



START (ngf)

ciabatta + oil + dukkah + olives 3pp
hummus + caramelized onion + feta + pomegranate + pita 14
cheesy herb and garlic focaccia 7

PIZZA (ngf)

tomato + bocconcini + basil + pecorino 28
Barossa butcher's small goods + tomato + mozzarella
lamb + olive + goat's cheese + rosemary
pepperoni + mozzarella

SIGNATURE STEAKS

250g porterhouse 35
Pepperjack Graded Collection Langhorne Creek Shiraz
300g scotch 39
Pepperjack Graded Collection McLaren Vale Shiraz
** steaks served with grilled onions + truffled
potatoes + red wine jus*

SIDES

any salad or vegetable dish 10
chips + mayo (gf available) 9

SHARED MENU \$60pp

whole table experience

SALADS

smoked beetroot + dill + crème fraiche + walnuts + grapes
pearl barley + pistachios + rocket + basil + sunflower (ngf)

VEGETABLES

broccoli + herb ricotta + lemon + pine nut
jacket potato + sour cream + chive + lachsschinken

MEATS

pork belly + Chinese barbeque sauce + herbs
Pepperjack Grenache
lamb rump + rosemary + jus
Pepperjack Cabernet Sauvignon

DESSERT

shared dessert plate

SHARED PIZZA LUNCH \$45pp (ngf)

whole table experience

Barossa platter + dip plate + pizza + chips + salad
& shared dessert plate

*not gluten free (ngf)
wines are only our recommendation & not
included in the price*

SALTERS KITCHEN

LOCATED AT SALTRAM WINE ESTATE NURIOOTPA ROAD, ANGASTON



SPARKLING

Sterling Pinot Noir Chardonnay, <i>Adelaide Hills</i>	9.5
Sterling Rosé, <i>Adelaide Hills</i>	9.5
Pepperjack Sparkling Shiraz, <i>Barossa</i>	9.5

WHITE

Quelltaler Riesling, <i>Clare Valley</i>	9.5
Squealing Pig Sauvignon Blanc, <i>Marlborough</i>	9.5
Saltram Winemakers Selection Fiano, <i>Barossa</i>	9.5
Pepperjack Chardonnay, <i>Adelaide hills, Padthaway</i>	9.5

RED

Squealing Pig Pinot Noir Rosé, <i>Marlborough</i>	9.5
Saltram 1859 Shiraz, <i>Barossa</i>	9.5
Pepperjack Malbec, <i>Mendoza Argentina</i>	9.5
Pepperjack Shiraz, <i>Barossa</i>	9.5
Pepperjack Cabernet Sauvignon, <i>Barossa</i>	9.5
Pepperjack Graded Shiraz, <i>McLaren Vale</i>	13
Pepperjack Graded Shiraz, <i>Langhorne Creek</i>	13
Saltram No. 1 Shiraz, <i>Barossa</i>	20

FORTIFIED

Mr Pickwicks Particular Tawny	8
Wynns Pedro Ximénez	8

SQUEALING PIG GIN & tonic

Rosé gin + strawberry & cucumber	10
Pinot Noir gin + orange & mint	10

WINE COCKTAILS

Aperol spritz, Prosecco, soda & Aperol, orange	13
Tawny Martini, espresso, Kahlua & Vodka	14
Pimm's jug, Pimm's, sparkling Rose, fruit & soda	30
Aperol spritz jug	30

BEER & CIDER

Coopers Light	7
Coopers Mild	8
Pepperjack Ale	9
Barossa cloudy cider	10

SOFT DRINKS

Still or sparkling water 750ml	7
Assorted soft drinks	4

COFFEE

From 3

TEA

Assorted teas	4
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INSTAGRAM @SALTERSKITCHENANDEVENTS