

TASTING MENU –SPRING 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	6
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

2024 Eden Valley Riesling

GLASS/BOTTLE

10/34

2023 Eden Valley Chardonnay

10/36

2022 Barossa GSM

10/36

2023 Barossa Merlot

10/36

2022 Barossa Cabernet Sauvignon

10/36

2022 Barossa Shiraz

10/36

2022 Golden Semillon

10/34

EXCEPTIONAL SITE RANGE

2022 Neil Ashmead GTS

2021 Ode to Lorraine CSM

ELITE RANGE

2021 AFR Shiraz

2022 Ashmead Cab Sauv

2021 Command Shiraz

SOFT DRINKS

GLASS/BOTTLE

16/60

16/60

375ml carafe/BOTTLE

40/85

62/125

75/150

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!*