



BAR & GRILL

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

LITTLE BITS

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

RAW

Atlantic salmon, corn, avocado, lime & tortilla..... 20
South Australian natural oysters..... 16/32
Hiramasa kingfish prosciutto, pickled watermelon rind, seaweed & wasabi 21
Beef tartare, mustard, horseradish, beetroot & cress 20

SMALLER

Fried pigs ears, chilli sweet & sour bbq sauce 17
House made dumplings..... 18
Salad of wood fungus, golden enoki, cucumber, coriander & fried taro 18
Nicki's Venus Bay prawn pasta, seablite, lime caviar & nasturtium..... 22
Steamed chicken salad, banana blossom, chilli, peanuts & Asian herbs..... 19/34
Tempura zucchini flowers, local goats curd, heirloom tomato salad..... 18
Nicoise salad, yuzu mustard dressing & smoked anchovies 21
Salad of ancient grains, asparagus, Barossa haloumi & rocket..... 18/32
Seared scallops, citrus risotto & sea urchin..... 22

BIGGER

Potato gnocchi, gorgonzola, toasted walnut, pumpkin & fig saba 36
Bouillabaisse of scallop, prawn, white fish & local calamari 42
Whole fried baby barramundi, nam prik & young shoots..... 39
Sichuan style local chicken, chilli, peanuts, rice wine & greens..... 38
Michael's heritage pork, smoked apple & kohlrabi..... 40
Moroccan spiced kangaroo, chick pea fritter, peas & beets 39
Char grilled scotch fillet, medium rare, shoyu dressing & chives 42
Rib of beef to share, Swiss brown mushroom, shallots & mustards..... 110

SIDES

Burrata, heirloom tomato & basil 10
XO beans 8
VBG fries..... 8
Bitter leaf salad..... 7

Please advise waiting staff of any food allergies prior to ordering
Corkage \$20



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