



BAR & GRILL

Lunch
7 days a week:
12:00 – 2:30

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

SHARED OPTION 1

\$80PP

House made sourdough

ENTRÉE - SHARED

Chickpea pancake, parsley, mung bean & Comté

Grilled Port Lincoln octopus, n'duja, Dom's sundried olives & oil

Master stock five spice quail, radish cake, Sichuan chilli

Scallop, cured apple, salted radish, crème fraîche & white soy

MAIN - SHARED

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

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

Bitter leaf salad

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

VBG fries or XO Beans \$9

AFTER - SHARED

Selection of little tarts

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



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