives, loaded humus, house-made pickled vegetables, smoked almonds, quince paste, fruit, house-made bread and lavosh	\$50

\*Gluten free crackers available

### SMALL PLATES

Salter's fries, aioli (GF, DF, VE)	\$12
Broccoli, pea, iceberg & pepita salad, lemon Dijon dressing (GF, DF, V, VE)	\$15
Pumpkin arancini with aioli (GF, DF, V, VE)	\$16
Grilled haloumi drizzled with honey, black pepper	\$16

### LARGER

Crumbed chicken sandwich, wombok slaw, Salter's fries (NF)	\$24
Gnocchi with caponata and napoli sauce (GF, DF, VE)	\$24
Gnocchi with beef ragu (GF)	\$26
Tempura fish (Alaskan Pollock), Salter's fries, house-made tartare	\$26
House-made Pepperjack brisket pie, Salter's fries, relish	\$32

### TO FINISH

Mr Pickwick's Tawny Tiramisu	\$16
Baked chocolate tart, vanilla ice cream (GF)	\$16

### OUR STORY

Back in 1859, when wine grapes were first planted at Saltram, an outdoor kitchen was built to feed the Estate's workers. It was known as Salter's Kitchen - named after Saltram's founding family.

Today that tradition of fresh, simple food (with a modern touch) continues in Salter's Kitchen. Our menu is designed to be relaxed, fuss free and enjoyed with great wine.

Our menu changes with the seasons and to accommodate produce and vintage availability

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

Surcharges apply: 1.19% eftpos, V, MC | 1.92% AMEX | 10% Sundays | 15% public holidays



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## WINE AND DRINKS

### SPARKLING

	GLASS	BOTTLE
Pepperjack Sparkling Chardonnay Pinot Noir NV	\$15	\$35
Pepperjack Sparkling Shiraz NV	\$16	\$45

### WHITE

Saltram Mamre Brook Riesling 2024	\$16	\$40
Saltram Winemakers Selection Fiano 2024	\$16	\$40
Saltram Winemakers Selection Semillon 2023	\$16	\$40
W. Salter & Son Chardonnay Semillon 2025	\$16	\$45

### RED

Pepperjack Grenache Rose 2024	\$15	\$35
W. Salter & Son Old Vine Grenache 2024	\$17	\$50
Saltram Winemakers Selection Sangiovese 2022	\$17	\$50
Saltram Mamre Brook Shiraz 2023	\$17	\$48
Saltram Single Vineyard Boundary Road Shiraz 2022	\$18	\$65
Pepperjack 'The Rare Find' Cabernet Sauvignon 2021	\$17	\$60

### ICON REDS

	GLASS	BOTTLE
Saltram No.1 Shiraz 2018	\$20	\$100
Saltram 'The Journal' Centenarian Shiraz 2017	\$20	\$175

### FORTIFIED

Mr Pickwicks Tawny	\$15	\$60
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### 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
Cascade lemon, lime & bitters	\$6
Cascade dry ginger ale	\$6
Apani Still Water	\$8
Apani Sparkling Water	\$8

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