



BAR & GRILL

Lunch
7 days a week:
12:00 – 2:30

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

2 course \$66 p/person | 3 course \$85 p/person
4 course \$95 p/person

LITTLE BITS

House made sourdough & VBG butter 4
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
Scallop, cured apple, salted radish, crème fraiche & white soy
Beef crudo, pickled celery, chilli, wood fungus & toast
South Australian natural oysters (6)

SMALLER

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

BIGGER

Roasted veal, ox tongue, beetroot poriyal & mustard
Duck leg kofta, celeriac, heirloom carrot, king brown mushroom & pink roasted breast
Roasted Spencer Gulf snapper, black garlic yoghurt, finger fennel & lime chips
Potato gnocchi, smoked almond, guanciale, kale & aged La Dame
Char grilled scotch fillet, medium rare, shoyu dressing & chives
Whole fried baby barramundi, nam prik & young shoots
Sichuan style local chicken, chilli, peanuts, rice wine & greens
Rib of beef to share, Swiss brown mushroom, shallots & mustards
(Supplement of \$10p/person)

SIDES

Burrata, braised radicchio, pickled quince, fig balsamic 14
VBG fries or XO Beans \$9

AFTER

Soufflé
Yuzu posset, desert lime & glass biscuit
Goat curd mousse, quince, pomegranate, pistachio crumble
Soft centered chocolate, white chocolate & raspberry ripple ice cream
Three little tarts
Girrolle of Tete de Moine & ginger bread
Cheese – Soft, Blue or Hard

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



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