



CELLAR DOOR KITCHEN MENU

We welcome you to join us in our Cellar Door Kitchen for lunch from 10.30am to 4.30pm Monday to Sunday. For Groups over 10 guests, please refer to our Group Bookings Menu.

Gourmet Pizza \$25

Peking Duck

Marinated shredded duck, bok choy, spring onions on a tomato hoisin base with orange glaze

Truffle Beef

Oven roasted pulled beef, porcini mushrooms, caramelised mushrooms on a tomato base with bocconcini and truffle agile

Greek Lamb

Spiced Lamb, Spanish onion, baby spinach, kalamata olives on a tomato base with garlic yoghurt

Vegetable Supreme

Eggplant, artichokes, baby spinach, bocconcini, capsicum, mushrooms on a tomato base with basil pesto agile

Tomato & Bocconcini

Tomato, bocconcini and basil besto

*Gluten Free pizza bases available

Seasonal Tapas \$60

Seasonal Tapas Platter of Turkish Loaf, Kalamata Olives, House made Dukkah, Sticky Balsamic and Olive Oil, locally produced Cheese and Cured Meats.

Served with three Chef selected hot items.

Charcuterie \$40

Cured Meats, House Made Chutney and Turkish Loaf. Serves 2-3.

Cheese Board \$40

Chef selected local Cheese, Dried Fruit, Nuts, House Made Chutney and Turkish Loaf. Serves 2-3.

Kid's Menu \$14

Margarita or Ham & Cheese Pizza
Chicken & Chips
Fish & Chips
Chicken Salad Wrap

Side of Chips \$10



*“The best wines are the ones
we drink with friends.”*



Welcome to Barristers Block. We are situated in the stunning Adelaide Hills, just thirty five minutes from the Adelaide CBD. Surrounded by beautiful vineyards and majestic trees, the lush lawns, picturesque lake and accompanying Hayshed and Stables provide a beautiful setting for your celebration or special event.

Our property is also home to the Vigneron Villa, a gorgeous three bedroom villa and the perfect space to rest your head after a day of celebrating.

All bookings can be made directly with our Wedding & Event Manager, who can be contacted via email on weddings@barristersblock.com.au.

*Should you require exclusive use of the Hayshed, a \$2500 minimum beverage spend, and a \$2500 minimum food spend is required.





THE FOOD

For us to better serve you and your guests groups of 10 or more guests are required to choose one of the following set menus.

\$30 per person

Assorted Gourmet Pizzas, Dips To Share & Potato wedges

Bocconcini, Tomato and basil pesto (V)
Peking Duck
Truffled Beef & Caramelised Onion
Greek Lamb
Vegetarian Supreme (V)

Chefs selection seasonal dips

Potato Wedges with Sour Cream & Sweet Chilli Sauce

\$5.50 per person

Add Chef Selection Salads to any package (Saturday & Sunday only)

\$45 per person

Assorted Gourmet Pizzas and Seasonal Tapas To Share

Turkish loaf, Olives, House made Dukkah,
Sticky Balsamic and Olive Oil

Selection of locally sourced Cheeses and Cured Meats
PLUS

Your choice of three seasonal hot items. Please ask our team for the current options.

All dietary requirements can be catered for. Children's Meals available on requested.

TERMS & CONDITIONS

- 20% Deposit required to secure the booking
- All booking details, including final guest numbers must be provided 6 days prior to the event
- Final payment must be provided 6 days prior to the event, and can be made at the Cellar Door, by credit card on 8389 7706 or via EFT
- All cakes/sweets brought on the property will be charged a cakeage fee of \$2.00 per person and includes cool room storage, plates and cutlery. It does not include cake cutting. Cutting of cake and serving on platters will be charged at \$4.50 per person.
- No drinks or food are permitted to be brought on to the licensed premises
- No split bills available for bookings over 10 guests
- We are unable to take bookings for casual drinks only
- We are unable to provide wine tastings for groups over 15 guests



IT'S ALWAYS *Wine* O'CLOCK ON THE BLOCK

We offer a range of premium wine and beer for your celebration. Our wine range changes with each vintage, please ask our Wedding & Event Manager about which wines will be available for your event.

Our Beverages can be packaged in to Hourly packages for your group, or you may opt for Beverages on Consumption, where you pay just for what you consume. Groups over 30 must select a Beverage Package.

| | From July 2017 | From July 2018 | From July 2019 |
|--|-------------------|-------------------|-------------------|
| <p><i>3 Hour Package</i> Barristers Block Standard Wine Range, Premium Beer, Premium Cider, Soft Drinks & Juice</p> | \$38 pp | \$40 pp | \$43 pp |
| <p><i>4 Hour Package</i> Barristers Block Standard Wine Range, Premium Beer, Premium Cider, Soft Drinks & Juice</p> | \$48 pp | \$50 pp | \$53 pp |
| <p><i>5 Hour Package</i> Barristers Block Standard Wine Range, Premium Beer, Premium Cider, Soft Drinks & Juice</p> | \$58 pp | \$60 pp | \$63 pp |

VIGNERON VILLA



Our Villa consists of three elegantly decorated bedrooms, sleeping up to six guests. The Master Suite is furnished with a king size bed, the second bedroom is furnished with a queen size bed, and the third bedroom with two king singles.

There is a self contained kitchen, bathroom, ducted air-conditioning, wall heater, fireplaces and flat screen HD televisions.

The Vigneron Villa is the perfect destination to relax and get ready before your wedding, and a fuss free place to retire to after your special occasion.

Included in your booking is a complimentary bottle of Barristers Block Wine and provisions for a relaxing breakfast. Breakfast includes fresh juice, assorted cereals, Kanmantoo bacon, free range organic eggs (you can even pick your own eggs from the hens each morning), bread, tea and plunger coffee, locally produced milk, butter and local jams.

| | From July 2017 | From July 2018 | From July 2019 |
|--|-------------------|-------------------|-------------------|
| *50% deposit required | | | |
| <i>Two Nights Stay</i> Up to 6 guests | \$1100 | \$1135 | \$1170 |
| <i>Additional Nights</i> Up to 6 guests | \$495 | \$515 | \$540 |