

Bar Barossa

All Day Grazing

(drinking companions...brews, whites & reds)

Warmed sour dough with extra virgin olive oil and Dukkah 9
(Moa Five Hops, Leabrook Sauvignon Blanc, Smallfry tempranillo garnache joven)

Maggies Pheasant Farm Spiced Chicken & Scallop spring rolls with Barambah coriander yoghurt 16
(Moa Harvest, Allan Scott Pinot Gris, Domaine Barossa Merlot)

Pate with warm sour dough, caramelised onion jam and grissini 16
(Little Creatures Rogers, Russell Chardonnay, Gibson Merlot Cabernet)

Bar Barossa fries with lemon aioli 9
(Pilsner Urquell)

Seared scallops in Chinese spoons on wakame salad with lemon buerre and wasabi flying fish roe 16
(Barossa Organic Ale, Radford Reisling, Smallfry Rose)

Bar Barossa plate

Small goods, dill pickles, beetroot dip, Barossa olives, potato salad, pickled cabbage, warm sour dough & Barossa Bark 22
(Moa Five Hops/Barossa Bock, Allan Scott Sauvignon Blanc, Cirello 1850 Grenache)

Sticky braised pork belly squares on shaved papaya salad & soy-anise glaze 19

(Moa Harvest, Atticus Chardonnay, if you absolutely have to red...Allan Scott Pinot Noir)

Cheese 9

A seasonal selection of the finest local, international and Barossa Cheeses

All cheeses are matched with Maggie Beer condiments and Barossa Bark

- Udder Delights Brie
- Warrnambool Vintage Cheddar
- Jindi Triple Cream Brie
- Barossa Valley Cheese Company Wanera
- Gippsland Blue

Oysters

Freshly shucked Coffin Bay Oysters 3.00 each

We recommend you have one of each Oyster in the order below, otherwise, anyway or number you like.

- Natural
- Prue Henschke verjus salsa
- Spicy nahm jim
- Maggie's Sangiovese verjus
- Baked and topped with dill hollandaise with Fresh Sand Crab and Salmon pearls (\$2 extra)

(Splash...Loan Semillon, Splurge...Delamotte Champagne)

Light Plates

19.00

Slow roasted tomato and basil tartlet of Careme puff pastry, baby rocket salad and apple balsamic (*Barossa Blonde, Leabrook Estate Sauvignon Blanc, Smallfry Rose*)

Smoked Ocean Trout croquette with baby leaves, shaved fennel, pear salad with Hahndorf chutney (*Little Creatures Bright, Moorlands Reisling, if you have to...Massena Moonlight Run*)

Tempura of local King Prawns with baby watercress and orange salad and nahm jim dressing (*Barossa Blonde, Leabrook Estate Pinot Gris,*)

House made pasta tossed with roast sweet potato, baby tomatoes, goats cheese, pine nuts, asparagus tips, shaved parmesan and pumpkin seed oil (*Moa Blanc, Allan Scott Pinot Gris, Smallfry temp blend*)

Vineyard Rabbit ravioli with Champagne cream, Maggie's fig paste and Armagnac syrup (*Delamotte Champagne, Moa Harvest, Soulgroweres SGM,*)

Seared Calves Liver on warm baby potatoes, rocket and crisp prosciutto with black Shiraz sauce (*Moa Noir, Atticus Chardonnay, Chapman Grove Cabernet Merlot*)

Hearty Plates

3500

Fish of the day (changes daily)

(ask our staff for their daily recommendations)

Veal schnitzel, heirloom tomato, bocconcini and rocket salad, grilled lemon vinaigrette

(Moa St Josephs, Loan Semillon, Domain Merlot)

Whole butterflied Spatchcock Entity Shiraz coq au vin

(Barossa Bee Sting, Leabrook Pinot Gris, Massena Moonlight Run)

Slow roasted Berkshire Pork belly on white polenta, du puy lentils, caramelized blood orange and parsley oil

(Barossa Bee Sting, Smallfry Eden Valley Reisling-Btl only, Scott Base Pinot Noir)

Sticky braised Lamb shanks on creamed potato with greens, baby balsamic onions and jus

(Moa Noir, Atticus Chardonnay, Rockford Rifle Range)

200gm Hereford Gold eye fillet with shoestring fries, Café de Paris butter, beef jus and petite rocket salad

(Little Creatures Pale, Atticus Chardonnay, Moppa Wilson shiraz)

Seared Wagyu rump with chateau potatoes, poached baby vegetables and finished with Barossa Belle Béarnaise and crispy Pork cheeks 45.00

(Barossa Bock, Russell Chardonnay, David Franz "Mal's Blend")

Sides

9.00

Steamed seasonal greens with Wagyu bresaola

Bar Barossa fries or shoestring fries with aioli

Barossa-style garden salad

Slow roasted baby potatoes with marinated fetta

Dessert

12.00 each

White chocolate and roasted Macadamia tart with vanilla cream and local strawberries

Summer Berry and Apple crumble with toasted coconut ice cream

Individual Passionfruit cheese cake with fresh Passionfruit Pulp and fairy floss

Ice cream terrine of white chocolate & Honeycomb with almond biscotti & coulis

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