



BAROSSA VALLEY

cellar door | regional food | wine bar

z wine pty ltd
barossa valley

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

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

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

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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



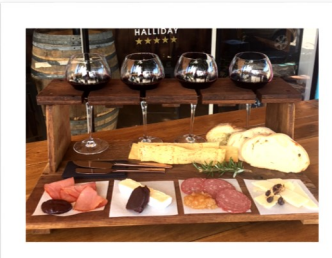
{ WHITE PLANK }

\$ 35



{ MIXED PLANK }

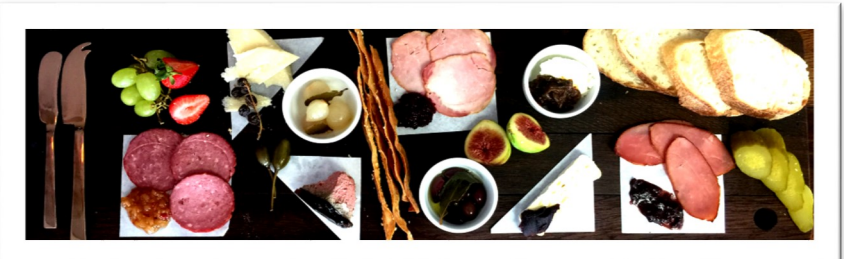
\$ 40



{ RED PLANK }

\$ 40

{ REGIONAL PLATTER }



{ethically sourced direct trade
specialty artisan coffee}

post roast blend

{40% brazil | 30% columbia | 30% png}

\$ 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

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\$ 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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