



BARRISTERS BLOCK

MENU





BARRISTERS BLOCK

HOUSE RULES

Please read and understand our house rules below.
These rules mean we can give everyone the best day possible.

- Please do not climb our trees or pick the leaves
- Do not feed, touch or chase our animals
- Do not enter the animal enclosure
- Do not open any gates that are closed
- No glass permitted in the sandpit
- Shoes must be worn at all times
- Children must be supervised at all times
- Children must be accompanied by an adult to the toilets
- Please stay out of our garden beds and bushes
- You must check for cars before crossing the driveway
- No balloons or confetti permitted
- No BYO food or drinks
- We reserve the right to refuse service to anyone
- Please adhere to instructions from staff

Please be aware of the people around you; at Barristers Block we pride ourselves on being venue for all.

Thank you for following our House Rules.

Wine List

Sparkling

	150ml	Bottle
Louis Roederer (Champagne)	N/A	180
Sparkling Blonde	SOLD OUT	
Sparkling Blush	15	54
Sparkling Rouge	14	48

White



	150ml	250ml	Bottle
HS Sauvignon Blanc '23	14	18	48
Sauvignon Blanc '24	18	22	60
Riesling		SOLD OUT	
Picpoul	16	20	52
Pinot Gris		SOLD OUT	
'Aston' Fiano	18	22	60
Field Blend Fume	16	20	52
Chardonnay	15	19	50

Rosé

	150ml	250ml	Bottle
'Charlize' Rose	16	20	52

Red

	150ml	250ml	Bottle
'Beau' Pinot Noir '22	16	20	54
Tempranillo '21	17	22	58
Tempranillo, Cabernet, Shiraz '21	15	19	48
Merlot (Chilled) '22	15	19	48
Montepulciano '22	17	22	58
'The Bully' Shiraz '21	16	20	54
'Millie' Cabernet Sauvignon '20	16	20	54

Premium Reds

	150ml	250ml	Bottle
'The Bully' Shiraz '19	20	25	72
Cabernet Sauvignon '19	18	22	62

Wine in Cans

	250ml Can
Rose	16
Cabernet Sauvignon	16

Our JP Range

Hailing from the original family Vineyard in Wrattenbully our JP Reds encapsulate everything great about the South East.

The best of the best grapes are hand selected before it spends a total of three years in premium French Oak barrels. The JPs spend their first year and a half in new French Oak before being transferred into another French Oak barrel for the remainder. It then stays in bottle for a minimum of 6 months before we look at releasing it, this lengthy process is why we only make the JP range once every three years.

This gives you a super premium red with soft, velvet like tannins which is perfect to drink now or cellar.

JP Shiraz 2019

Bursts of dark fruits characteristics with complex spices with a luscious and elegant finish.

JP Cabernet Sauvignon 2019

Beautifully cohesive, with fleshy dark fruits and berries set over compact, linear tannins. A moreish wine with poise, depth and a mouth-watering finish.

Bottle - \$149

All JPs are served in a decanter.

Other Drinks

Beers & Cider

Uraidla 'Purgatory' Pilsner - Tap 4.8%	14
Uraidla 'Half Moon' Session Ale - Tap 4.2%	14
Uraidla 'Future Light' Pale Ale - Can 2.9%	12
Bridge Road 'Free Time' Pale Ale - Can <0.5%	10
LOBO Apple Cider - Bottle 5.7%	13

Barristers Block Signature Gin

With Tonic	19
With Soda	19
With Lemon, Lime and Bitters	22

Soft Drinks

Bickfords Lemon, Lime and Bitters	6
Bickfords Cola	6
Coke Zero	6
Besa Apple and Strawberry Juice	6
A Rock & A Hard Place Still Water (750ml)	8
A Rock & A Hard Place Sparkling Water (750ml)	10

Kids Drinks

Nudie Apple Juice - Carton	5
Nudie Orange Juice - Carton	5

Hot Drinks

Coffees	6
Tea - English Breakfast	5
Hot Chocolate	6
Alternate Milks	1

THE GRAZING PACKAGE

Two Course Set Menu

\$49 Per Person

To Start | Barristers Block Grazing Board

A selection of cheeses, cured meats, lavosh crackers and seasonal produce.

To Follow | Our Famous Stone Baked Pizzas

Chefs selection on groups of five or more

Three Cheese Margherita Pizza

Mozzarella, bocconcini, parmesan and sliced tomato with a fresh basil garnish (V)

Mushroom and Truffle Pizza

Sliced mushroom, garlic and truffle oil with a fresh rocket garnish (V)

Lamb Yiros Pizza

Slow cooked and pulled Lamb, sliced tomato and red onion with a tzatziki drizzle

BBQ Chicken Pizza

BBQ roasted Chicken, bacon and red onion with a BBQ sauce drizzle

Italian Pizza

Prosciutto, bocconcini and olives with a fresh rocket garnish

Please make staff aware of any dietary requirements

If you would like to have your own dessert there is a \$3.50 per person charge

THE BLOCK PACKAGE

Three Course Set Menu

\$75 Per Person

To Start | The Barristers Block Grazing Board

Our Barristers Block Grazing Board gives you the perfect start to your lunch. Using local produce you get a selection of cheeses, cured meats, lavosh crackers and seasonal produce.

To Follow | Stone Baked Pizzas and Small Plates

*Number of Pizzas and size of Small Plates are catered to the size of the group

Pizza Options

Three Cheese Margherita Pizza

Mozzarella, bocconcini, parmesan and sliced tomato with a fresh basil garnish (V)

Mushroom and Truffle Pizza

Sliced mushroom, feta, garlic and truffle oil with a fresh rocket garnish (V)

Lamb Yiros Pizza

Slow cooked and pulled Lamb, sliced tomato and red onion with a tzatziki drizzle

BBQ Chicken Pizza

BBQ roasted Chicken, bacon and red onion with a BBQ sauce drizzle

Italian Pizza

Prosciutto, salami, bocconcini and olives with a fresh rocket garnish

Small Plates

Fresh Coffin Bay Oysters

Served natural with a lemon wedge and Barristers Block Gin Vinaigrette.

Mushroom and Parmesan Arancini Balls

Served with a Creamy Truffle Aioli

Deconstructed Fish Tacos

Served with a Mango Salsa and Wasabi Mayonnaise

Barristers Block Spuds

Twice Cooked, Crispy Skin Potatoes with Herb Infused Oil, Crispy Prosciutto and Sour Cream

To Finish | Dessert Share Board

A selection of tarts, cakes and other sweet treats.

Please make staff aware of any dietary requirements

All Eftpos transactions incur a 1.5% fee. 15% Surcharge applies on Public Holidays

Children's Menu

Children's Package | \$25

3 -12 yrs / Includes a Meal and a Drink

Select Meal Option

Margherita Pizza (V)
Ham & Pineapple Pizza
Fish & Chips
Chicken Tenders & Chips

Select Drink Option

Apple Juice
Orange Juice
Lemon, Lime & Bitters
Cola
Coke Zero

Add Dessert

Vanilla Ice Cream Cup | \$6

With Sprinkles and a choice of Chocolate or Strawberry Sauce



BARRISTERS BLOCK

THANK YOU

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.

