



BAR & GRILL

Lunch  
7 days a week:  
12:00 – 2:30

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

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## GROUP MENU OPTION 1

### \$95PP

House made sourdough

#### ENTRÉE - SHARED

Beef crudo, pickled celery, chilli, wood fungus & toast

Salad of Venus Bay prawns, banana blossom,  
chilli, peanuts & Asian herbs

Master stock five spice quail, radish cake, Sichuan chilli

White fish, green olive, finger lime & horseradish

#### MAIN - INDIVIDUAL

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

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

Bitter leaf salad

Buratta, braised radicchio, pickled quince, fig balsamic \$14

VBG fries or XO Beans \$9

#### AFTER - SHARED

Selection of little tarts

Cheese

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



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