



BAR & GRILL

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

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

3 COURSE SET MENU

House made sourdough

ENTRÉE

Hiramasa kingfish prosciutto,
pickled watermelon rind, seaweed & wasabi

Steamed chicken salad, banana blossom,
chilli, peanuts & Asian herbs

Seared scallops, citrus risotto & sea urchin

MAIN

Clare Valley scotch fillet, medium rare,
shoyu dressing & chives

Michael's heritage pork, smoked apple & kohlrabi

Fish of the day

Bitter leaf salad, honey & apple cider vinaigrette

DESSERT

Strawberries, vanilla panna cotta & linseed

Dark chocolate & roasted hazelnut, milk chocolate mousse

Please advise waiting staff of any food allergies prior to ordering



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