



NWC **WINED** BAR



### Opening Hours

Monday - Thursday | 830AM - 5PM

Friday | 830AM - 8PM

Saturday | 9AM - 6PM

Sunday | 9AM - 5PM

Public Holidays | 11AM - 5PM



A 15% surcharge on all items applies on public holidays.

*Whilst all reasonable efforts are taken, we do work in a kitchen that does contain allergens. Our chefs will do their best to accommodate your dietary needs.*





## SMALL PLATES

|   |    |
|---|----|
| Rosemary Foccacia, Whipped Butter, Red Wine Salt V, GF/O, DF/O<br><i>Sparkling Blanc de Blanc*</i>                                    | 10 |
| Thai Chicken Meatballs, Yellow Curry Sauce, Fried Shallots,<br>Toasted Sesame GF, DF, NF<br><i>Gewürztraminer / White Frontignac*</i> | 16 |
| Blue Cheese Polenta, Quince & Muntrie Relish, Parmesan,<br>Salt & Vinegar Saltbush V, GF, NF<br><i>Riesling*</i>                      | 16 |
| Pickled Green Tomato, Burrata, Heirloom Tomatoes,<br>Candied Walnuts, Green Oil V, GF, NF/O<br><i>Vermentino / Semillon*</i>          | 21 |
| Roast Beetroots, Almond Ajo Blanco, Lemon Myrtle Dukkah,<br>Vincotto VE, GF<br><i>Rosé*</i>   | 21 |
| Kombu Cured Salmon, Yuzu Ponzu Dressing, Orange Oil,<br>Watermelon Radish NF, DF<br><i>Sauvignon Blanc*</i>                           | 26 |

V | Vegetarian    VE | Vegan    GF | Gluten Free    DF | Dairy Free    NF | Nut Free  
/O | Option Available

*\*Sommeliers Recommended Pairing*



## LARGE PLATES

|  |    |
|--|----|
| Flat Iron Steak, Broccolini, Pumpkin Purée, Roast Shallot Butter<br>Red Wine Jus GF, NF, DF/O<br><i>Shiraz / Malbec*</i>   | 36 |
| Barramundi, Fennel and Tomato Acqua Pazza, Chilli,<br>Chickpeas, Herbs GF, DF, NF<br><i>Chardonnay / Chenin Blanc*</i>   | 36 |
| Masterstock Braised Pork Belly, Apple Miso Purée, Five Spice<br>Candied Cashews, Asian Herb Salad, Nahm Jim Dressing GF, DF, NF/O<br><i>Grenache / Nero d'Avola*</i> | 34 |
| SA Blue Swimmer Crab, Angel Hair Pasta, Slow Roasted Tomato,<br>Basil, Lemon Butter, Herbed Pangrattato NF<br><i>Pinot Grigio*</i>                                   | 35 |
| Potato Gnocchi, Mushroom Fricassée, Summer Peas, Chives<br>Parmesan V, NF<br><i>Viognier*</i>  | 29 |
| Grilled Broccolini, Couscous Tabouli Salad, Labneh,<br>House Made Chilli Jam V, NF, VE/O, DF/O<br><i>Pinot Noir / Gamay*</i>   | 27 |

V | Vegetarian    VE | Vegan    GF | Gluten Free    DF | Dairy Free    NF | Nut Free  
/O | Option Available

*\*Sommeliers Recommended Pairing*



## SIDES

- Crispy Fried Baby Potatoes, Rosemary & Native Thyme Salt VE, GF, NF 12
- Rocket Salad, Parmesan, Cucumber, Native Thyme & Pear Vinaigrette GF, V, VE/O 10
- Fries, Garlic Aioli V, GF, NF 12

## NIBBLES

- Salted Mixed Nuts VE, GF 8
- Marinated Olives VE, GF, NF 8

## DESSERT

- Yuzu Panna Cotta, Hazelnut Crumb, Fresh Berry Sala, Yuzu Jelly GF 14  
*Botrytis Semillon\**
- Spiced Almond Frangipane, Vanilla Crème Fraîche, Poached Rhubarb & Strawberry Compote V, GF, DF/O 14  
*Cordon Cut Riesling\**

V | Vegetarian    VE | Vegan    GF | Gluten Free    DF | Dairy Free    NF | Nut Free  
/O | Option Available

*\*Sommeliers Recommended Pairing*



## FEED ME MENU

Let our Chefs take you on a food journey, with handpicked dishes from our menu, curated to create the ultimate dining experience.

*Minimum 2 people. Please allow 1.5 hours for the experience.*

|  |               |
|--|---------------|
| Feed Me Menu (Shared Tasting Experience)         | 75 per person |
| + Wine Pairing (4 Wines, Tea and Coffee)         | 40 per person |
| + Cheese Board (2 Cheeses, Quince Paste, Lavosh) | 16 per person |

*Wine Pairing and Cheese Board only available as part of Feed Me Menu*

## CHILDREN'S MENU

*12 and Under*

|   |    |
|---|----|
| Fish and Chips, Tomato Sauce                      | 12 |
| Boneless Fried Chicken Bites, Chips, Tomato Sauce | 14 |
| Kids Pasta  | 12 |

V | Vegetarian   VE | Vegan   GF | Gluten Free   DF | Dairy Free   NF | Nut Free  
/O | Option Available

*\*Sommeliers Recommended Pairing*



## CREATE YOUR OWN CHARCUTERIE PLATTER

|                  |    |
|------------------|----|
| Select 3 items   | 26 |
| Select 5 items   | 39 |
| Select 7 items   | 54 |
| Additional items | 7  |

*Select from the following items:*

### **Cheese**

Swag Ashed Chevre, Woodside Cheese Wrights, *Adelaide Hills, SA*

Onkaparinga Creamery Brie, *Mt Lofty Ranges, SA*

Onkaparinga Creamery Blue, *Mt Lofty Ranges, SA*

Manchego, *La Mancha Region, Spain*

Taleggio, *Val Taleggio, Northern Italy*

### **Charcuterie**

Calabrese, Air Dried Free Range Pork, *Marino, SA*

Flat Pancetta, Air Matured for 3 Months Pork Belly, San José, *Newton, SA*

Capocollo, Cured and Air Matured Pork Scotch Fillet, *Marino, SA*

Bresaola, Italian Style Air Matured Eye Fillet, Grass Fed Beef, *Marino, SA*

Prosciutto, Australian Female Pork, 18 Months San José, *Newton, SA*

*All Platters served with House Baked Bread, Quince Paste, Adelaide Plains Olives, Dried Fruit & Lavosh. Gluten-Free Crackers available.*

V | Vegetarian   VE | Vegan   GF | Gluten Free   DF | Dairy Free   NF | Nut Free  
/O | Option Available



NWC **WINED** BAR



WINES AND  
OTHER BEVERAGES





## TASTING ROOM

Welcome to The Tasting Room at the National Wine Centre, an unparalleled destination in the Southern Hemisphere. As the largest of its kind, we proudly present wine enthusiasts the chance to taste up to 120 wines sourced from approximately 65 diverse regions across Australia.

Our exceptional Enomatic Wine machines, with their distinctive design, facilitate this one-of-a-kind wine adventure. You have the liberty to savour the wines of your preference, opting for tastings, half glasses, or full glasses — tailoring the experience to your desires.

For further details and personalised guidance, don't hesitate to reach out to any of our dedicated staff. Embrace the experience of wine exploration at The Tasting Room — where each wine tells a different Australian wine story.

*Please ask one of our friendly staff for your own wine tasting card.*

*Please note: Vintage may be subject to change without notice.*



## SPARKLING WINE

|  |         |
|--|---------|
| NV Grace Under Pressure Blanc de Blanc<br><i>Mount Gambier, SA</i>                 | 14/55   |
| 2018 Mordrelle Blanc de Blanc<br><i>Adelaide Hills, SA</i>                         | 18/75   |
| NV Daosa Natural Reserve<br><i>Adelaide Hills, SA</i>                              | 18/75   |
| NV House of Arras 'A by Arras' Premium Cuvee<br><i>Tasmania</i>                    | 15.5/63 |
| NV Jansz Premium Rosé<br><i>Tasmania</i>   | 14.5/58 |
| NV Springs Road 'Little Island Fizz' Shiraz Cabernet<br><i>Kangaroo Island, SA</i> | 13.5/53 |
| 2023 Montevicchio Moscato 'Frizzante'<br><i>Heathcote, VIC</i>                     | 13/50   |

## WHITE WINE

|  |         |
|--|---------|
| 2024 Rockford 'Eden Valley' Riesling<br><i>Eden Valley, SA</i>                   | 16/65   |
| 2025 Hahndorf Hill Pinot Grigio<br><i>Adelaide Hills, SA</i>                     | 13.5/53 |
| 2024 Penny's Hill Sauvignon Blanc<br><i>Adelaide Hills, SA</i>                   | 13.5/53 |
| 2024 Patrick Sullivan 'Limestone Coast' Chardonnay<br><i>Limestone Coast, SA</i> | 14.5/58 |



## ROSÉ WINE

|  |       |
|--|-------|
| 2023 Skillogee 'Estate' Rosé<br><i>Clare Valley, SA</i>      | 13/50 |
| 2025 Turkey Flat Rosé Can 250ml<br><i>Barossa Valley, SA</i> | 17    |

## RED WINE

|   |       |
|---|-------|
| 2023 Levantine Hill 'Levant' Pinot Noir<br><i>Yarra Valley, VIC</i>   | 16/65 |
| 2024 Yangarra 'Circle' Grenache<br><i>McLaren Vale, SA</i>            | 14/55 |
| 2021 Kaesler 'Reach for the Sky' GSM<br><i>Barossa Valley, SA</i>     | 15/60 |
| 2024 Hither & Yon Tempranillo<br><i>McLaren Vale, SA</i>              | 14/55 |
| 2021 Brand & Sons 'Night Owls' Shiraz Malbec<br><i>Coonawarra, SA</i> | 15/60 |

## SWEET & FORTIFIED WINE

*(75ml glass)*

|  |         |
|--|---------|
| 2024 Mount Horrocks 'Cordon Cut' Riesling<br><i>Clare Valley, SA</i>           | 17/70   |
| 2021 De Bortoli 'Noble One' Botrytis Semillon<br><i>Riverina, NSW</i>          | 16/65   |
| 2017 Chalmers Appasimento Lambrusco Maestri<br><i>Murray Darling, VIC</i>      | 16.5/68 |
| NV Campbells Rutherglen Topaque<br><i>Rutherglen, VIC</i>                      | 10/50   |
| 2024 Metala 'Guardian' Limited Release Fortified<br><i>Langhorne Creek, SA</i> | 12/95   |
| NV Honey Moon Sweet Cream Apera<br><i>Adelaide Hills, SA</i>                   | 14/73   |



## WINE FLIGHTS

### White Wine Flight – \$16 – 150ml

2024 Rockford 'Eden Valley' Riesling *Eden Valley, SA*

2024 Penny's Hill Sauvignon Blanc *Adelaide Hills, SA*

2024 Patrick Sullivan 'Limestone Coast' Chardonnay *Limestone Coast, SA*

### Red Wine Flight – \$16 – 150ml

2024 Yangarra 'Circle' Grenache *McLaren Vale, SA*

2021 Kaesler 'Reach for the Sky' GSM *Barossa Valley, SA*

2021 Brand & Sons 'Night Owls' Shiraz Malbec *Coonawarra, SA*

### Sparkling Wine Flight – \$19 – 150ml

NV Grace Under Pressure Blanc de Blanc *Mount Gambier, SA*

NV Jansz Premium Rosé *Tasmania*

NV Springs Road 'Little Island Fizz' Shiraz Cabernet *Kangaroo Island, SA*

### Sweet Wine Flight - \$19 – 75ml

2024 Mount Horrocks 'Cordon Cut' Riesling *Clare Valley, SA*

2021 De Bortoli 'Noble One' Botrytis Semillon *Riverina, NSW*

2017 Chalmers Appasimento Lambrusco Maestri *Murray Darling, VIC*

### Fortified Wine Flight - \$19 – 75ml

NV Campbells Rutherglen Topaque *Rutherglen, VIC*

2024 Metala 'Guardian' Limited Release Fortified *Langhorne Creek, SA*

NV Honey Moon Sweet Cream Apera *Adelaide Hills, SA*



## BEER AND CIDER

### Classic Beers

|                                      |    |
|--------------------------------------|----|
| Coopers Pale Ale <i>Adelaide, SA</i> | 11 |
| Hanh Superdry <i>Camperdown, NSW</i> | 11 |
| Asahi Superdry <i>Japan</i>          | 12 |
| Guinness <i>Dublin, Ireland</i>      | 14 |

### Craft Beers

|   |      |
|---|------|
| Stone & Wood Pacific Ale <i>Byron Bay, NSW</i>            | 12.5 |
| Mismatch Session Ale <i>Adelaide, SA</i>                  | 11   |
| Pirate Life South Coast Pale Ale <i>Port Adelaide, SA</i> | 12.5 |
| Pirate Life Hazy XPA <i>Port Adelaide, SA</i>             | 13   |

### Non Alc, Light & Mid Strength

|   |     |
|---|-----|
| Hahn Superdry 3.5% <i>Camperdown, NSW</i>           | 9.5 |
| Heineken Zero, Alcohol Free Beer <i>Netherlands</i> | 8.5 |

### Cider & Co.

|   |      |
|---|------|
| James Squire Orchard Crush Apple Cider <i>Camperdown, NSW</i> | 12.5 |
| Brookvale Union Ginger Beer <i>Brookvale, NSW</i>             | 14   |



## GINS WITH RECOMMENDED PAIRINGS

|  |    |
|--|----|
| 78 Degrees Classic Gin <i>Adelaide Hills, SA</i><br><i>Lemon/Orange and Tonic/Soda</i> | 13 |
| Adelaide Distilling Co. Adelaide Gin <i>Hackney, SA</i><br><i>Lemon and Tonic</i>      | 13 |
| Never Never Triple Juniper <i>McLaren Vale, SA</i><br><i>Lime and Tonic</i>            | 14 |
| Four Pillars Shiraz Gin <i>Yarra Valley, VIC</i><br><i>Lemon and Soda</i>              | 14 |
| KIS Wild Gin <i>Kangaroo Island, SA</i><br><i>Lime and Tonic</i>                       | 15 |
| Never Never Ginache <i>McLaren Vale, SA</i><br><i>Dried Raspberries and Soda</i>       | 16 |

## NON-ALCOHOLIC SPIRITS

|  |      |
|--|------|
| Banks Botanical <i>St Kilda, VIC</i><br><i>Dash of Bitters, Grapefruit and Tonic</i> | 13.5 |
|--|------|



## SPIRITS

### Vodka

Archie Rose Distilling Co. Vodka *Rosebery, NSW* 13

### Whiskey

Glenmorangie X, Blended Scotch *Tain, Scotland* 14.5

Talisker 10YR Whisky *Isle of Skye, Scotland* 16

### Bourbon

Makers Mark Kentucky Bourbon *Loretto, United States of America* 14

### Rum

Appleton Estate Extra 8YO *Jamaica* 15



## NON-ALCOHOLIC BEVERAGES

### Soft Drinks & Juices (300ml)

|  |     |
|--|-----|
| Pepsi/Pepsi Max/Lemonade/Ginger Ale/Soda | 5.5 |
| Spring Valley Juice – Apple/Orange       | 5.5 |

### Strangelove

|                             |      |
|-----------------------------|------|
| Tonic No. 8                 | 5.5  |
| Still Water 350ml/750ml     | 5/10 |
| Sparkling Water 350ml/750ml | 5/10 |

### Other

|                    |     |
|--------------------|-----|
| Lemon Lime Bitters | 5.5 |
| Soda Lime Bitters  | 5.5 |



## TEA & COFFEE

|  |                   |
|--|-------------------|
| Espresso                                 | 4.5               |
| Macchiato                                | 5                 |
| Long Macchiato                           | 5.5               |
| Piccolo                                  | Small 5 / Large 6 |
| Long Black                               |                   |
| Flat White                               |                   |
| Latte                                    |                   |
| Cappuccino                               |                   |
| Hot Chocolate                            |                   |
| Mocha                                    |                   |
| Chai Latte                               |                   |
| Dirty Chai                               |                   |
| Iced Long Black                          | 7                 |
| Iced Latte (Add Ice Cream - \$1.50)      | 7                 |
| Iced Chai Latte (Add Ice Cream - \$1.50) | 7                 |
| Iced Chocolate (Contains Ice Cream)      | 8                 |
| Iced Coffee (Contains Ice Cream)         | 8                 |
| T2 Tea range                             | Mug 3.5 / Pot 4.2 |
| <b>Alternative Milk &amp; Extras:</b>    |                   |
| Lactose Free, Oat, Almond, Soy           | 0.5               |
| Extra Shot                               | 0.5               |
| Syrup - Vanilla, Hazelnut, Caramel       | 1                 |



