



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 \$80 p/person
4 course \$95 p/person

Homemade sour dough, VBG butter 4
Smoked sardine, caramelized onion & parmesan biscuit 5ea
Vache curd tart, asparagus, peas & mint 4ea
Tin of Ortiz anchovies, grilled local ciabatta 20

RAW

Yellow fin tuna, carrot & jellyfish salad, roasted black sesame
Asian style beef tartare, soy peanuts, cumin, fennel & crispy bits
Sashimi of Hiramasa kingfish, green tomato, daikon, white soy & green onion oil
SA oysters (6)

SMALLER

Fried pigs ears, chilli, sweet & sour bbq sauce
House cured & smoked trout, horseradish, avocado & rye crumble
Salad of wood fungus, golden enoki, cucumber, coriander & fried taro
Galette of scallops, leek, pressed pastry & ginger lime butter
House made dumplings
Local goats curd, pickled shiso, raspberry & tomato
Nicki's Venus Bay prawns, grilled, green papaya, chilli & Asian herbs
Vitello tonnato – cold roasted veal, tuna caper mayonnaise, shaved parmesan

BIGGER

XO pipis, spring onion, garlic & brocolini
Clare Valley scotch medium rare, shoyu dressing & chives
Whole fried baby barramundi, nam prik & young shoots
Pink cooked duck breast, roasted red cabbage, verjus & crème fraiche
Roasted quail, sweet corn risotto, finger fennel & pecorino
Mathews chicken maryland, fragrant Thai sauce, charred cos & popped quinoa
Rib of beef to share, Swiss brown mushroom, shallots & mustards
(Supplement of \$10p/p)
Rack of lamb, medium rare, crushed potato, tarragon & anchovy butter
VBG Fries or XO Beans \$8

AFTER

Pineapple lime splice, burnt meringue & ginger juice
Mango sorbet, toasted granola, yoghurt & mascarpone
Milk chocolate parfait, raspberry & puffed grains
Souffle
Three little tarts
Girolle
Cheese with homemade lavosh – soft, blue or hard

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



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