



# BARRISTERS BLOCK

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## MENU



# Wine List

<b>Sparkling</b>	<b>150mL</b>	<b>250mL</b>	<b>Btl</b>
Sparkling Blonde	13		44
Sparkling Blush	14		48
Sparkling Rouge (Shiraz)	13		44

## **White**

Sauvignon Blanc	13	17	44
Chardonnay	13	17	44
Pinot Gris	13	17	44
Riesling   Adelaide Hills	15	19	48
Aston Fiano	15	19	48

## **Rosé**

Charlize Rose	13	17	44
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## **Red**

Tempranillo Blend '21	14	18	46
Pinot Noir (Adelaide) '22	14	18	46
Beau Pinot Noir   Adelaide Hills Limited Release	16	20	54
Cabernet Sauvignon '19	14	18	46
The Bully Shiraz '19	16	20	54

## **Country Series**

Field Blend Fume	18	22	62
Montepulciano	18	22	62

## **Boston Bay**

Riesling   The Peninsulas	15	19	48
Merlot (chilled)	14	18	46

# Wine List

Museum / Limited Release	150mL	250mL	Btl
Pinot Noir '16			99
Pinot Noir '18			89
Cabernet Sauvignon '16			104
Cabernet Sauvignon '18			99
Cabernet Shiraz Blend '16			89
JP Cabernet Sauvignon '19			129
JP Shiraz '19			129

## Dessert Wine

Sticky Situation Sauvignon Blanc (375ml bottle)	15 (75 ml)	50
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## Gin

Barristers Block Signature Gin With Tonic or Soda	19
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# Beer | Cider | Other

## Beer

### On Tap

Uraidla Pilsner 4.8%	12
Uraidla Session Ale 4.2%	12

### In Can

Uraidla 'Future Light' Pale Ale - Can 2.9%	10
Bridge Road 'Free Time' Pale Ale - Can 0.5%	10

## Cider

LOBO Apple Cider 5.7%	12
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## Juice + Soft Drinks

Bickfords Lemon Lime + Bitters	6
Bickfords Cola	6
A Rock & A Hard Place Sparkling Water (750ml)	8
Besa Apple + Strawberry Juice	5
Besa Orange Juice	5

## Hot Drinks

Flat White, Latte   Cappuccino   Long or Short Black   Macchiato   Alternate milk available: Oat, Almond, Lactose free	6
Tea - English Breakfast	5
Hot Chocolate	6

# Set Menu | Options

## Two Course Set Menu \$44pp

### To Start | Barristers Block Share Board

Grazing board with house made dips, warm pita bread, hard & soft cheeses & a selection of fresh seasonal produce

### To Follow | Stone Baked Pizzas

*Chef's selection for groups of five or more / unless dietary requirements*

## Three Course Set Menu \$52pp

### To Start | Barristers Block Share Board

Grazing board with house made dips, warm pita bread, cured meats, hard & soft cheeses & a selection of fresh seasonal produce

### To Follow | Stone Baked Pizzas

*Chef's selection for groups of five or more / unless dietary requirements*

### To Finish | Hot Churros

Hot cinnamon sugar churros served with choc fudge sauce & whipped cream

## Stone-Baked Pizza Selection |

### Grilled Chicken | Lemon & Herb

red onion, green peppers, kalamata olives, cherry tomato, fresh herbs

### Pepperoni

onion, chilli infused Gumeracha Honey

### BBQ Beef Brisket

red onion, cream cheese, spring onion

### Margherita

Marinated cherry tomatoes, bocconcini, fresh basil, green pesto, pepper (VEGO)

### Goats Cheese

Confit potato, goats cheese, caramelised onion, fresh herbs (VEGO)

### Vegan Pizza | Veg with vegan cheese & base

# Set Menu | Sides

## Add Sides |

*Add a selection of sides to any set menu option*

Semi Dried Tomato Arancini Balls (6)	16
Shoestring Fries	10
Oven-baked Garlic Artisan Bread with oils	12
House-made Meatballs with romesco sauce (6)	16
Seasonal Olives	6

# Children's Menu

## Children's Package | \$25

*3-11 yrs / Includes drink + activity pack*

### Select Meal Option |

Margherita Pizza (V)

Ham & Pineapple Pizza

Fish & Chips

Chicken Tenders & Chips

### Select Drink Option |

Apple & Strawberry Juice

Orange Juice

Lemon lime & Bitters

Cola

### Ice Cream Cup | Add for \$5

Vanilla | Chocolate | Strawberry | Mango Sorbet (df)

# Casual Dining Menu

## Grazing Boards |

### Dips + Pita Board | \$39

A selection of house-made dips served with warm pita bread

### Cheese & Charcuterie Board | \$65

A fresh local produce board with cured meats, hard & soft cheeses, fresh fruits, dips, lavosh, house made seasoned pita chips & condiments

## Stone-Baked Pizzas | \$28

### Grilled Chicken | Lemon & Herb

red onion, green peppers, kalamata olives, cherry tomato, fresh herbs

### Pepperoni

onion, chilli infused Gumeracha Honey

### BBQ Beef Brisket

red onion, cream cheese, spring onion

### Margherita

Marinated cherry tomatoes, bocconcini, fresh basil, green pesto, pepper (VEGO)

### Goats Cheese

Confit potato, goats cheese, caramelised onion, fresh herbs (VEGO)

### Vegan Pizza | Veg with vegan cheese & base



# Casual Dining Menu

## Small Plates |

Semi Dried Tomato Arancini Balls (6)	20
Shoestring Fries	12
Oven-baked Garlic Artisan Bread with oils	15
House-made Meatballs with romesco sauce (6)	20
Seasonal Olives	8

## Something Sweet |

2 Churros	12
4 Churros	20
Ice Cream Cup	5
Vanilla   Chocolate   Strawberry   Mango Sorbet (df)	

# Wine Flights

## Self Guided Flights | \$15

Choose from a selection of self-guided options including Sparklings, Whites & Reds or select your own from the full list available in Cellar Door.

### The White Flight

A selection of 4 whites:

Riesling, Sauvignon Blanc, Pinot Gris, Chardonnay

### The Sparkling + Rosé Flight

All 3 of our Sparklings + Rose:

Blonde, Blush, Rouge, 'Charlize' Rose

### The Red Flight

A selection of 4 reds:

Pinot Noir, Tempranillo Blend, The Bully Shiraz, Cabernet Sauvignon

# Merchandise

## Barristers Block Team Wear & Gifts

### Apparel

<b>Barristers Block Team Crew Tee</b>	35
Black or White. Sizes: S M L	
<b>Barristers Block Cap</b>	30

### Accessories & Gifts

<b>Barristers Block Glassware</b>	15
Riedel Glass Sparkling Stemless	
<b>Glasses 6 pack</b>	80
<b>Sparkling Bottle Stopper</b>	12
<b>Cosi's Top 100 Places Book - SA</b>	45
<b>The Wine Producers Book</b>	35



# BARRISTERS BLOCK

THANK YOU

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## The Allen Family

*Born from salt of the earth farmers, the Allen family began their chapter as vigneron in Wrattenbully, where the battle for the "Barristers Block" was fought - and won.*

*Returning victorious to their Adelaide Hills ancestral roots in 2006, you'll find their spiritual home in a converted Woodside dairy, a place to meet and create memories.*

