# 133 BARRISTERS **BLOCK**

# **MENU**



O 
O 
@barristersblockwines | barristersblock.com.au

# Wine List

Sparkling	150mL	250mL	Btl
Sparkling Blonde Sparkling Blush Sparkling Rouge	14 14 14		48 48 48
White			
Sauvignon Blanc Riesling Picpoul 'Aston' Fiano Field Blend Fume Chardonnay	14 16 16 16 15	18 20 20 20 19	46 52 52 54 52 48
Rosé			
'Charlize' Rose	15	19	48
Red 'Beau' Pinot Noir '22 Tempranillo '21 Tempranillo, Cabernet, Shiraz '21 Merlot (Chilled) '22 Montepulciano '22 'The Bully' Shiraz '19 Cabernet Sauvignon '19 'Millie' Cabernet Sauvignon '20	16 17 15 15 17 16 15	20 22 19 19 22 20 19	54 58 48 58 54 48 54
Super Premium			
JP Shiraz '19 JP Cabernet Sauvignon '19	32 32		149 149
Dessert Wine			
Sticky Situation Sauvignon Blanc (375ml bottle)	15 (75 ml)		50

# **Other Drinks**

### Beer

### On Tap

Uraidla Pilsner 4.8% Uraidla Session Ale 4.2%	14 14
In Can	
Uraidla 'Future Light' Pale Ale - Can 2.9% Bridge Road' Free Time' Pale Ale - Can 0.5%	12 10
Cider	
LOBO Apple Cider 5.7%	13
Gin	
Barristers Block Signature Gin	
With Tonic With Soda With Lemon, Lime and Bitters	19 19 22
Juice + Soft Drinks	
Bickfords Lemon Lime + Bitters Bickfords Cola A Rock & A Hard Place Sparkling Water (750ml) Besa Apple + Strawberry Juice Besa Orange Juice	6 6 8 5 5

# Hot Drinks

Flat White   Latte   Cappuccino   Long or Short Black   Macchiato	6
Tea - English Breakfast	5
Hot Chocolate	6
Alternate Milks Available: Oat, Almond, Lactose Free, Soy	1

# Two Course Set Menu

# \$44 Per Person

### To Start | Shared Grazing Board

Our local produce Grazing Board of two cheeses, lavosh crackers, house made pita chips and dip and other tasty seasonal produce.

### To Follow | Our Famous Stone Baked Pizzas

\*Chefs selection on groups five or more

### Three Cheese Margherita Pizza

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

### Lamb Yiros Pizza

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

### Mushroom and Truffle Pizza

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

### **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 ma<mark>ke sta</mark>ff aware of any dietary requirements GF/DF/Vegan +\$5 per p<mark>erson</mark>

### Small Plates

Mushroom and Parmesan Arancini Balls -\$22

Six House Made Arancini Balls served with Creamy Truffle Aioli (GF, V) Italian Meat Balls in Marinara Sauce - \$22

Six House Made Beef Meat Balls in a Rich Marinara Sauce

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

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

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

Six Croquettes served with a Cranberry Sauce (V)

#### Shoestring Fries - \$13

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

### Something Sweet

Dessert Pizza -\$28 Nutella, Strawberries and Marshmallow Pizza with Whipped Cream (V) Hot Donuts with Chocolate Sauce - \$22

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

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

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

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

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

# Three Course Set Menu

# \$52 Per Person

### To Start | The Barristers Block Grazing Board

Our Barristers Block gives you the perfect start to your lunch. Using local produce you get three cheese, smoked ham, prosciutto, lavosh crackers, house made pita chips and dip and other fresh seasonal produce.

# To Follow | Our Famous Stone Baked Pizzas

\*Chefs selection on groups 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

# To Finish | Hot Donuts

Hot Donut Holes with Cinnamon Sugar and Chocolate Sauce

Please make staff aware of any dietary requirements GF/DF/Vegan +\$5 per person

# Small Plates

Mushroom and Parmesan Arancini Balls -\$22

Six House Made Arancini Balls served with Creamy Truffle Aioli (GF, V) Italian Meat Balls in Marinara Sauce - \$22 Six House Made Beef Meat Balls in a Rich Marinara Sauce

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

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

### Mac and Cheese Croquettes - \$20

Six Croquettes served with a Cranberry Sauce  $\left(\mathsf{V}\right)$ 

### Shoestring Fries - \$13

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

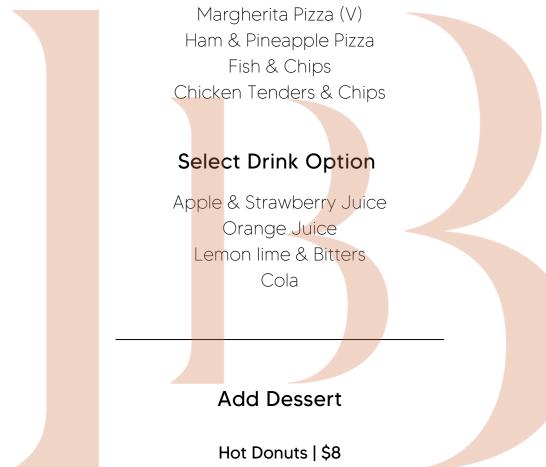
If you would like to have your own dessert there is a \$3.50 per person charge All Eftpos transactions incur a 1.6% fee. 15% Surcharge applies on Public Holidays

# Children's Menu

# Children's Package | \$25

3 -12 yrs / Includes a Meal and a Drink

# Select Meal Option



Three Hot Donut Holes with Cinnamon Sugar and Chocolate Sauce

# Ice Cream Cup | \$6

Vanilla Ice Cream with Sprinkles and a choice of Chocolate or Strawberry Sauce



# THANK YOU

# The Allen Famly

Born from salt of the earth farmers, the Allen family began their chapter as vignerons in Wrattonbully, 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.

