

### **PORK BELLY BITES | \$23.90 (GF)**

Crispy pork belly glazed with a berry reduction, finished with micro herbs. Sweet, savoury, and dangerously moreish.

*Suggested Wine Pairing: First Lady, Merlot, Blue Label*

### **CHEESE & CHARCUTERIE BOARD | \$45.00**

Chef's selection of cheddar, blue cheese, and camembert with crackers, house-made condiments, home-grown fruits, quince paste, cranberry, nuts, and cured meats. Simple, elegant, and perfect with wine.

*Suggested Wine Pairing: Explorers Way, Shiraz, Red Label*

## **MAINS**

### **1837 BAROSSA SIGNATURE ROSEMARY-INFUSED PRIME STEAKS (GF)**

Char-grilled with potato mash, buttered mushrooms, and red wine jus or gravy

#### **PORTERHOUSE | \$52.00**

*Suggested Wine Pairing: William Jacob, Single Block CabSav, Black Label*

#### **SCOTCH FILLET | \$56.00**

*Suggested Wine Pairing: President's Reserve, Estate Shiraz / CabSav, Black Label*

### **HONEY-SOY GLAZED LAMB RACK | \$62.00 (GF, DF)**

Herb-crusted lamb rack with potato mash and fresh tomato salsa. Show-stopping and perfect with a 1837 Barossa red

*Suggested Wine Pairing: President's Reserve, Estate Shiraz / CabSav, Black Label*

### **DUCK À LA BAROSSA | \$31.99 (GF)**

Crispy-skinned duck breast with creamy potato mash, asparagus, and lemon jus.  
Elegant and rich.

*Suggested Wine Pairing: Explorers Way, Shiraz, Red Label*

### **SLOW-GLAZED PORK RIBS | \$43.00 (GF, DF)**

Fall-off-the-bone pork ribs finished with a sweet glaze and creamy & crispy coleslaw.  
Deeply satisfying.

*Suggested Wine Pairing: Explorers Way, Shiraz, Red Label*

### **MOROCCAN SPICED CHICKEN THIGH | \$38.00 (GF, DF)**

Slow-roasted thigh with quinoa salad and asparagus, finished with micro herbs. Warm, fragrant, and full of flavour.

*Suggested Wine Pairing: Summer Breeze, Pinot Rosé, Green Label*

**V = VEGETARIAN | GF = GLUTEN FREE | DF = DAIRY FREE**



MTC BAROSSA