

Wanera Wine Bar & Restaurant

To Share

Marinated Dom's Olives	6
Una Olive Oil, house made dukkah & Apex Bread	8
Antipasto: A selection of local produce	19
Char Grilled Bread, trio of house made dips	13

Entree

With suggested wine matches

Caramelised onion and Peri feta Tart with truffled greens and cherry tomatoes	15
Hill Smith <i>Sauvignon Blanc</i> (Eden Valley) - 8.50/33	
Pan fried South Australian Calamari and chorizo with rocket & Aioli	17
Dandelion 'Wonderland of the Eden Valley' <i>Riesling</i> (Eden Valley) - 8.50/35	
Saskia's Chicken, herb and citrus terrine with sourdough toasts & herb salad	17
Yalumba Wild Ferment <i>Chardonnay</i> (Barossa Valley, SA) - 7.50/28	
Tempura Spencer Gulf Prawns with nham jim & asian herb salad	2 prawns 14
	4 prawns 25
	6 prawns 34
Pewsey Vale <i>Riesling</i> (Eden Valley) - 7.50/28	
Wild Mushroom Risotto topped with charred Gawler River Quail & truffle salsa	17/28
Redbank 'Sunday Morning' <i>Pinot Gris</i> (King Valley, VIC) - 8.50/36	
Blue Swimmer Crab linguine with tomato, pernod, dill & a hint of chilli	17/28
Crowded House <i>Sauvignon Blanc</i> (Marlborough, NZ) - 7.5/28	

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Main Course

With suggested wine matches

Caramelised Local Berkshire Pork Belly with Asian slaw, steamed rice Szechuan salt & lime	31
Rockford Alicante Bouchet <i>Rose</i> (Barossa Valley) - 8.5/38	
Barossa Plains Black Angus Steak on truffled mash with roasted field mushroom & jus (see staff for today's cut of steak)	POA
St Hallett 'Garden Of Eden' <i>Shiraz</i> (Barossa Valley, SA) – 9/41	
Barossa Farm chicken breast on fried polenta with roasted eggplant, red pepper coulis and Chevre	30
Redbank 'Sunday Morning' <i>Pinot Gris</i> (King Valley, VIC) - 8.50/36	
Linguine with tomato, basil, olives, red pepper, rocket & shaved parmesan	25
Atze's Corner 'El Renegado' <i>Grenache Mataro Graciano</i> (Barossa Valley, SA) – 9/40	
Fish of the Day (see staff for today's fish)	Market Price
 SIDES	
Shoestring Fries with aioli	7
Broccoli, green beans & cherry tomatoes with una olive oil	7
Truffled Mash	7
Mixed Salad Greens	6

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Desserts

Apple galette with Carème puff pastry, calvados soaked muscatels & praline ice cream	14
Callebaut Chocolate & Orange Tart with vanilla bean ice cream and chocolate vincotto	14
Frangelico creme brulee with hazelnut biscotti	13
Trio of House made Ice Creams & Sorbets (see staff for today's flavours)	14
Barossa Valley Cheese Company's Cheese	
3 ripe cheeses with muscatels, lavosh and quince paste	
Cheese for 1	13
Cheese for 2	22

Please see staff for a list of dessert and fortified wines available.

Extensive Range of Coffee and Tea Available including liqueur options.

Cappucino	3.50	Espresso	3.50
Latte	3.50	Vanilla Chai Latte	3.50
Flat White	3.50	Spiced Chai Latte	3.50
Long Black	3.50	Hot Chocolate	3.50
Tea	3.00	Pot of Tea	4.50
-English Breakfast		-English Breakfast	
-Earl Grey		-Earl Grey Blueflower	
-Peppermint		-Peppermint	
-Premium Blend		-Chamomile	
-Green Tea		-China Green Sencha	
-Chamomile			
-Quince Sencha			
-White Tea			
-Chai Tea			
-Nigh-T			