



BAR & GRILL

Lunch
7 days a week:
12:00 – 2:30

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

3 COURSE SET MENU

\$85PP

House made sourdough

ENTRÉE - CHOICE

White fish, green olive, finger lime & horseradish
Master stock five spice quail, radish cake, Sichuan chilli
Buratta, braised radicchio, pickled quince, fig balsamic

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



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