



BAR & GRILL

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

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

2 course \$66 p/person | 3 course \$85 p/person  
4 course \$95 p/person

LITTLE BITS

- House made sour dough & VBG butter 4
- Smoked sardine, caramelized onion & parmesan biscuit 5ea
- Dom's fried olives, cacciatore, chilli & lemon 8
- Tin of Ortiz anchovies, grilled local ciabatta 20

RAW

- Atlantic salmon, corn, avocado, lime & tortilla chips
- South Australian natural oysters (6)
- Hiramasa kingfish, pickled watermelon rind, seaweed & wasabi
- Beef tartare, mustard, horseradish, beetroot & cress

SMALLER

- Fried pigs ears, chilli sweet & sour bbq sauce
- House made dumplings
- Salad of wood fungus, golden enoki, cucumber, coriander & fried taro
- Nicki's Venus Bay prawn pasta, seablite, lime caviar & nasturtium
- Steamed chicken salad, banana blossom, chilli, peanuts & Asian herbs
- Tempura zucchini flowers, local goats curd, heirloom tomato salad
- Nicoise salad, yuzu mustard dressing & smoked anchovies
- Salad of ancient grains, asparagus, Barossa haloumi & rocket
- Seared scallops, citrus risotto & sea urchin

BIGGER

- Potato gnocchi, gorgonzola, toasted walnut, pumpkin & fig saba
- Bouillabaisse of scallop, prawn, white fish & local calamari
- Whole fried baby barramundi, nam prik & young shoots
- Sichuan style local chicken, chilli, peanuts, rice wine & greens
- Michael's heritage pork, smoked apple & kohlrabi
- Moroccan spiced kangaroo, chick pea fritter, peas & beets
- Char grilled scotch fillet, medium rare, shoyu dressing & chives
- Rib of beef to share, Swiss brown mushroom, shallots & mustards
- (Supplement of \$10p/person)

SIDES

- Burrata, heirloom tomato & basil 10
- VBG Fries or XO Beans \$8

AFTER

- Souffle
- Pineapple lime splice, burnt meringue & ginger sauce
- Strawberries, vanilla panna cotta & linseed
- Dark chocolate & roasted hazelnut, milk chocolate mousse
- Three little tarts
- Girolle of Tete de Moine with ginger bread
- Cheese - Soft, Blue or Hard

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



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