



Sparkling

Saltram Chardonnay Pinot Noir
Adelaide Hills, 2012 8.5/24.99

Whites

Mamre Brook Riesling
Eden Valley, 2016 8.5/22.99

Winemakers Selection Fiano
Barossa, 2016 8.5/24.99

Winemakers Selection Semillon
Barossa, 2014 8.5/24.99

Mamre Brook Chardonnay
Eden Valley, 2013 8.5/22.99

Reds

Winemakers Selection Grenache
Barossa, 2014 9.5/34.99

Pepperjack Shiraz
Barossa, 2014 9.5/29.99

Pepperjack Graded Collection Shiraz
McLaren Vale, 2013 12.5/49.99

Pepperjack Graded Collection Shiraz
Langhorne Creek, 2013 12.5/49.99

Mamre Brook Shiraz
Barossa, 2012 9.5/37.99

Pepperjack Cabernet Sauvignon
Barossa, 2014 9.5/29.99

Mamre Brook Cabernet Sauvignon
Barossa, 2012 9.5/37.99

Premium Selection

Moculta Road Shiraz
Barossa, 2010 19.5/94.99

No. 1 Shiraz
Barossa, 2013 19.5/99.99

Beer

Cascade Premium Light 7.0

Pure Blonde 8.5

Crown Lager 8.5

Peroni 8.5

Asahi 8.5

Cider

Barossa Cider Company 8.5

Apple Cider

Pear Cider

Soft Drinks

Still Water 750ml 7.0

Sparkling Water 750ml 7.0

Coca Cola 4.5

Diet Coke 4.5

Lemonade 4.5

Lemon Squash 4.5

Sparkling Apple Juice 4.5

Peach Ice Tea 4.5

Lemon Ice Tea 4.5

Lemon Lime with Bitters 5.5

Spirits & Aperitifs available on request



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| To Begin | House made rye bread, smoked butter (p.p.) | 1.0 |
| | Mixed local olives, citrus zest & thyme | 4.9 |
| | Potato, gorgonzola & garlic pizza | 12.9 |
| | Dips, char-grilled pita bread | 13.9 |
| | Ortiz anchovies, grilled sourdough | 19.9 |
| Entree | Spinach & taleggio arancini, aioli & lemon | 18.9 |
| | Smokey baba ghanoush, cauliflower & pomegranate | 18.9 |
| | Poached king prawn martini, coconut & mango relish | 19.9 |
| | Barossa sourced charcuterie | 24.9 |
| Wood oven pizza | Cherry tomato, bocconcini, basil & pecorino | 24.9 |
| | Prawns, pickled octopus, scallops, mussels & fennel | 25.9 |
| | Barossa butcher's small goods, tomato & mozzarella | 24.9 |
| | Meatballs, chilli, buffalo mozzarella & rocket | 24.9 |
| | Pulled lamb shoulder, goat's cheese, rosemary & olives | 24.9 |
| Add | Gluten free base | 3.9 |
| | Anchovies | 1.5 |
| | Chilli | 1.0 |

Salters Kitchen requests patrons with food allergies or other dietary requirements to please inform staff prior to ordering, and we will endeavour to accommodate your dietary needs.



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| Main | Atlantic salmon, pearl barley, grilled fennel & asparagus | 33.9 |
| | <i>Mamre Brook Eden Valley Riesling</i> | |
| | Vanilla caramel pork belly, black rice & tomato chilli jam | 31.9 |
| | <i>Winemakers Selection Barossa Grenache</i> | |
| | Grilled lamb rack, peas, mint & cous cous, feta & almonds | 33.9 |
| | <i>Mamre Brook Barossa Cabernet Sauvignon</i> | |



Australians love nothing better than a great steak... And they love nothing better to have their steak with a great bottle of Pepperjack Shiraz. Just as different steak cuts have different flavour, texture and appeal - so do different Shiraz wines. The Pepperjack Graded Collection showcases Shiraz made to perfectly match two of our favourite cuts of steak – Scotch Fillet and Porterhouse.

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| | Coorong Angus – Porterhouse 250g | 31.9 |
| | <i>Pepperjack Graded Collection Langhorne Creek Shiraz</i> | |
| | Certified Angus – Scotch fillet 300g | 36.9 |
| | <i>Pepperjack Graded Collection McLaren Vale Shiraz</i> | |
| | Coorong Angus – Rib-eye 500g | 39.9 |
| | <i>Pepperjack Shiraz</i> | |

*Steaks served with kipfler potatoes, grilled red onions & red wine jus

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| On the side | Chips, Salters seasoning & kewpie mayo | 8.9 |
| | Rocket, feta & pistachio salad, mint dressing | 8.9 |
| | Panzanella salad, heirloom tomatoes, aged balsamic | 9.9 |
| | Green beans, shallots, garlic & lemon | 9.9 |



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| Handmade Dessert | Chef's selection of handmade desserts from the cabinet | 8.5 |
| | Salted Delight – caramel mousse, peanuts, chocolate filling | |
| | Gianduja Magnum – hazelnut chocolate, toasted hazelnuts | |
| | Passionfruit Paradise – white chocolate mousse, passionfruit | |
| Cheese | Barossa La Dame (aged goat's cheese), double cream brie, served with poached muscatels, apple & homemade lavosh | 17.9 |
| Espresso Bar | Espresso, Macchiato, Cappuccino, Café Latte, Flat White, Long Black, Hot Chocolate | From 4.0 |
| | Premium Tea selection | Cup 3.5/Pot 7.0 |
| | Flavoured ice milk | 8.5 |
| | Affogato | 9.5 |
| | Affogato & spirit | 14.5 |
| | Liquor coffee | 13.5 |