

Bar
Barossa
Menu



All Day Grazing

Warmed sour dough with extra virgin olive oil and Dukkah	\$9
Tender roasted pork belly with pineapple salsa and chilli caramel	\$19
Spiced Chicken & Scallop spring rolls with Barambah coriander yoghurt	\$16
Maggie Beers Pheasant Farm Pate with warm bread, caramelized onion jam and grissini	\$16
Seared Hervey Bay scallops on Chinese spoons with green apple and celeriac salad with flying fish roe	\$16
Smokey braised BBQ pork spare ribs with house made coleslaw	\$19
Beer Battered chips with sour cream	\$9
Bar Barossa Plate - local and Barossa small goods with beetroot relish,dill pickles, South Australian Olives, creamy potato salad, sauerkraut,baby onions, warm bread and Barossa bark	\$22

Oysters

\$3 ea

Freshly shucked Coffin Bay Oysters

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

- Natural
- Spanish sherry vinegar and shallot
- Spicy nahm jim
- 'Linke's' kilpatrick (add \$2)
- Fresh Noosa Spanner Crab and Salmon pearls (add \$2)

'Linke' is a 5th generation butcher in Nurioopta in the Barossa Valley.

Light Plates

\$19 ea

Slow roasted tomato, basil and olive tart (careme pastry) with rocket and fetta salad, baby onions and apple balsamic

Carpaccio of Rangers Valley beef rump with fried capers, baby tomatoes, white anchovies, micro herbs, croutons and a horseradish cream

Chermoula spiced butterflied quail on warm kipfler, rocket salad and lime yoghurt

Braised beef cheek ravioli with beetroot relish and porcini cream

"Noosa" spanner crab salad with baby leaves, diced tomato, fresh avocado, horseradish dressing and pearls

Hearty Plates

\$35 ea

Fish of the day (changes daily)

"Barossa Smokehouse" kassler triple smoked pork loin on chou-crouete, baby potatoes, Dutch carrots, smoked tomato relish and glaze

Ragout of braised lamb shoulder tossed with house made pappardelle with fresh peas, mint and ricotta

200gm "Hereford Gold" Eye fillet on Chateau potato with steamed greens, battered onion rings and shiraz jus

Roasted free range "Barossa" chicken supreme in a red curry coconut broth with Asian greens, coriander and steamed jasmine rice

Sides

\$9 ea

Beer battered chips with peppered sour cream

Rocket, Bocconcini and tomato salad with aged balsamic

Steamed seasonal greens with smoked almonds and sherry dressing

Roasted baby potatoes with herbed garlic butter

Cheese

\$9 ea

Udder Delights Brie, Adelaide Hills SA

Kenilworth black wax Cheddar, Kenilworth QLD

Jindi Triple Cream Brie, Gippsland Vic

Barossa Valley Cheese Company Wanera, SA

Udder Delights "Heysen" Blue, Adelaide Hills SA

... Or spoil yourself with half portions of each of our premium cheeses for \$25

All cheeses are matched with Maggie Beer condiments and Barossa Bark

Dessert

\$12 ea

Vanilla bean panna cotta with fresh mango salsa and pistachio praline

Warm apple and rhubarb crumble with condensed milk ice cream

Marbled white and dark chocolate macadamia tart with vanilla cream and berries

Ice cream terrine of summer berry, crème fraiche and honey comb with raspberry coulis and biscotti