



BAROSSA

STEAK & GRILL

BAR SNACKS

Barossa Wagyu Beef Poutine \$16

Wagyu Beef Bolognese, Cheddar Cheese, Black Pepper Sauce, Pickled Onion

Buffalo Cauliflower (V) \$14

Tangy Spicy Sauce, Ranch Dressing, Pickled Onion

Grilled Dou of Sausage \$16

Pork Chorizo & Lamb Merguez, Pickled Vegetables & Double Whiskey Mustard

Straight-Cut Fries \$8

Wagyu Beef Slider (3 pcs) \$15

Mini Brioche Bun, Roma Tomato, Lettuce, House Sauce

Loaded Chilli Wagyu Beef Nachos \$18

Beef Con Carne, Pico De Gallo, Cheddar Cheese Sauce, Ranch Dressing, Guacamole

Barossa Buffalo Chicken Wings (6pcs) \$14

Tangy Hot Sauce, Ranch Dressing, Jalapeno

Truffle Parmesan Fries (V) \$14

Parmesan Cheese, Truffle Oil

Patata Asada (V) \$12

Chat Potato, Garlic & Noisette Butter

Signature Calamari \$24

Hand Cut Calamari, House Blend Crust, Lime & Lampot pepper Glaze

Satueed Tiger Prawn (5pcs) \$20

Ala Planche, Pil Pil Sauce & Crostini

Chilled Cocktail Prawn (5pcs) \$20

Guacamole, Cos Lettuce, Cocktail Sauce, Lemon Wedges

HAPPY HOUR PROMOTION

MONDAY TO THURSDAY

(11:30am – 2pm, 5pm – 7pm)

SATURDAY & SUNDAY

(until 5pm)

Sliders	\$3/piece
Beer (Tiger and Heineken) 1/2 pint	\$8/glass
Beer (Tiger and Heineken) 1 pint	\$14/glass
House Pour Wines	\$12/glass
House Spirit	\$12/shot
3 Bottles of Beer	\$18
Australian Beer Bucket (4 bottles)	\$28

1 FOR 1 COCKTAILS LADIES NIGHT SPECIALS

(Every Thursday Night starts at 8pm onwards)

Sparkling Wine & Margarita,
Cocktail of The Day at \$8/per glass

AFTER 10PM MENU

Grilled Dou of Sausage \$16

Pork Chorizo & Lamb Merguez, Pickled Vegetables & Double Whisky Mustard

Loaded Chili Wagyu Beef Nachos \$18

Beef Con Carne, Pico de Gallo, Cheddar Cheese Sauce, Ranch Dressing, Guacamole

Signature Calamari \$24

Hand Cut calamari, House Blend Crust, Lime & Lampot Pepper Glaze

Barossa Buffalo Chicken Wings (6PCS) \$14

Tangy Hot Sauce, Ranch Dressing, Jalapeno

Truffle Parmesan Fries (V) \$14

Parmesan Cheese, Truffle Oil

Buffalo Cauliflower (V) \$14

Tangy Spicy Sauce, Ranch Dressing, Pickled Onion

Patata Asada (V) \$12

Chat potato, Garlic & Noisette Butter

Straight-Cut Fries (V) \$8

BEVERAGES

HOUSE POUR

	<i>Glass</i>	
White/Red	\$16	
Sparkling Brut	\$16	

DRAFT BEER

	<i>Half Pint</i>	<i>Pint</i>
Heineken	\$10	\$18
Guinness	\$11	\$22
Tiger	\$10	\$18
Archipelago Summer IPA (Craft Beer)	\$11	\$22
Archipelago Belgian Wheat (Craft Beer)	\$10	\$20
Archipelago Bohemian Lager (Craft Beer)	\$10	\$20

COCKTAIL

Classic Mojito	\$20
<i>Rum, Sugar, Mint Leaves, Lime, Soda Water</i>	
Classic Margarita	\$20
<i>Tequila, Sugar, Lime Juice, Cointreau</i>	
Raspberry Matini	\$20
<i>Vodka, Raspberry Syrup, Cranberry Juice, Lemon Juice</i>	
Barossa Punch	\$20
<i>Aperol, Raspberry, Elderflower</i>	
Lychee Matini	\$20
<i>Vodka, Lychee, Triple Sec</i>	
Never Never Classic G&T	\$20
<i>Gin, Tonic Water</i>	
Singapore Sling	\$22
<i>Gin, Dom, Cherry, Brandy, Bitter, Cointreau, Pineapple Juice, Grenadine Syrup</i>	
Long Island Tea	\$22
<i>Gin, Vodka, Rum, Tequila, Triple Sec, Pepsi, Lime</i>	

MOCKTAIL

Fruit Punch	\$12
Passionfruit & Lemon Cooler	\$12
Sparkling Peach Sunrise	\$12
Ginger Lemonade	\$12
Strawberry Cream Soda	\$12
Cucumber Fizz Lemonade	\$12
Virgin Cosmo	\$12

CHILLED JUICES

Apple Juice	\$7
Orange Juice	\$7
Pineapple Juice	\$7
Lime Juice	\$7
Cranberry Juice	\$7

ICED TEAS

Iced Peach Tea	\$12
Iced Lemon Tea	\$12
Iced Lychee Melon Tea	\$12

SOFT DRINKS

Pepsi	\$6
7-UP	\$6
Mountain Dew	\$6
MUG Root Beer	\$6

BARISTA BREW

Cappuccino	\$7
Café Latte	\$7
Single Espresso	\$4
Long Black	\$6
Regular Coffee	\$6