



BAR & GRILL

Lunch  
7 days a week:  
12:00 – 2:30

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

---

## 2 COURSE SET MENU

\$66PP

House made sourdough

### MAIN - CHOICE

Char grilled scotch fillet, medium rare,  
shoyu dressing & chives

Roasted Spencer Gulf snapper, black garlic yoghurt,  
finger fennel & lime chip

Duck leg kofta, celeriac, carrot, king brown mushroom  
& pink roasted breast

Bitter leaf salad

VBG fries or XO Beans \$9

### AFTER - CHOICE

Yuzu posset, desert lime & glass biscuit

Goat curd mousse, quince, pomegranate,  
pistachio crumble

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



@vintnersbarossa | #vbgfood