



# BARRISTERS BLOCK

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## MENU



# 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

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## 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