



BAR & GRILL

Lunch
7 days a week:
12:00 - 2:30

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

2 course \$65 p/person | 3 course \$80 p/person

House made sourdough \$4

Fried local olives, cacciatore, chilli & lemon \$8

ENTREE

Barossa gin cured kingfish, cucumber & coriander

Rare beef salad, chilli, mint, lime, fried wonton & peanut

Cured swordfish, anchoiade, radish, apple & olive crumb

House made dumplings

Tin of Ortiz Anchovies, grilled ciabatta

Seared scallops, kohlrabi, apple & pork crackling

Barossa La Dame goat cheese, smoked garlic & leek croquettes

Blackened tommy ruff, fava bean, almond, lemon & parsley

Pickled & raw beet, local goats curd, pear & hazelnut

MAIN

Tempura Venus Bay prawn salad, green papaya, coconut, chilli, coriander & mint

Line caught snapper, green onion, ginger, cucumber & sesame

Rack of South Australian lamb, tarragon bread salsa, tomato & jus

Steamed local chicken, white pepper broth & leg dumpling

Clare Valley scotch fillet medium rare, shoyu dressing & chives

Whole fried baby barramundi, nam prik, young shoots & coriander

Rib of Beef to share, Swiss browns, shallots & mustards

VBG Fries or XO Beans \$8

DESSERT

Three little tarts

Souffle

Soft centered chocolate pudding, raspberries & cream

Coconut & mango bombe Alaska, fresh mango salad

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



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