



BAR & GRILL

Lunch
7 days a week:
12:00 – 2:30

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

SHARED SET MENU

\$80PP

(+\$5pp House made sourdough & panko olives)

ENTRÉE - SHARED

Local goats curd, little beets three ways, rocket
& garlic sourdough

Crisp pork belly, green papaya, chilli, garlic & dry fried shrimp

Yellow fin tuna tartare, daikon,
bamboo, cucumber, bonito & wasabi

Salad of Venus Bay prawns, pomelo, shallot, peanuts,
chilli & mint

MAIN -SHARED

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

Sichuan style local chicken, chilli, peanuts,
rice wine & greens

Bitter leaf salad

DESSERT - SHARED

Selection of little tarts

Please advise waiting staff of any food allergies



@vintnersbarossa | #vbgfood