

TO START

*Freshly baked, house-made sour dough served with
Torzi Matthews olive oil, balsamic vinegar & house-made dukkah* 11

Ploughman's Platter

*South Australian selection of meats from Steiny's, The Dairyman
& Skara Smallgoods, Torzi Matthews olives, house-made
dukkah, Barossa Valley Cheese with house-made sour dough
& house-made pate*

*for two – 30
extra person - 14*

*Wine Suggestion: Chateau Yaldara Retro Classic Dry White 2017
Bottle Only*

ENTRÉE

*Baked new seasons asparagus, chive & goats cheese tart
with baby leaves & local oil* 17

Wine Suggestion: 1847 Sauvignon Blanc 2016

*White wine poached scampi, avocado puree with shaved
radish, shallot & rocket* 19

Wine Suggestion: Chateau Yaldara NV Sparkling Pinot Noir Chardonnay

*Sticky braised pork belly with ruby grapefruit, daikon
& coriander salad* 18

Wine Suggestion: Chateau Yaldara Reserve Shiraz 2015

MAINS

- Hand-made gnocchi, aged Reggiano, roasted pumpkin, baby spinach & candied walnuts* 33
Wine Suggestion: Chateau Yaldara Foundations Pinot Gris 2017
- South Australian slow cooked lamb rump with house-made preserved lemon, oregano, buttered cauliflower, roasted baby carrots & red wine reduction* 35
Wine Suggestion: 1847 Sparkling Petit Verdot 2013
- Seared duck breast, heirloom beetroot & citrus salad, toasted almonds, sweet orange & clove glaze* 34
Wine Suggestion: Chateau Yaldara Foundations Grenache 2016
- Grilled Atlantic salmon fillet, roasted onion with pickled fennel, pear & sorrel* 34
Wine Suggestion: Chateau Yaldara Retro Cabernet Franc 2016

SIDES

- Beetroot, baby carrots & French beans* 9
- Salad greens with pear & candied walnuts* 8
- House fried chips with mustard crème* 9

DESSERT

*Soft centered chocolate cake, date puree, caramel sauce,
sea salt & mascarpone* 14

Wine Suggestion: Chateau Yaldara 20-Year-Old Tawny

*Poached blackberry galette with white chocolate mousse
& Careme pastry* 14

Wine Suggestion: 1847 Lily's Late Harvest Semillon 2016

*A selection of local cheeses from Barossa Valley Cheese
Company, Alexandrina Cheese Company, dried fruits & quince
paste served with Barossa Bark* for two - 26

Wine Suggestion: Chateau Yaldara 20-Year-Old Muscat

Chefs Choice Set Menu – 2 – 20 people

Whole table must order the same option

2 Course \$46.00 per person or 3 Course \$58.00 per person

ENTRÉE

Sticky braised pork belly with ruby grapefruit, daikon & coriander salad

MAIN

*Seared Duck breast, heirloom beetroot & citrus salad, toasted almonds,
sweet orange & clove glaze*

SIDES

Salad greens with pear & candied walnuts

&

House fried chips with mustard creme

DESSERT

*Soft centered chocolate cake, date puree, caramel sauce, sea salt &
mascarpone*

Sharing Menu 8 – 20 people – Bookings Only

Set menu shared to the tables

\$58.00 per person

TO START

Freshly baked sour dough with balsamic vinegar, olive oil and house-made dukkah

ENTREE

Sticky braised pork belly with ruby grapefruit, daikon & coriander salad

MAIN

Hand-made gnocchi, aged Reggiano, roasted pumpkin, baby spinach & candied walnuts

Grilled Atlantic Salmon fillet, roasted onion with pickled fennel, pear & sorrel

Seared Duck breast, heirloom beetroot & citrus salad, toasted almonds, sweet orange & clove glaze

SIDES

Salad greens with pear & candied walnuts

&

House fried chips with mustard creme

DESSERT

A selection of local cheeses from Barossa Valley Cheese Company, Alexandrina Cheese Company, dried fruits & quince paste served with Barossa Bark