

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

... by the glass (schluck) pg. 3 ... cheers (ein prosit) pg. 4 ... spritzers pg. 5 ... platters + graze pg. 6 ... platters + tasting planks pg. 7 ... regional degustation pg. 8 ... hot + cold drinks pg. 9 ... sweets and confection pg. 10 ... kinder (kids) pg. 11 ... granny zerk's cupboard pg. 12 ... private functions pg. 13

contents | 2.

\$14g	(FEIRE) methode traditionelle blanc de blancs
\$60ь	eden valley
\$12g	(SAUL) riesling
\$45ь	eden valley
\$12g	(XAVE) late harvest
\$38ь	eden valley
\$12g	(NEVAH) chardonnay
\$40ь	eden valley
\$10g	(AVELINE) rose'
\$35ь	barossa valley
\$12g	(LEVARIN) bonvedro
\$40ь	barossa valley
\$12g	(AUGUST) grenache
\$45ь	barossa valley
\$14g	(ROMAN) old vine gsm
\$55ь	barossa valley
\$12g	(SECTION 3146) cab sauv
\$45ь	barossa valley
\$16g	(JULIUS) shiraz
\$80ь	barossa valley
\$10g	(TOPAQUE) nv fortified
Ġ # E ·	barassa vallov

(SINGLE VIGNERON SERIES)

\$28g	(ROHRLACH) SURVIVOR VINE
\$130b	barossa valley grenache
\$65g	(HILDER) ANCESTOR VINE
ψ0 <i>5</i> g	(Hibbin, Alleboton ville
\$320b	barossa valley mataro
\$28g	(POOLE) OLD VINE
\$130b	barossa valley shiraz
Ψ1 <i>5</i> 0D	Daiossa valley Siliaz
\$28g	(PLOWMAN) DRY GROWN
\$130b	barossa valley shiraz
ė a =	(HEIN) ANCESTOD VINE
\$65g	(HEIN) ANCESTOR VINE
\$320b	barossa valley shiraz
	exclusively served in an antique crystal decanter

...cheers (ein prosit) | 4.

- \$15 (SAUL) Spritzer ice, lemon, citrus
- \$15 (MAE) Spritzer ice, lime, bitters
- \$15 (XAVE) Spritzer
 ice, pink grapefruit, strawberry
- \$15 (NEVAH) Spritzer ice, iced tea, peach
- \$15 (AVELINE) Spritzer ice, raspberry, spritz



\$20 bowl of olives

owen andrews marinated olives & apex 1924 bread

\$20 dill cucumbers or pickled onion

served with lyndoch valley butcher mettwurst, zimmy's pickled onion relish & grana padano

\$20 barossa washington

served with maggie beer quince paste & lavosh

\$20 pheasant farm paté

with lavosh & apex bread

\$20 dukkah & apex 1924

served with torzi matthews extra virgin olive oil & maggie beer vino cotto

\$25 salmon on crisp apex

smoked salmon, barossa valley cheese co. feta, capers &

\$25 barossa smoked meats

lyndoch valley butcher lachschinken, mettwurst & kassler served with apex bread, zimmy's beetroot relish, pickled onion relish & maggie beer bbq cabernet sauce



(WHITE PLANK)

\$45

\$40



(MIXED PLANK)

\$50



(RED PLANK)

\$55



(REGIONAL PLATTER) vegan | vegetarian | pescatarian & gluten free available

(REGIONAL DEGUSTATION)

\$120pp

. . . allow 1.5 hours for this ultimate gastronomic tasting experience







vegan | vegetarian | pescatarian | gluten free available

\$30	E00am haa mila (a wine) bland haans
φ <i>ο</i> υ	500gm bag mila (z wine) blend beans
	41% colombia 30% png 29% ethiopia
\$ 6	mila coffee (z wine) blend
	espresso, double espresso, long black, flat white
	macchiato, cafe latte, cappuccino, decaffeinated
	*whole, skim, lactose free milk, soy & almond available
	specialty artisan coffee direct trade ethically sourced complex fruity elegant
\$ 5	tea
ΨO	earl grey, english breakfast, peppermint, green, camomile & decaf
\$ 5	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

rainbow m&m

honey cinnamon

\$10 cake (kuchen)

fresh locally baked chocolate brownie served with tweedvale cream & fresh strawberries

\$20 decadent cake (dekadent kuchen)*

fresh locally baked chocolate brownie infused with topaque & served with tweedvale pure double cream & strawberries

*(18+) contains 0.5 standard drinks

\$15 (z) kids tasting plank

orange juice, apple juice, milk & water paired with smoked fritz, fairy on apex bread, cheddar cheese & pretzels

vegan | vegetarian & gluten free available

\$1 biscuits

rainbow m&m (1)

\$2 juice

apple

orange

\$2 babycino

served with sprinkles, cocoa dusting & marshmallows

toys

in the corner

... enjoy!



	zimmy's
\$8	beetroot relish jar
\$8	pickled onion relish
	torzi matthews
\$25	olive oil bottle (1L)
	maggie beer
\$12	cabernet bbq sauce
\$12	burnt fig jam jar
\$12	dark chocolate & vino cotto caramel
\$10	vino cotto

poa private functions

50 people maximum

(catering)

menu's and pricing are available upon request ranging from cocktail parties to 12 course degustation vegetarian, vegan, gluten free & lactose free options available

poa corporate tastings

poa barrel tastings

poa museum tastings

poa gift vouchers

poa buses by appointment only

group bookings essential

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