



1837 BAROSSA RESTAURANT

MEDITERRANEAN CUISINE & GRILL

Our winery 1837 Barossa commemorates the date on which Colonel William Light, founder of Adelaide and first Surveyor-General of South Australia named the Barossa in December 1837. The Barossa Colonel Light Monument, a life-size bronze monument of Colonel Light on horseback honours the Birthplace of Barossa on our estate. Colonel William Light travelled the Mediterranean in the late 1820s and early 1830s with his wife Mary Bennet aboard their yacht Gulnare before he took up his role as Surveyor-General for South Australia. Our menu is inspired by Light's journey through the Mediterranean, known for its healthy, fresh and vibrant flavours.

ENTRÉES TO SHARE & SAVOUR

MARINATED OLIVES | \$10.99 (VG, GF, DF)

Mediterranean marinated olives with warm garlic sourdough. Perfect to begin your wine journey.

Suggested Wine Pairing: The Lord, Blanc de Noirs, Sparkling, Gold Label

PARMESAN GARLIC BREAD | \$19.99 (V)

Crispy garlic bread topped with roasted garlic and shaved Parmesan. Golden, aromatic, and irresistible.

Suggested Wine Pairing: Stormy Romance, Pinot Gris, Green Label

TOMATO & BASIL BRUSCHETTA | \$17.99 (V)

Toasted sourdough topped with fresh tomato and basil salsa, finished with balsamic glaze. Bright, fresh flavours.

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

PROSCIUTTO CARPACCIO | \$24.99 (GF)

Thinly sliced prosciutto with rocket leaves and cherry tomatoes. Delicate, savoury, and made for sipping wine.

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

1837 BAROSSA SIGNATURE BUTTER-BASTED SCALLOPS | \$24.90 (GF)

Herb butter | sea salt | garden leaves. Sweet, tender scallops kissed with aromatic butter.

Suggested Wine Pairing: The Lord, Blanc de Noirs, Sparkling, Gold Label

CAJUN CREAMY GARLIC PRAWNS | \$24.00

Spiced prawns in a rich creamy garlic sauce with garlic sourdough and crispy curly onions. Bold and indulgent.

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

CRISPY CALAMARI | \$23.90 (DF)

Lightly fried calamari with herb tartare, fresh coleslaw, and curly spring onions. Crisp and perfectly balanced.

Suggested Wine Pairing: Stormy Romance, Pinot Gris, Green Label

ARANCINI (3 PCS) | \$17.99 (VO)

Four-cheese or chicken & mushroom arancini with basil pesto, creamy mayo, and Parmesan. Crunchy outside, luxuriously creamy inside.

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

PORTUGUESE CHICKEN SKEWERS | \$24.99 (GF)

Char-grilled Portuguese-spiced chicken skewers with mint tzatziki, mixed leaves, and micro herbs. Juicy, smoky, and aromatic.

Suggested Wine Pairing: Summer Breeze, Pinot Rosé, Green

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



MTC BAROSSA

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

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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

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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

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LITTLE LEGEND | \$12.50

ALL SERVED WITH CHIPS

CHICKEN NUGGETS OR TENDERS

FLATHEAD FISH

HOT DOG

SIDES

ONION RINGS OR STEAK-CUT CHIPS | \$10.00 (V)

CREAMY COLESLAW OR GARDEN SALAD | \$10.00 (V, GF)

ANY GRAVY | \$3.00

SWEET TEMPTATIONS

VANILLA PANNA COTTA | \$17.98 (GF)

Dehydrated orange, berry compote, and chocolate leaf. Silky, delicate, and beautifully balanced.

Suggested Wine Pairing: Sweet Mary, Sweet Riesling, 2021, Yellow Label

WARM CHOCOLATE BROWNIE | \$14.99

Raspberry sauce, brownie crumb, and seasonal berries. Rich, fudgy, and deeply comforting. *Suggested*

Wine Pairing: Sweet Mary, Sweet Riesling, 2021, Yellow Label

COOKIES & CREAM CAKE | \$19.99

Raspberry sauce, cookie crumb, and seasonal berries. Decadent, creamy, and indulgent.

Suggested Wine Pairing: Sweet Mary, Sweet Riesling, 2021, Yellow Label

CHEESE PLATE | \$20.99

Three chef's choice cheeses with crackers and seasonal condiments. Elegant, simple, and perfect with a 1837 Barossa wine.

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

DRINKS

WINES | PLEASE ASK FOR OUR WINE

LIST BEER OR CIDER | \$11.99

SPRING OR SPARKLING WATER | \$6.00

SOFT DRINKS | \$6.00

LEMON LIME & BITTERS | \$8.99

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