



## TASTING MENU SUMMER 2020

### ELENI'S GRILLED FOCACCIA & ORTIZ ANCHOVIES IN OLIVE OIL \$18

Grilled artisan focaccia 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

### BAROSSA DUCK & PISTACHIO TERRINE \$12

Barossa Fine Foods terrine, dill cornichons & olive oil focaccia

### 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	EXCEPTIONAL SITE RANGE	GLASS/BOTTLE
2020 Eden Valley Riesling	9/27	2019 Western Ridge Grenache Carignan	15/50
2018 Eden Valley Chardonnay	9/30	2017 Ode to Lorraine CSM	15/50
2020 Rosé	9/27	2017 Neil Ashmead Grand Tourer Shiraz	15/50
2019 Barossa GSM	9/30	<b>COFFEE &amp; TEA</b>	
2019 Barossa Merlot	9/30	Barossa Coffee Roasters Coffee, Selected T2 Teas, Hot Chocolate	4
2018 Barossa Cabernet Sauvignon	9/30	Barossa Coffee Roasters Coffee take-away large size	4.5
2017 Barossa Shiraz	9/30	Selected soft drinks	3.5
2019 Golden Semillon	9/27		