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BAROSSA VALLEY

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cellar door | regional food | wine bar

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z wine pty ltd  
barossa valley

we invite you to linger longer  
and be spoilt like a barossan...

...by the glass (schluck)	pg. 3
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z wine pty ltd

\$ 1 0 g	:	{ <b>SAUL</b> } riesling
\$ 3 8 b	:	eden valley
\$ 8 g	:	{ <b>XAVE</b> } late harvest
\$ 3 0 b	:	barossa valley
\$ 8 g	:	{ <b>AVELINE</b> } grenache rosé
\$ 3 0 b	:	barossa valley
\$ 1 0 g	:	{ <b>AUGUST</b> } old vine grenache
\$ 4 0 b	:	barossa valley
\$ 1 2 g	:	{ <b>ROMAN</b> } gsm
\$ 4 5 b	:	barossa valley
\$ 1 2 g	:	{ <b>AUDREY</b> } cab sauv.
\$ 4 5 b	:	barossa valley
\$ 1 5 g	:	{ <b>JULIUS</b> } shiraz
\$ 7 0 b	:	barossa valley
\$ 2 8 g	:	{ <b>POOLE</b> } old vine shiraz
\$ 1 3 0 b	:	barossa valley
\$ 2 8 g	:	{ <b>PLOWMAN</b> } dry grown shiraz
\$ 1 3 0 b	:	barossa valley
\$ 8 g	:	{ <b>NV TOKAY</b> }
\$ 2 8 b	:	barossa valley fortified

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by the glass [schluck] | 3.

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**1500mL**      **{MAGNUM}**

\$ 115 b      2017 {SAUL}

\$ 170 b      2017 {AUGUST}

\$ 220 b      2016 {ROMAN}

**3000mL**      **{JEROBOAM}**

\$ 270 b      2017 {AUGUST}

\$ 320 b      2016 {ROMAN}

\$ 700 b      2016 {POOLE} Old Vine

\$ 700 b      2016 {PLOWMAN} Dry Grown

\$ 1500 b      2016 {HEIN} Ancestor Vine

**750mL**      **{MUSEUM}**

\$ 95      2008 {SAUL} RIESLING

\$ 120      2008 {JULIUS} SHIRAZ

...cheers {ein prosit} | 4.

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- \$ 15**     **bowl of olives**  
owen andrews marinated olives
- \$ 15**     **dill cucumbers or pickled onion**  
served with linke's mettwurst,  
traditional tomato sauce &  
grana padano
- \$ 15**     **barossa washington**  
served with quince paste & lavosh
- \$ 15**     **pheasant farm pate**  
with lavosh and apex bread
- \$ 15**     **dukkah and apex 1924**  
served with cornucopia extra  
virgin olive oil & vino cotto
- \$ 18**     **salmon on crisp apex**  
smoked salmon, vache curd,  
capers, japanese mustard dressing
- \$ 18**     **linke's smoked meats**  
lachschen, mettwurst &  
kassler served apex bread and

z wine pty ltd

\$ 30



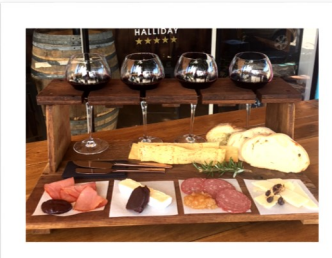
{ WHITE PLANK }

\$ 35



{ MIXED PLANK }

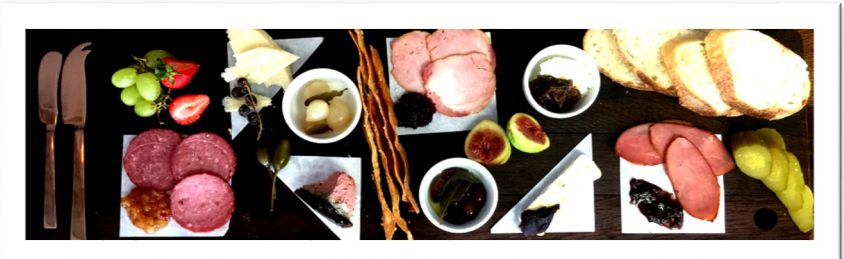
\$ 40



{ RED PLANK }

\$ 40

{ REGIONAL PLATTER }



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: (ethically sourced direct trade  
: specialty artisan coffee)

post roast blend

(40% brazil | 30% columbia | 30% png)

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**\$ 4      presstwood coffee**

espresso, double espresso,  
long black, flat white, macchi-  
ato, cafe latte, cappuccino,  
decaffeinated

**\$ 24      500gm bag presstwood beans**

**\$ 48      1kg bag presstwood beans**

**\$ 4      tea**

earl grey, english breakfast,  
peppermint, green, loose leaf,  
decaffeinated

**\$ 4      hot chocolate**

**sparkling mineral water**

**\$ 4      san pellegrino (250mL)**

**\$ 10      san pellegrino (1L)**

**\$ 4      soft drinks**

-pink grapefruit

-creaming soda

-lemon, lime & bitters

-traditional lemonade

z wine pty ltd

**\$ 2**    **biscuits** (a selection of any 3)

- shortbread
- cornflake cookies
- honey cinnamon

**\$ 6**    **cake (kuchen)**  
fresh baked seasonally  
inspired cake served with  
tweedvale cream

**\$ 4**    **maggie beer ice-cream stick**  
-rich vanilla  
-chocolate & salted caramel  
-burnt fig, honeycomb & caramel



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\$ 8

z tasting plank

{kids}

apple juice, orange juice, milk  
& water

paired with smoked fritz,  
fairy on apex, cheddar cheese  
& pretzels

\$ 1

biscuits

rainbow m&m (1)

\$ 2

juice

apple, apple & blackcurrant or  
orange

\$ 2

babycino

served with sprinkles, cocoa  
dusting & marshmallows

toys

in the  
corner

. . . enjoy!



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**zimmy's**

- \$ 6 -beetroot relish jar
- pickled onion relish
- pickled onions jar (500g)
- \$ 8 barossa pickle jar
- \$ 12 dill cucumbers jar (1kg)

**cornucopia farming**

- \$ 15 olive oil bottle (375mL)
- \$ 24 olive oil bottle (750mL)

\$ 10 **maggie beer**

- verjuice
- cabernet bbq sauce
- traditional tomato sauce
- burnt fig jam jar
- dark chocolate vino cotto

\$ 10 **owen andrews produce**

- onion jam or marinated olives
- honey mustard dressing
- Japanese yellow mustard

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poa

private functions

50 people maximum

(vintage chef catering)

by chef teagan carpenter is our preferred caterer.

menu's and pricing are available on request ranging from cocktail parties to 12 course degustation's

vegetarian, vegan, gluten free and lactose free options available

poa

corporate tastings

poa

museum tastings

poa

gift vouchers

buses by appointment only

group bookings essential

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