



Valentine's Day Menu

\$85 each

LOVE AT FIRST BITE

PROSCIUTTO CARPACCIO (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

CAJUN CREAMY GARLIC PRAWNS

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

1837 BAROSSA SIGNATURE BUTTER-BASTED SCALLOPS (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

PORK BELLY BITES (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

SUGAR & KISSES

VANILLA PANNACOTTA

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

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

COOKIES & CREAM CAKE

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

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

WARM CHOCOLATE BROWNIE

Raspberry sauce, brownie crumb, and seasonal berries. Rich, fudge, and deeply comforting.

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

THE MAIN AFFAIR

1837 BAROSSA SIGNATURE ROSEMARY-INFUSED PRIME STEAKS (GF)

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

PORTERHOUSE

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

SCOTCH FILLET

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

HONEY-SOY GLAZED LAMB RACK (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

STUFFED CHICKEN BREAST (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

ROASTED CAULIFLOWER STEAK (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

1837 BAROSSA RESTAURANT

Mediterranean Cuisine & Grill