



STARTERS & SIDES

LOCAL OLIVES \$10

Coriole olives, olive oil, house made dukkah, house baked bread

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)

GARDEN SALAD \$10

Classic mixed leaf, shallot and cucumber with house dressing

ARANCINI \$18

Pea and mint arancini, fennel and rocket salad, whipped chevre

SPRING SALAD \$14

Please see our specials board for salad of the day

ANTIPASTO

Chefs selection of cured meat, cheese, marinated vegetables, tapenade, dip of the day & house baked bread

Wine Match: Bonnie Hoare

Small (serves 2 as a starter) \$24

Large (serves 4 as a starter) \$38

FOR THE KIDS

CHILDREN'S MEAL \$15

A small pizza plus a single scoop gelati select from the following toppings
plain cheese | bacon & cheese | tomato sauce & cheese | salami & cheese

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



PIZZA

PUTTANESCA \$24

Capsicum, bocconcini, olives, capers, anchovies, chilli, napoli base

Wine Match: Pinot Grigio

PANCETTA AND PEAR \$24

Pancetta, pear, gorgonzola, confit garlic base dressed with rocket and walnuts.

Wine Match: Pinot Gris

SALAMI \$24

Salami, roast capsicum, mozzarella, olives, napoli base

Wine Match: Montepulciano

BACON \$24

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

Wine Match: Nero d'Avola

PUMPKIN \$24

Slow roasted pumpkin, confit garlic, onion, fetta, rocket, crispy rosemary salt.

Wine Match: Fiano

MUSHROOM \$24

Mushroom braised in house marsala, bocconcini, roasted capsicum, eggplant puree, confit garlic base

Wine Match: Aglianico

FEED ME

2 COURSE LUNCH \$40 p/h*

A delicious shared meal that takes the effort out of your day. Olives, fresh house bread and dukkah, McLaren Vale olive oil, antipasto platters, freshly made wood oven pizza.

(add arancini.... \$3.50 per person)

*mandatory for groups of 15 or above adults

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DESSERT

PEDRO POACHED PEARS

\$14

Warm Pedro Ximenes poached pear, double cream with pistachio and walnut crispbread

WARM MOCHA BROWNIE

\$14

Warm mocha brownie with strawberry coulis and whipped mascarpone

'VIRGIN' AFFOGATO

\$10

Double shot espresso, scoop of icecream, honeycomb

BEACH ROAD AFFOGATO

\$17

Double shot espresso, rich chocolate icecream, served with 30mL Beach Road Pedro Ximenez

GELATI

\$4.50

Delicious sorbet and cream based available in a cup or a cone

Extra Scoop

\$2

Ask staff for the flavours of the week.

CHEESE PLATE

\$18

Three cheese, quince paste, fruit, nuts, crisp bread

Wine match: Bolle Rosse Sparkling

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WINE TASTING

LUNCH

FUNCTIONS



WEDDINGS

Beach Road

WINERY & RESTAURANT



DRINKS

		
SPARKLING & SANGRIA		
Beach Road White Sangria (lightly sparkling, fruity spritz)	\$9	\$35
Bolle Rosse Sparkling Red (a bit naughty, cherry, vibrant)	\$10	\$32
Prosecco (Italian, dry sparkling white)	\$10	\$40
WHITE WINE		
Pinot Grigio (crispy, fresh and gluggable)	\$9	\$30
Fiano (luscious, silky, delicious)	\$9	\$30
Pinot Gris (slightly sweet, light sparkle, full flavoured)	\$9	\$30
Greco (fresh, lemon and lime sorbet)	\$10	\$40
RED WINE		
Bonnie Hoare (light, cherry bomb, delicious)	\$9	\$32
Shiraz (smooth, elegant, classic)	\$9	\$32
Montepulciano (rich, punchy, vibrant)	\$9	\$32
Nero d'Avola (smooth, vibrant, cherry plum)	\$12	\$50
Aglianico (savoury, lathered, complex)	\$12	\$50
FORTIFIED		
Pedro Ximenes (60mL)	\$16	
Grand Tawny (60mL)	\$16	
CIDER & BEER		
<i>Selections may vary, please ask a staff member for our current stock</i>		
Goodiesons, Vale Brewing, Swell Brewing		\$8.50
SOFT DRINKS & JUICE		
Classic Juice, Bickford's Sodas,		\$5
Purezza Sparkling Water	\$2.5	\$4.5
House Made Sparkling Cordial (Jug)		\$8
HOT DRINKS		
Barista made coffee, tea and hot chocolate	\$4.5	\$5.5
<ul style="list-style-type: none">soy or almond milk available (add 50c)		

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A LITTLE HOUSEKEEPING

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

- If you have any dietary requirements / allergies, *it is **your responsibility*** to let our friendly staff know.
- Our Gluten Free bases are prepared in-house and 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 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 and in the Front Carpark.
- Children must be **supervised** at all times. Parents / careers will be financially responsible for any damaged caused by children to grounds, gardens or property.
- 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 in the orchard in the front carpark. 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.
- You are welcome to take leftovers; please note we cannot be responsible for food safety or allergen crossover once food leave our premises.
- For your safety, ***please keep your shoes on*** whilst onsite.

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