



STARTER

BRUSCHETTA | \$12.50

Toasted Apex bakery bread topped with fresh tomato basil and red onion salsa with crumbled fetta

CRUMBED CAMEMBERT | \$9.50

4 bite size pieces of camembert cheese crumbed and deep fried served with cranberry sauce

CHICKEN WINGS | \$16

Braised in Bee Sting ale, coated in Cajun spices, fried 'til crispy. Served with house made BBQ sauce.

ITALIAN MEATBALLS | \$14.50

House made Italian style Meatballs served in a traditional spicy Italian Napolitana sauce

GLAZED MUSHROOMS | \$9.00

Whole button mushrooms cooked off in a balsamic vinegar until glazed and sticky

ARANCINI BALLS | \$16

Chef's daily selection of flavour infused rice

PIZZAS

CHEESE & GARLIC | \$16

12" garlic oil base and topped with mozzarella cheese

MARGARITA | \$26

15" Sliced tomato on a napolitana base with mozzarella cheese & fresh basil

PULLED PORK | \$32

15" BBQ base, topped with house-made pulled pork, spring onion & mozzarella cheese

LAMB BOREKA | \$32

15" Lamb infused with Turkish spices & pine nuts on a napolitana base with mozzarella cheese finished with minted yogurt

VEGETARIAN | \$30

15" Slow roasted seasonal vegetables, fresh rocket, olives on a Napolitana base with mozzarella cheese

CHICKEN PARMY | \$32

15" Generously scattered chicken with ham, pineapple on a Napolitana base with mozzarella cheese

MAINS

BEEF BACON AND STOUT PIE | \$22

Beef and bacon slowly braised in stout served on a bed of mashed potato and peas topped with a demi glaze

SALT & PEPPER SQUID | \$24

Tender squid hand cut and lightly dusted in salt and spices served with garden salad and shoestring fries

BEER BATTERED FISH | \$21

Bee Sting battered fish with shoestring fries and garden salad

LAMB SHANKS | \$26

Slow braised lamb shank cooked with tomato and vegetables, served on a bed of mashed potato

PULLED PORK BURGER | \$22

Pork slow cooked in Wallaby cider, pulled off the bone with lettuce, tomato, & slaw. Housemade smoked BBQ sauce in a bun & shoestring fries

PORK RIBS | \$28

Pork ribs served with slaw and sweet potato chips, and coated in our own Smoked beer BBQ sauce

DESSERT

CHEESE BOARD (FOR 2) | \$26

A selection of local cheeses, Torzi Matthew olives, local relishes with Barossa Bark and pita bread

CHOCOLATE PUDDING: | \$12

A self saucing chocolate pudding, served with cream

APPLE STRUDEL | \$12

With ice cream

SIDES

Garden Salad | \$8

Greek Salad | \$11

Shoestring Fries (with parmesan herbs)

KIDS

Nuggets & Fries | \$9

Meatballs & Pasta | \$9

Ham & Pineapple Pizza | \$9

BAROSSA VALLEY BREWING

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