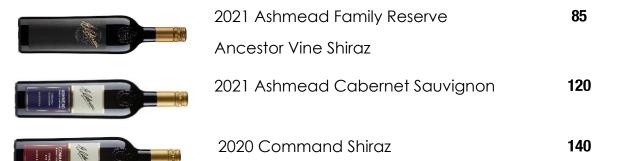
EXCEPTIONAL ELDERTON EXPERIENCE \$25

A relaxed seated tasting where you are invited to enjoy your selection of six wines from across our Estate and Exceptional Sites Range



MUSEUM & LIMITED RELEASE WINES NOT FOR TASTING



JOIN THE ELDERTON WINE CLUB TO ENJOY QUARTERLY WINE PACKS DELIVERED COMPLIMENTARY TO YOUR DOOR



A Monton

CELEBRATING 43 VINTAGES

TASTING MENU – AUTUMN 2024 DOM'S OLIVES 60g Tree ripened, handpicked & aged Grenache wine vinegar salt brine 6 **ALMONDS 50g** Roasted in house with a blend of La Chinata Spanish Smoked Paprika & Maldon Sea Salt **CHARCUTERIE** & seasonal pickled vegetables 19 CHEESE A selection of two artisan cheeses from Barossa Valley Cheese Co, fruit, quince paste & activated charcoal biscuits 22 GRILLED FOCACCIA & ORTIZ ANCHOVIES IN OLIVE OIL Famous anchovies, have a pink, fatty, almost creamy flesh that is gently salty 22 GRILLED BREAD WITH DOM'S VAT NO.1 2023 EVOO the perfect accompaniment to our Chacuterie plate 7 RED ROCK AUSTRALIAN SEA SALT CRISPS 90g Made in Australia with all natural ingredients 5 **CUVEE CHOCOLATE 70g** Choose from Bianco, Soleo, Amphora or Grand Cru 12

ESTATE WINES	GLASS/BOTTLE	EXCEPTIONAL SITE RANGE	GLASS/BOTTLE
2023 Eden Valley Riesling	10/34	2022 Neil Ashmead GTS	16/60
2021 Barossa Semillon	10/36	2021 Ode to Lorraine CSM	16/60
2023 Eden Valley Chardonna	y 10/36		
2022 Barossa GSM	10/36	ELITE RANGE	375ml carafe/B0TTLE
2022 Barossa Merlot	10/36	2021 AFR Shiraz	40/85
2021 Barossa Cabernet Sauviç	gnon 10/36	2021 Ashmead Cab Sauv	60/120
2021 Barossa Shiraz	10/36	2020 Command Shiraz	70/140
2022 Golden Semillon	10/34	SOFT DRINKS	4.00

TASTING MENU AVAILABLE BETWEEN 11.30AM-2PM DAILY

*Subject to bookings



If you've enjoyed your tasting experience with us we'd love to hear about it!