



BAR & GRILL

Lunch
7 days a week:
12:00 - 2:30
Dinner
Monday to Saturday:
6:30 - 9:00

AFTER

Pineapple lime splice, burnt meringue & ginger sauce 14
Strawberries, vanilla panna cotta & linseed..... 14
Dark chocolate & roasted hazelnut, milk chocolate mousse..... 14
Souffle..... 16
Three little tarts..... 14
Girole of Tete De Moine, Gingerbread biscuit..... 12
Cheese with homemade lavosh 1 Selection..... 16
2 Selections..... 25
3 Selections..... 30

FORTIFIED / COGNAC / ARMAGNAC / SINGLE MALTS / GRAPPA

Yalumba Antique Tawny 12
Yalumba Museum Muscat..... 12
Seppeltsfield Para Grand Tawny 14
Valdespino Pedro Ximenez Sherry..... 14
Ragnaud Sabourin No 4 Grand Champagne Cognac..... 16
Paul Giraud Premier Cru de Cognac 'Napoleon' 28
Hennessy XO Cognac..... 26
Roger Groult Pays D'Auge 3 Year Calvados..... 20
Vieille Eau de Vie de Poire William 'La Salamandre' 14
Michel Couvreur Special Vatting Peaty Malt Whisky
(3 Single Malts 12 YR) 24
Maker's Mark Kentucky Straight Bourbon Whisky 14
Jameson Triple Distilled Irish Whiskey 9
Laphroaig 10yr old Islay Single Malt Scotch Whisky 12
Arcane Mauritius Grand Gold Rum 'Delicatissime' 16
Beach House Spiced Rum Mauritius 14
Fortin Reserve Speciale Rum Paraguay 10



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