



## starters & sides

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**local olives** **\$9**

*Coriole Olives, Olive Oil, House Made Dukkah and McLaren Vale Bakery Bread*

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**trio of dips** **\$13**

*House Made dips served with herb flatbread, see specials board for daily options*

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**wood oven flatbread** **\$8**

*8 slices of cheesy garlic heaven (V)*

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**cos salad** **\$11**

*Baby cos, fresh cucumber deliciously and simply dressed with a creamy McLaren Vale verjuice dressing (V)*

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**arancini** **\$16**

*Pumpkin, porcini mushroom, rosemary served with house aioli (V)*

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**antipasto** **\$34**

*Chefs selection of cured meats and seafood, marinated vegetables, olives, dip of the day & sourdough bread. Serves 2-3 people as a starter.*

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**special soup** **\$16**

*Please see our specials' board and warm up with our house made soup.*



## pizza

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**margherita** **\$22**

*Wood oven roasted tomato base, mozzarella, bocconcini, basil oil*

Wine match: Beach Road Wines 2016 Pinot Grigio

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**prawn** **\$28**

*Prawn, fresh tomato, mozzarella, and green chilli on a confit garlic base, dressed with olive tapenade*

Wine match: Beach Road Wines 2015 Fiano

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**salami** **\$23**

*Salami, roast capsicum, mozzarella, olives and chilli on roasted tomato base*

Wine match: Beach Road Wines LR3 Shiraz

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**bacon** **\$23**

*Local bacon, balsamic caramelised onions, mozzarella and sage on a roasted tomato base*

Wine match: Beach Road Wines 2016 Bonnie Hoare light bodied red

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**pumpkin** **\$22**

*Wood oven roasted pumpkin, gorgonzola, mozzarella on a confit garlic base dressed with rocket and toasted walnut*

Wine match: Beach Road Wines 2015 Pinot Gris

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**mushroom calzone** **\$23**

*A traditional folded pizza with Fiano and butter baked mushrooms, chard, caramelised onion, parmigiano, mozzarella and confit garlic.*

Wine match: Beach Road Wines 2015 Fiano



## for the kids

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**childrens meal** **\$15**

*A small pizza (bacon & cheese / cheese & tomato / plain cheese) plus a single scoop*

*Add a small Mountain Fresh juice \$2.50*



## dessert

**pedro poached pear** **\$14**

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*McLaren Vale Pears poached in Beach Road Pedro Ximenez syrup served with fresh double cream and Willunga Almond bread*

**beach road rocher** **\$14**

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*A deconstructed caramelised white chocolate cheesecake with chocolate hazelnut base, hazelnut praline and wafer crumb*

**'virgin' affogato** **\$10**

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*Double shot espresso, scoop of ice-cream, honeycomb*

**beach road affogato** **\$15**

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*Double shot espresso, rich chocolate ice cream and Beach Road Home Block Pedro*

**gelati** **\$4**

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*Locally made sorbet and ice-cream by Dolcetti in Adelaide. Available in a cup or a cone.  
Extra scoop \$2*



## shared meal for groups

Recommended for groups of 10+, mandatory for groups of 15+ adults

### **2 course lunch**

**\$40**

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*A delicious shared meal take the effort out of your day..olives, fresh bread, house made dukkah, and mclaren vale olive oil, cheesy flatbread, antipasto platters, freshly made wood oven pizza, optional fresh leaf salad*

### **2 course childrens lunch**

**\$15**

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*A small pizza (bacon & cheese / cheese& tomato / plain cheese) and a single scoop gelati for dessert*



## drinks

### sparkling and sangria

		
<i>Niccolo Adelaide Hills Prosecco (gentle, lemon, pear)</i>	-	\$40
<i>Bolle Rosse Sparkling Red (a bit naughty, cherry, vibrant)</i>	\$9	\$30
<i>Beach Road White Sangria (crisp, fresh, sparkling, sweet)</i>	\$8	\$30

### white wine

<i>Pinot Grigio (crisp and fresh)</i>	\$8	\$30
<i>Fiano (luscious, silky, delicious)</i>	\$8	\$30
<i>Pinot Gris (slightly sweet, deep rich and full)</i>	\$8	\$30

### red wine

<i>Bonnie Hoare (light red, cherry bomb, delicious)</i>	\$8	\$30
<i>LR3 Shiraz (smooth, silky and luscious)</i>	\$8	\$30
<i>Primitivo (spicy plumb, lingering)</i>	\$12	\$40
<i>Aglianico (rich, long italian tannins, powerful)</i>	\$12	\$50

### cider & beer

Selections may vary, please ask a staff member for our current stock

<i>Goodiesons, Vale Brewing</i>	\$8
<i>Swell Brewing Apple Cider</i>	\$8

### soft drinks & juice

<i>Mountain Fresh Juice, F.C Grubb Cola, F.C Grubb Lemonade</i>	\$5	
<i>Purezza Sparkling Water (750mL)</i>	\$2	\$4.5

### hot drinks

		
<i>Barista Made coffee, tea and hot chocolate</i>	\$4.5	\$5.5



## a little housekeeping

*A few details to help you enjoy your day ...*

If you have any dietary requirements / allergies, please let our friendly staff know.

Please ask about our new vegan menu.

Our Gluten Free bases are prepared in-house and do contain egg. Please have a chat to our staff about whether you would prefer your GF pizza cooked on the bricks (this WILL come into contact with some flour but this makes a tastier pizza) or on a tray. Please be aware we cannot guarantee complete GF due to the flour dust present in our kitchen.

Toilets are located in the Cellar Door just to the left of the Tasting Bench.

We hope the kids having lunch with us find the toy boxes, sand pit and colouring in table and that they share this fun with the supervision of an adult at all times. Remember to keep those shoes on kids!

You are more than welcome to share a cake with your table, please be aware that there will be a charge of \$2.50 per head.

Guests who would like to smoke, please note that the Restaurant is a non-smoking and non vaping area. We have allocated a smoking area next to the green shed in the main carpark which you are welcome to use. Whilst we respect your choice to smoke, we do not respect or endorse your decision to litter, so please dispose of your butts in the ash-trays and bins provided. Please also remember to leave your drinks at the table.