

...hot + cold drinks

[coffee] mila kaffee

espresso, double espresso, long black, flat white
macchiato, café latte, cappuccino 6

*whole, skim, lactose free milk, oat, soy & almond available

Z WINE blend - 41% Columbia, 30% png, 29% ethiopia
special artisan coffee | direct trade | ethically sourced

[tea]

earl grey, english breakfast, peppermint, green
chamomile & decaffeinated 5

[hot chocolate] 5

[babycino] 2

[sparkling mineral water]

san pellegrino 250ml 5

san pellegrino 1L 12

[soft drinks]

pink grapefruit 5

creaming soda 5

lemon lime & bitters 5

traditionelle lemonade 5

...sweets and confection

[biscuits]

a selection of any 3 shortbread, honey cinnamon, jam biscuits 2

rainbow m&m 1

[cake - kuchen]

fresh locally baked chocolate brownie served with
tweedvale cream and fresh strawberries 10

*gluten free option available

[dekadent kuchen]*

fresh locally baked chocolate brownie infused with topaque &
served with crushed coffee beans, tweedvale cream and fresh
strawberries 20

*[18+] contains 0.5 standard drinks

*gluten free option available

...granny zerk's cupboard

a local selection of zimmy's relishes, torzi mathews olive oil and
maggie beer condiments to take away with you

...functions

[private functions]

up to 50 guests, catering, cocktail parties, 12 course
degustation's, corporate tastings, barrel tastings and
museum tastings POA

[gift vouchers] AVAILABLE

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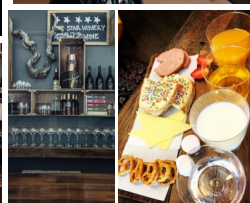
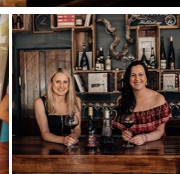
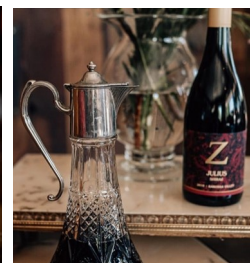
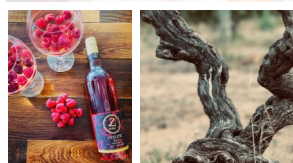
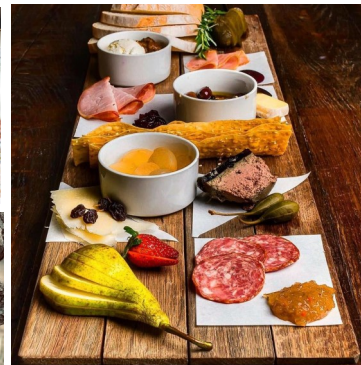
scan to join our mailing list:



BAROSSA VALLEY

we invite you to linger longer

... and be spoilt like a barossan



cellar door | regional food | wine bar

...structured wine tasting

per person | redeemable on purchase 5

...by the glass [schluck]

[FEIRE] methode traditionnelle 14g
blanc de blancs | eden valley 60b

[FEIERN] methode traditionnelle 14g
cuvée noir | barossa valley 60b

[SAUL] riesling 12g
night harvest | eden valley 45b

[XAVE] riesling 12g
late harvest - semi-sweet | eden valley 38b

[NEVAH] chardonnay 12g
wild ferment | eden valley 40b

[AVELINE] rosé 10g
saignee | barossa valley 35b

[LEVARIN] bonvedro 12g
nouveau | barossa valley 40b

[AUGUST] grenache 12g
old vine | barossa valley 45b

[ROMAN] gsm 14g
old vine | barossa valley 55b

[SECTION 3146] cab sauv 12g
barrel selection | barossa valley 45b

[JULIUS] shiraz 16g
basket pressed | barossa valley 80b

[TOPAQUE] fortified 10g
nv | barossa valley 45b

...single vigneron series [ein prosit]

[ROHRLACH] SURVIVOR VINE 28g
barossa valley | grenache 130b

[HILDER] ANCESTOR VINE 65g
barossa valley | mataro 320b

[POOLE] OLD VINE 28g
barossa valley | shiraz 130b

[PLOWMAN] DRY GROWN 28g
barossa valley | shiraz 130b

[HEIN] ANCESTOR VINE 65g
barossa valley | shiraz 320b

...spritzers [sprtizen]

[SAUL] ice, lemon, citrus 15

[MAE] ice, lime, bitters 15

[XAVE] ice, pink grapefruit, strawberry 15

[NEVAH] ice, iced tea, peach 15

[AVELINE] ice, raspberry, spritz 15

...platters + graze

[BOWL OF OLIVES]
owen andrews marinated olives and 1924 apex bread 20

[DILL CUCUMBERS]
served with zimmy's dill cucumbers and pickled onion relish,
lyndoch valley butcher mettwurst, grana padano and 1924
apex bread 20

[PICKLED ONIONS]
served with zimmy's pickled onions and onion relish, lyndoch
valley butcher mettwurst, barossa washington and lavosh 20

[BAROSSA WASHINGTON]
served with maggie beer quince paste and lavosh 20

[PHEASANT FARM PATÉ]
served with lavosh and 1924 apex bread 20

[DUKKAH & APEX]
served with torzi mathews vat no.1 barossa valley extra virgin
olive oil, maggie beer vino cotto and 1924 apex bread 20

[SALMON ON APEX]
smoked salmon, barossa valley cheese co. feta, capers and
owen andrews japanese mustard dressing 25

[BAROSSA SMOKED MEATS]
lyndoch valley butcher lachschinken, mettwurst & kassler
served with 1924 apex bread, zimmy's beetroot relish,
pickled onion relish & maggie beer bbq cabernet sauce 25

...platters + tasting planks

[WHITE TASTING PLANK]
white wines paired with local regional produce 40

[MIXED TASTING PLANK]
red and white wines paired with local regional produce 45

[RED TASTING PLANK]
red wines paired with local regional produce 50

[REGIONAL PLATTER]
an indulgence of local barossa valley regional produce 55
*vegan | vegetarian | pescatarian | gluten free options available

...regional degustation

allow 1.5 hours for this ultimate gastronomic regional food
and wine tasting experience [per person] 120
*vegan | vegetarian | pescatarian | gluten free options available

...kids [kinder]

[TASTING PLANK] orange juice, apple juice, milk & water
paired with smoked fritz, fairy on apex bread, cheddar cheese
and pretzels 15
*vegan | vegetarian | pescatarian | lactose free | gluten free options available

[TOYS] in the corner ... enjoy!