

Salter's

KITCHEN

MENU

GRAZING

EVERYDAY, 11.30 - 3PM

Torzi Matthews grenache marinated kalamata olives (GF) (DF)	\$6
Salter's fries, house made ranch (GF)	\$12
Salter's Club sandwich & fries	\$25
Cheese Platter: Fromager D'affinois brie, Mossvale blue & Mafra cloth aged cheddar, quince paste, dried fruits, smoked almonds, pear, crackers and lavosh	\$30
Charcuterie Platter: Barossa Smokehouse ham, prosciutto, salami, house-made pickled vegetables, Torzi olives, wood-fired bread	\$30
Grazing Platter (For 2): Barossa Smokehouse ham, chorizo & salami, Framager D'affinois Brie & Mafra cheddar, Torzi olives, loaded humus, house-made pickled vegetables, smoked almonds, quince paste, pear, wood-fired 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 Estate's hungry workers. It was known as Salter's Kitchen - named after Saltram's founding family. 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
Spring pea, broccoli, iceberg & pepita salad (GF)	\$15
Woodfired garlic bread	\$18
Riesling poached chicken, fennel & french bean salad, citrus dressing (GF) (NF)	\$24
House-made Pepperjack brisket pie, mixed leaves, Salter's fries and relish	\$32

PIZZA

Mamre Brook Margarita: San Marzano tomato, fior di latte, fresh basil	\$24
Estate Potato: potato, carmalised onion & blue cheese	\$26
Single Vineyard: prosciutto, rocket, fior di latte	\$27
Salter's Capricossa: Barossa Smokehouse ham, mushrooms, olives & artichokes	\$27
The No 1: Barossa Smokehouse ham, chorizo & Mettwurst	\$28

The Journal: 14-hour smoked brisket, roasted capsicum, dill pickle, mozzarella

*Gluten free pizza base available \$5

SWEET

Mr Pickwick's Tawny Tiramisu	\$16
Baked chocolate tart, coconut sorbet (GF)	\$16

PLEASE ORDER AND PAY AT THE COUNTER

Everything is designed to be shared and served when ready

Groups of 10+ 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

Surcharges apply: 1.09% eftpos, V, MC | 1.75% AMEX | 15% public holidays

Salters

KITCHEN

WINE AND DRINKS

SPARKLING

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

WHITE

Saltram Mamre Brook Riesling 2024	\$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 2024	\$13	\$25
Pepperjack Grenache 2021	\$13	\$25
Pepperjack Tempranillo 2023	\$13	\$25
Saltram Winemakers Selection Sangiovese 2022	\$15	\$38
Saltram Mamre Brook Shiraz 2022	\$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' Cabernet Sauvignon 2021	\$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	\$8
Apani Sparkling Water	\$8

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