

# FOOD MENU

## The Perfect Pairings

### Grazing Boards

Sparkling Blush

**Local Cheese and Charcuterie Board - \$75**

Two Local Cheeses, Smoked Ham, Prosciutto, Lavosh Crackers and Fresh Seasonal Produce

Riesling

**Warmed Pita and House Made Dips Board - \$39**

A Trio of House Made Dips served with Warmed Pita Bread (V)

Chardonnay

**Honey Baked Brie with House Baked Bread - \$39**

Wheel of Baked Brie with Honey, Thyme, Walnuts and House Baked Bread

### Small Plates

'Charlize' Rose

**Mushroom and Parmesan Arancini Balls - \$22**

Six House Made Arancini Balls served with Creamy Truffle Aioli (GF, V)

Tempranillo Cabernet Shiraz

**Italian Meat Balls in Marinara Sauce - \$22**

Six House Made Beef Meat Balls in a Rich Marinara Sauce

Sauvignon Blanc

**House Baked Bread with Oil and Dukkha - \$22**

Crusty Bread with Balsamic Vinegar, Olive Oil and Dukkha (V)

'Aston' Fiano

**Mac and Cheese Croquettes - \$20**

Six Croquettes served with a Cranberry Sauce (V)

Sparkling Blonde

**Shoestring Fries - \$13**

With an Aromat Seasoning and Tomato Sauce (V, GF on Request)

### Stone Baked Pizzas

\*All Pizzas can be made GF +\$5\*

'The Bully' Shiraz

**BBQ Chicken Pizza - \$31**

BBQ Roasted Chicken, Bacon and Red Onion with a BBQ Sauce Drizzle

Cabernet Sauvignon

**Lamb Yiros Pizza - \$31**

Slow Cooked Pulled Lamb, Sliced Tomato, Red Onion with a Tzatziki Drizzle

Montepulciano

**Italian Pizza - \$30**

Prosciutto, Bocconcini and Olives with a Fresh Rocket Garnish

'Beau' Pinot Noir

**Mushroom and Truffle Pizza - \$30**

Sliced Mushroom, Garlic and Truffle Oil with a Fresh Rocket Garnish (V)

Field Blend Fume

**Three Cheese Margherita Pizza - \$29**

Mozzarella, Bocconcini, Parmesan and Sliced Tomato with Fresh Basil Garnish (V)

### Something Sweet

Sparkling Shiraz

**Dessert Pizza - \$28**

Nutella, Strawberries and Marshmallow Pizza with Whipped Cream (V)

Tempranillo

**Hot Donuts with Chocolate Sauce - \$22**

Ten Hot Donut Holes with Cinnamon Sugar and Chocolate Sauce (V)

'Sticky Situation' Sauv Blanc

**Ice Cream Cup with Sprinkles and Sauce - \$6**

Vanilla Ice Cream Cup served with Sprinkles and either Chocolate or Strawberry Sauce (V)

## Kids Menu (Under 12) - \$25 Per Person

### Choose a Main Meal

Chicken Tenders and Chips | Fish and Chips  
Margherita Pizza | Ham and Pineapple Pizza

### Choose a Drink

Apple and Strawberry Juice | Orange Juice  
Cola | Lemon, Lime and Bitters

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

All Epos transactions incur a 1.6% fee. 15% Surcharge applies on Public Holidays

# BARRISTERS BLOCK

## DRINKS MENU

### Wine List

Sparklings	150ml	Bottle
Sparkling Blonde	14	48
Sparkling Blush	14	48
Sparkling Rouge (Shiraz)	14	48

Whites	150ml	250ml	Bottle
Sauvignon Blanc	14	18	46
Riesling	16	20	52
Picpoul	16	20	52
'Aston' Fiano			54
Field Blend Fume	16	20	52
Chardonnay	15	19	48

Rose	150ml	250ml	Bottle
'Charlize' Rose	15	19	48

Reds	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 '21	17	22	58
'The Bully' Shiraz '19	16	20	54
Cabernet Sauvignon '19	15	19	48

Premium Reds	150ml	Bottle
JP Shiraz '19	32	149
JP Cabernet Sauvignon '19	32	149

Dessert Wine	75ml	Bottle (375ml)
Sticky Situation Sauvignon Blanc	15	50

### Other Drinks

Beers and Ciders	Price
Bridge Road Free Time <0.5% - Can	10
Uraidla Future Light Pale Ale 2.9% - Can	12
Uraidla Half Moon Session Ale 4.2% - Tap	14
Uraidla Purgatory Pilsner 4.8% - Tap	14
Lobo Cloudy Apple Cider 5.5% - Bottle	13

Barristers Block Signature Gin	Price
With Tonic	19
With Soda	19
With Lemon, Lime and Bitters	22

Non Alcoholic	Price
Bickfords Cola	6
Bickfords Lemon, Lime and Bitters	6
Besa Apple and Strawberry Juice	5
Besa Orange Juice	5
Rock and a Hard Place Sparkling Water	8

Hot Drinks	Price
Espresso	4
Double Espresso	5
Long Black	6
Flat White	6
Latte	6
Cap	6
English Breakfast Tea	5
Hot Chocolate	6

Alternative Milks	Price
Soy	1
Lactose Free	1
Almond	1
Oat	1

### Self Guided Wine Flights

#### The Mixed Flight - \$20

Sparkling Blush, Sauvignon Blanc, 'Charlize' Rose and Tempranillo Cabernet Shiraz

#### The Winter Flight - \$20

Field Blend Fume, 'Beau' Pinot Noir, Tempranillo Cabernet Shiraz and Cabernet Sauvignon

**\*NO SWAPS ON SELF GUIDED FLIGHTS\***

Please enquire with a member of staff about a Hosted Tasting if you want to taste something different.

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