



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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z wine pty ltd

\$12g	(SAUL) riesling
\$40b	eden valley
\$10g	(XAVE) late harvest
\$35b	eden valley
\$10g	(NEVAH) chardonnay
\$38b	eden valley
\$10g	(AVELINE) old vine rosé
\$35b	barossa valley
\$10g	(AUGUST) old vine grenache
\$40b	barossa valley
\$12g	(ROMAN) old vine gsm
\$48b	barossa valley
\$12g	(SECTION 3146) cab sauv
\$45b	barossa valley
\$15g	(JULIUS) shiraz
\$70b	barossa valley
\$28g	(ROHRLACH) survivor vine grenache
\$130b	barossa valley
\$28g	(PLOWMAN) dry grown shiraz
\$130b	barossa valley

z wine pty ltd

1500mL (MAGNUM)

\$115b 2017 (SAUL) Riesling

\$170b 2017 (AUGUST) Grenache

\$220b 2016 (ROMAN) GSM

3000mL (JEROBOAM)

\$270b 2017 (AUGUST) Grenache

\$320b 2016 (ROMAN) GSM

\$700b 2016 (POOLE) Old Vine Shiraz

\$700b 2016 (PLOWMAN) Dry Grown Sjoraz

\$1500b 2016 (HEIN) Ancestor Vine Shiraz

750mL (MUSEUM)

\$95 2008 (SAUL) Riesling

\$120 2008 (JULIUS) Shiraz

\$18

bowl of olives

owen andrews marinated olives

\$18

dill cucumbers or pickled onion

served with linke's mettwurst, traditional tomato sauce
& grana padano

\$18

barossa washington

served with quince paste & lavosh

\$18

pheasant farm pate

with lavosh and apex bread

\$18

dukkah and apex 1924

served with cornucopia extra virgin olive oil & vino cotto

\$20

salmon on crisp apex

smoked salmon, vache curd, capers, japanese mustard
dressing

\$20

linke's smoked meats

lachschenken, mettwurst & kassler served apex bread
and condiments

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\$ 3 5



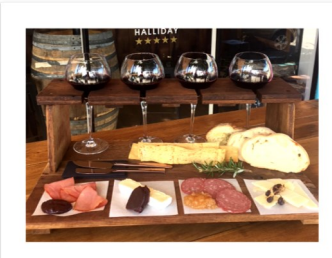
{ WHITE PLANK }

\$ 4 0



{ MIXED PLANK }

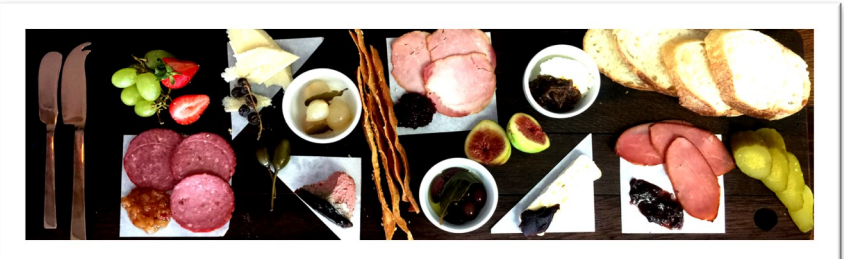
\$ 4 5



{ RED PLANK }

\$ 4 8

{ REGIONAL PLATTER }



platters + tasting planks | 6.

(ethically sourced direct trade
specialty artisan coffee)

post roast blend

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

.....
\$ 2 4 | 5 0 0 G M P R E S T W O O D B E A N S

\$ 4 8 | 1 K G B A G P R E S T W O O D B E A N S

\$5 presstwood coffee

espresso, double espresso,

long black, flat white, macchiato,

cafe latte, cappuccino, decaffeinated

\$5 tea

earl grey, english breakfast, peppermint, green, decaf

\$4 hot chocolate

sparkling mineral water

\$5 san pellegrino (250mL)

\$12 san pellegrino (1L)

\$5 soft drinks

-pink grapefruit

-creaming soda

-lemon, lime & bitters

-traditional lemonade

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

-shortbread

-cornflake cookies

-honey cinnamon

\$6 **cake (kuchen)**

fresh baked seasonally inspired cake served with
tweedvale cream

\$5 **maggie beer ice-cream stick**

-rich vanilla

-chocolate & salted caramel

-burnt fig, honeycomb & caramel

\$12

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 or orange

\$2

babycino

served with sprinkles, cocoa dusting & marshmallows

toys

in the corner

. . . enjoy!



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\$6 **zimmy's**

- 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

z wine pty ltd

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

poa

buses by appointment only

group bookings essential

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