



TASTING MENU WINTER 2021

CHEESE PLATE

\$18

A selection of two artisan cheeses from Barossa Valley Cheese Co., toasted almonds, Maggie Beer's quince paste and crispbreads

ELENI'S GRILLED FOCACCIA & ORTIZ ANCHOVIES IN OLIVE OIL

\$18

Grilled artisan focaccia accompanied by famous Ortiz anchovies, which are processed by hand within hours of being caught and have a pink, fatty, almost creamy flesh that is gently salty and slightly sweet. To the anchovy lover it's almost criminal to eat these any other way but straight from the tin

BAROSSA DUCK & PISTACHIO TERRINE

\$12

Barossa Fine Foods terrine, dill cornichons & olive oil focaccia

TASTING FLIGHT OPTIONS

Enjoy four wines from our Estate Range *

\$10

A premium tasting flight showcasing our four Exceptional Sites wines *

\$15

***The total of tasting flights is 150ml (1.5 standard drinks)**

**JOIN THE ELDERTON WINE CLUB TO REDEEM TASTING FEE AND RECEIVE QUARTERLY WINE PACKS
DELIVERED EFFORTLESSLY TO YOUR DOOR**

ESTATE WINES	GLASS/375ml/BOTTLE	EXCEPTIONAL SITE RANGE	GLASS/375ml/BOTTLE
2021 Eden Valley Riesling	9/18/27	2019 Western Ridge Grenache Carignan	15/30/50
2019 Eden Valley Chardonnay	9/18/30	2020 Ashmead Family Reserve Field Blend	15/30/50
2020 Rosé	SOLD OUT	2018 Ode to Lorraine CSM	15/30/50
2019 Barossa Merlot	9/18/30	2018 Neil Ashmead Grand Tourer Shiraz	15/30/50
2018 Barossa Cabernet Sauvignon	9/18/30	ELITE RANGE	375ml/BOTTLE
2018 Barossa Shiraz	9/18/30	2018 Western Ridge Shiraz	50/80
2020 Golden Semillon	9/18/27	2015 Ashmead Cabernet Sauvignon	60/100
		2017 Command Shiraz	70/125

MUSEUM WINE UNDER CORAVIN

2014 ODE TO LORRAINE

GLASS/375ml/BOTTLE

20/35/60

COFFEE & TEA

Barossa Roasters Coffee, T2 Teas, Hot Chocolate **4**

Barossa Coffee Roasters Coffee take-away large size **4.5**

Selected soft drinks **3.5**