TASTING MENU

WINTER 2020

ELENI'S GRILLED SOURDOUGH & ORTIZ ANCHOVIES IN OLIVE OIL **$18**

Grilled artisan sourdough accompanied by famous Ortiz anchovies, which are processed by hand within hours of being caught and have a pink, fatty, almost creamy flesh that is gently salty and slightly sweet. To the anchovy lover it's almost criminal to eat these any other way but straight from the tin.

GRILLED TRUFFLE CHEESE SANDWICH **$12**

Truffled brie and vegemite on local sourdough served with potato crisps. We recommend you try this with a glass of our Grenache Carignan.

CHEESE PLATE **$18**

A selection of two artisan cheeses from Barossa Valley Cheese Co., toasted almonds, Maggie Beer's quince paste and crispbreads.

TASTING FLIGHT OPTIONS

Enjoy your choice of four tasting size pours from our Estate Range wines * **$10**

Enjoy three tasting size pours from our Exceptional Sites Range * **$15**

***The total of tasting flights is 150ml (1.5 standard drinks)**

ESTATE WINES	GLASS/BOTTLE
2020 Eden Valley Riesling	**9/27**
2018 Barossa Semillon	**9/27**
2018 Eden Valley Chardonnay	**9/30**
2019 Rosé	**9/27**
2018 Barossa GSM	**9/30**
2018 Barossa Merlot	**9/30**
2017 Barossa Cabernet Sauvignon	**9/30**
2017 Barossa Shiraz	**9/30**
2019 Golden Semillon	**9/27**

EXCEPTIONAL SITE RANGE	GLASS/BOTTLE
2018 Western Ridge Grenache Carignan	**15/50**
2016 Ode to Lorraine CSM	**15/50**
2017 Neil Ashmead Grand Tourer Shiraz	**15/50**

COFFEE & TEA

Barossa Coffee Roasters Coffee,
Selected T2 Teas, Hot Chocolate **4**

Barossa Coffee Roasters Coffee take-away large size **4.5**

Selected soft drinks **3.5**