

CREAMY CHICKEN & PRAWN LINGUINI | \$33.99

Linguini with Cajun-spiced chicken and prawns in silky spiced cream sauce. Bold, warming, and indulgent.

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

TRADITIONAL SPAGHETTI CARBONARA | \$32.00

Spaghetti tossed with crispy bacon, egg yolk, cream, and Parmesan. Silky, rich, and timelessly Italian.

Suggested Wine Pairing: First Lady, Merlot, Blue Label

WILD MUSHROOM & TRUFFLE RISOTTO | \$34.99 (V,GF)

Creamy Arborio rice with forest mushrooms and truffle oil. Earthy, elegant, and luxuriously smooth.

Suggested Wine Pairing: Explorers Way, Shiraz, Red Label

BAROSSA SIGNATURE SEAFOOD RISOTTO AL PINOT GRIS | \$37.00 (GF)

Mussels, prawns, scallops, and calamari folded through spinach in buttery white wine sauce. Refined, indulgent, and perfectly balanced

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

GREENS & SALADS

ROCKET, BEETROOT & FETA SALAD | \$17.99 (V, GF)

Peppery rocket, roasted beetroot, walnuts, and feta with aged balsamic. Fresh, vibrant, and perfectly balanced.

Suggested Wine Pairing: Southeast Notes, Sauvignon Blanc, Yellow Label

1837 BAROSSA SIGNATURE LAMB BACKSTRAP SALAD | \$27.99 (GF)

Tender lamb backstrap with mixed leaves, cherry tomatoes, cucumber, and olives, dressed with our house made vinaigrette. Hearty and flavourful.

Suggested Wine Pairing: The Duke, GSM, Blue Label

CLASSIC CAESAR SALAD | \$17.99

Crisp cos lettuce, Parmesan, golden croutons, and house Caesar dressing. Timeless, crisp, and indulgently creamy. Add grilled chicken | \$6.00

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

GRILLED CALAMARI & QUINOA SALAD | \$24.99 (GF, DF)

Char-grilled calamari with cos lettuce, quinoa, cherry tomatoes, and house dressing. Light, wholesome, and delicately smoky.

Suggested Wine Pairing: Explorers Way, Shiraz, Red Label

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



MTC BAROSSA