

### **STUFFED CHICKEN BREAST | \$39.99 (GF)**

Spinach, mozzarella, feta, and sun-dried tomato-stuffed breast with pea & mint mash and creamy white wine sauce. Comfort refined.

*Suggested Wine Pairing: Fond Memories, Single Block Pinot Gris, Gold Label*

### **CAJUN CHICKEN BURGER | \$28.00**

Seeded bun, Cajun-spiced chicken, lettuce, tomato, onion, and aioli. Juicy, lightly spiced, and satisfying.

*Suggested Wine Pairing: Rapid Crossings, Zinfandel, Blue Label*

### **CLASSIC BEEF & BACON BURGER | \$29.00**

Seeded bun with beef patty, crispy bacon, melted cheese, lettuce, tomato, onion, and pickles. Bold and hearty.

*Suggested Wine Pairing: The Duke, GSM, Blue Label*

### **PAN-SEARED SALMON OR SNAPPER | \$35.99 (GF)**

Served with herb mayonnaise, fresh coleslaw, and asparagus. Clean, delicate flavours. *Suggested Wine Pairing: Southeast Notes, Sauvignon Blanc, Yellow Label*

### **ROASTED CAULIFLOWER STEAK | \$28.90 (V, GF)**

Served on a bed of hummus with cranberries, fried chickpeas, and crispy leaves. Bold, modern, and plant-forward.

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

## **FROM THE PASTA & RISOTTO ROOM**

### **BAROSSA SEAFOOD LINGUINI | \$39.90**

Linguini tossed with mussels, prawns, scallops, and calamari, folded through spinach in buttery white wine gravy. Luxurious ocean flavours.

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

### **CLASSIC BOLOGNESE GNOCCHI | \$31.99**

Pillowy potato gnocchi coated in rich slow-simmered beef Bolognese sauce. Deep, comforting, and satisfying.

*Suggested Wine Pairing: Rapid Crossings, Zinfandel, Blue Label*

### **CRISPY HERB-BUTTER GNOCCHI | \$29.99 (GF)**

Pan-crisped gnocchi with roasted pumpkin, spinach, and sun-dried tomatoes in herb butter. Golden, earthy, and beautifully balanced.

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

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



MTC BAROSSA