



STARTERS & SIDES

LOCAL OLIVES **\$10**

Coriole olives, olive oil, house made dukkah, house sourdough

TRIO OF DIPS **\$14**

House made dips served with herb flatbread. See specials board for daily options

WOOD OVEN FLATBREAD **\$9**

8 slices of cheesy garlic heaven (V)

SUMMER SALAD **\$10**

Classic salad of mixed lettuce, shallot and cucumber with house dressing

ARANCINI **\$17**

Pea & mint, whipped chèvre, rocket and fennel salad

ANTIPASTO

Chefs selection of cured meats & seafood, cheese, marinated vegetables, tapenade, dip of the day & house sourdough

Serves 2 **\$23**

Serves 4 **\$37**

SPECIAL SALAD **POA**

Please see our specials board for salad of the day

GLUTEN FREE – ADDITIONAL \$5 PER PIZZA OR FLATBREAD, LIMITED QUANTITIES AVAILABLE
PLEASE LET US KNOW OF ANY ALLERGIES OR DIETRY REQUIREMENTS, VEGAN MENU AVAILABLE
NO HALF/HALF – NO SPLIT BILLS – 10% SURCHARGE ON PUBLIC HOLIDAY
CAKEAGE CHARGES APPLY



MARGHERITA **\$23**

Marinated heirloom tomato, basil oil, bocconcini, mozzarella on a confit garlic base

Wine Match: 2016 Pinot Grigio

PRAWN & PROSCIUTTO **\$28**

Paprika marinated prawns, prosciutto, green olives and chilli, on a confit garlic base dressed with rocket

Wine Match: 2015 Fiano

SALAMI **\$24**

Salami, roast capsicum, mozzarella, olives on a napoli base

Wine Match: 2016 Bonnie Hoare

BACON **\$24**

Local bacon, balsamic caramelised onion, mozzarella, sage on a napoli base

Wine Match: 2015 Fiano

ZUCCHINI **\$23**

Zucchini, fetta, rocket, pinenut & house vino cotto on a spinach pesto base

Wine Match: 2016 Pinot Gris

PUTTANESCA **\$23**

Marinated heirloom tomato, capsicum, green chilli, anchovy, capers, bocconcini on a napoli base

Wine Match: 2016 Pinot Grigio

FOR THE KIDS

CHILDRENS MEAL **\$15**

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

Add a jug of house made cordial **\$8**

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Beach Road
WINERY & RESTAURANT



SHARED MEAL FOR GROUPS

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

2 COURSE LUNCH

\$40 per head

A delicious shared meal that takes the effort out of your day. Olives, fresh house sourdough, house made dukkah, McLaren Vale olive oil, cheesy flatbread, antipasto platters, freshly made wood oven pizza, optional fresh leaf salad

2 COURSE CHILDRENS LUNCH

\$15 per head

A small pizza (bacon & cheese / cheese & tomato / plain cheese) plus a single scoop gelati for dessert (for children 2-9 years of age)

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WINE TASTING

LUNCH

FUNCTIONS

WEDDINGS

Beach Road

WINERY & RESTAURANT



DRINKS



SPARKLING & SANGRIA

Bolle Rosse Sparkling Red (a bit naughty, cherry, vibrant)	\$9	\$30
Beach Road White Sangria (crisp, fresh, sparkling, sweet)	\$8	\$30
Niccolo Prosecco (fresh, clean, celebrate)	\$10	\$40

WHITE WINE

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

RED WINE

Bonnie Hoare (light red, cherry bomb, delicious)	\$8	\$30
Aglianico (rich, long Italian tannins, powerful)	\$12	\$50
McLaren Vale Reserve Shiraz (powerful, rich, full)		\$50
Eredita Grenache (luscious, decadent, Christmas)		\$60

CIDER & BEER

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

Goodiesons, Vale Brewing, Swell Brewing, Meechi Brewing		\$8
Swell Brewing Apple Cider		\$8

SOFT DRINKS & JUICE

Classic Juice, Bickfords, Hepburn Springs		\$5
Purezza Sparkling Water (750ml)	\$2.50	\$4.5
House Made Sparkling Cordial (Jug)		\$8

HOT DRINKS



Barista made coffee, tea and hot chocolate	\$4.5	\$5.5
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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.

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.

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