



BAR & GRILL

Lunch
7 days a week:
12:00 – 2:30

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

LITTLE BITS

House made sourdough & VBG butter4
Smoked sardine, caramelized onion & parmesan biscuit.....5ea
Panko crumbed Manzanilla olives stuffed with anchovy.....10
Tin of Ortiz anchovies, grilled local ciabatta.....20

RAW

White fish, green olive, finger lime & horseradish.....21
Scallop, cured apple, salted radish, crème friache & white soy.....20
Beef crudo, pickled celery, chilli, wood fungus & toast.....20
South Australian natural oysters (6)16/32

SMALLER

Rilette of Michael's pork, sourdough crisps & Jimmy's dill cucumber.....16
Fried pigs ears, chilli sweet & sour bbq sauce.....17
House made dumplings.....18
Grilled Port Lincoln octopus, n'duja, Dom's sundried olives & oil.....22
Roasted Jerusalem artichoke, pear, Reggiano & rocket.....17
Chickpea pancake, parsley, mung bean & Comté.....18
Salad of Venus Bay prawns, banana blossom, chilli, peanuts & Asian herbs.....21
Master stock five spice quail, radish cake, Sichuan chilli.....21
Local chicken, leek & black lentil ravioli, cauliflower two ways.....21

BIGGER

Roasted veal, ox tongue, beetroot poriyal & mustard.....39
Duck leg kofta, celeriac, carrot, king brown mushroom & pink roasted breast.....42
Roasted Spencer Gulf snapper, black garlic yoghurt, finger fennel & lime chip.....42
Potato gnocchi, smoked almond, guanciale, kale & aged La Dame.....36
Char grilled scotch fillet, medium rare, shoyu dressing & chives.....42
Whole fried baby barramundi, nam prik & young shoots.....39
Sichuan style local chicken, chilli, peanuts, rice wine & greens.....38
Rib of beef to share, Swiss brown mushroom, shallots & mustards.....110

SIDES

Buratta, braised radicchio, pickled quince, fig balsamic.....14
VBG fries.....8
XO beans.....9
Bitter leaf salad.....7

Please advise waiting staff of any food allergies prior to ordering
Corkage \$20



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