



BAR & GRILL

Lunch
7 days a week:
12:00 - 2:30

Dinner
Monday to Saturday:
6:30 - 9:00

2 course \$65 p/person | 3 course \$78 p/person
4 course \$90 p/person

House made sourdough \$4
Fried local olives, cacciatore, chilli & lemon \$8

RAW

Barossa gin cured kingfish, cucumber & coriander
Rare beef salad, chilli, mint, lime, fried wonton & peanut
Cured swordfish, anchoiade, radish, apple & olive crumb
Red snapper, avocado, dashi, horseradish & white soy

SMALLER

House made dumplings
Seared scallops, kohlrabi, apple & pork crackling
Five spice quail, radish cake & lap cheong
Crumbed pork hock & wood fungus terrine, gribiche sauce
Blackened tommy ruff, fava bean, almond, lemon & parsley
Tempura Venus Bay prawns, green papaya,
coconut, chilli & Asian herb salad
Pickled & raw beet, local goats curd, pear & hazelnut

BIGGER

Line caught snapper, green onion, ginger, cucumber & sesame
Rack of South Australian lamb, tarragon bread salsa, tomato & jus
Steamed local chicken, white pepper broth & leg dumpling
Clare Valley scotch fillet medium rare, shoyu dressing & chives
Thai curry of duck leg, steamed green & pink roasted breast
Whole fried baby barramundi, nam prik, young shoots & coriander
Rib of beef to share, swiss browns, shallots & mustards
VBG Fries or XO Beans \$8

DESSERTS

Three little tarts
Soufflé
Soft centered chocolate pudding, raspberries & cream
Stone fruit & custard crumble, mascarpone
Coconut & mango bomb Alaska, fresh mango salad
Girrolle of Tete De Moine, Gingerbread biscuit

Please advise waiting staff of any food allergies prior to ordering
Corkage \$25



@vintnersbarossa | #vbgfood