



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.

*Please inform our friendly staff if you have any allergies or dietary requirements.
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.*



TEA & COFFEE

Espresso	4.7
Macchiato	5.2
Long Macchiato	5.7
Piccolo	Small 5.2 / Large 6.4
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 4 / Pot 5

Alternative Milk & Extras:

Lactose Free, Oat, Almond, Soy	0.5
Extra Shot	0.5
Syrup - Vanilla, Hazelnut, Caramel	1



SMALL PLATES

Rosemary Focaccia, Whipped Butter, Red Wine Salt V, GF/O, DF/O <i>Sparkling Blanc de Blanc*</i>	10
Thai Chicken Meatballs, Yellow Curry Sauce, Fried Shallots, Toasted Sesame GF, DF, NF <i>Gewürztraminer / White Frontignac*</i>	16
Blue Cheese Polenta, Quandong Chutney, Parmesan, Salt & Vinegar Saltbush V, GF, NF <i>Riesling*</i>	16
Grilled Haloumi, Roast Pumpkin, Korean Miso, Balsamic Glaze, Rocket, Lemon Yoghurt, Herb Oil V, GF, NF <i>Vermentino / Semillon*</i>	21
Roast Beetroots, Almond Ajo Blanco, Lemon Myrtle Dukkah, Vincotto VE, GF <i>Rosé*</i>	21
Prawns, Creamy Garlic Sauce, Chilli, Toasted Baguette NF, GF/O <i>Sauvignon Blanc*</i>	24

Please inform our friendly staff if you have any allergies or dietary requirements.
V | Vegetarian VE | Vegan GF | Gluten Free DF | Dairy Free NF | Nut Free
/O | Option Available

**Sommeliers Recommended Pairing*



LARGE PLATES

Rump Cap Steak, Broccolini, Pumpkin Purée, Roast Shallot Butter Red Wine Jus GF, NF, DF/O <i>Shiraz / Malbec*</i>	36
Crispy Skin Salmon, Sous Vide Leek, Lemon Myrtle, Beurre Blanc, Finger Lime & Fried Salt Bush GF, NF <i>Chardonnay / Chenin Blanc*</i>	36
Masterstock Braised Pork Belly, Apple Miso Purée, Five Spice Candied Cashews, Asian Herb Salad, Nahm Jim Dressing GF, DF, NF/O <i>Grenache / Nero d'Avola*</i>	34
Barossa Shiraz Braised Beef Ragu, Pappardelle, Parmesan, Winter Herbs NF <i>Nero d'Avola*</i>	35
Potato Gnocchi, Mushroom Fricassée, Summer Peas, Chives Parmesan V, NF <i>Viognier*</i>	29
Crispy Tofu, Glazed Mushrooms, Braised Lentils, Whipped Tahini & Herbs VE, GF, NF <i>Pinot Noir / Gamay*</i>	28



NON-ALCOHOLIC BEVERAGES

Soft Drinks & Juices (300ml)

Pepsi/Pepsi Max/Lemonade/Ginger Ale/Soda	5.7
Spring Valley Juice – Apple/Orange	6
Mountain Fresh Juice: Tropical, Apple Guava, Apple Mango	6.5

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

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**Sommeliers Recommended Pairing*



SPIRITS

Vodka

Archie Rose Distilling Co. Vodka *Rosebery, NSW* 13.5

Whiskey

Glenmorangie X, Blended Scotch *Tain, Scotland* 15

Talisker 10YR Whisky *Isle of Skye, Scotland* 16.5

Bourbon

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

Rum

Appleton Estate Extra 8YO *Jamaica* 15.5



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** 6 / 12

NIBBLES

Salted Mixed Nuts **VE, GF** 8

Marinated Olives **VE, GF, NF** 8

DESSERT

Basque Cheesecake, Apple Sauce, Almond Crumb,
Chantilly Cream **V, NF** 14
*Botrytis Semillon**

Spiced Almond Frangipane, Vanilla Crème Fraîche,
Poached Rhubarb & Strawberry Compote **V, GF, DF/O** 14
*Cordon Cut Riesling**

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/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)	45 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



GINS WITH RECOMMENDED PAIRINGS

Adelaide Distilling Co. Adelaide Gin <i>Hackney, SA</i> <i>Lemon and Tonic</i>	15.5
Never Never Triple Juniper <i>McLaren Vale, SA</i> <i>Lime and Tonic</i>	14.5
Four Pillars Shiraz Gin <i>Yarra Valley, VIC</i> <i>Lemon and Soda</i>	14
KIS Wild Gin <i>Kangaroo Island, SA</i> <i>Lime and Tonic</i>	15
Never Never Ginache <i>McLaren Vale, SA</i> <i>Dried Raspberries and Soda</i>	16

NON-ALCOHOLIC SPIRITS

Banks Botanical <i>St Kilda, VIC</i> <i>Lemon and Tonic</i>	13.5
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**Sommeliers Recommended Pairing*



BEER AND CIDER

Classic Beers

Coopers Pale Ale <i>Adelaide, SA</i>	11
Hanh Superdry <i>Camperdown, NSW</i>	11.5
Asahi Superdry <i>Japan</i>	11.5
Guinness <i>Dublin, Ireland</i>	15

Craft Beers

Stone & Wood Pacific Ale <i>Byron Bay, NSW</i>	14
Mismatch Session Ale <i>Adelaide, SA</i>	12
Pirate Life South Coast Pale Ale <i>Port Adelaide, SA</i>	13.5
Pirate Life Hazy XPA <i>Port Adelaide, SA</i>	14

Non Alc, Light & Mid Strength

Hahn Superdry 3.5% <i>Camperdown, NSW</i>	10.5
Heineken Zero, Alcohol Free Beer <i>Netherlands</i>	9.5

Cider & Co.

David Franz Golden Scrumpy Apple & Grape Cider <i>Barossa Valley, SA</i>	14
Brookvale Union Ginger Beer <i>Brookvale, NSW</i>	15



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.

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/O | Option Available



WINE FLIGHTS

Sparkling Wine Flight – \$19 – 150ml

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

NV Jansz Premium Rosé *Tasmania*

2023 Mordrelle 'Wild Horse' Sparkling Malbec *Langhorne Creek, SA*

White Wine Flight – \$16 – 150ml

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

2025 Wangolina Sauvignon Blanc *Langhorne Creek, SA*

2024 Koerner 'The Hills' Chardonnay *Adelaide Hills, SA*

Red Wine Flight – \$16 – 150ml

2024 Willunga 100 Grenache *McLaren Vale, SA*

2023 White Gate Nero d'Avola *Barossa Valley, SA*

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

Sweet Wine Flight - \$19 – 75ml

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

2022 De Bortoli 'Noble One' Botrytis Semillon *Riverina, NSW*

2024 L'Anima 'Sobremesa' Muscat Blanc *McLaren Vale, SA*

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*



ROSÉ WINE

2025 Lake Breeze Grenache Rosato 13/50
Langhorne Creek, SA

2025 Turkey Flat Rosé Can 250ml 17
Barossa Valley, SA

RED WINE

2025 Commune of Buttons 'Eurilla Single Vineyard' Pinot Noir 16.5/68
Adelaide Hills, SA

2024 Willunga 100 Grenache 14.5/58
McLaren Vale, SA

2024 Soul Growers 'Equilibrium' GSM 15/60
Barossa Valley, SA

2023 White Gate Nero d'Avola 14.5/58
McLaren Vale, SA

2021 Brand & Sons 'Night Owls' Shiraz Malbec 15/60
Coonawarra, SA

SWEET & FORTIFIED WINE

(75ml glass)

NV Campbells Rutherglen Topaque *Rutherglen, VIC* 10/50

2024 Mount Horrocks 'Cordon Cut' Riesling *Clare Valley, SA* 17/70

2022 De Bortoli 'Noble One' Botrytis Semillon *Riverina, NSW* 16/65

2024 L'Anima 'Sobremesa' Muscat Blanc *McLaren Vale, SA* 13.5/65

2024 Metala 'Guardian' Limited Release Fortified *Langhorne Creek, SA* 12/95

NV Honey Moon Sweet Cream Apera *Adelaide Hills, SA* 14/73



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 <i>Mount Gambier, SA</i>	14/55
2019 Grey-Smith Blanc de Blanc <i>Mount Gambier, SA</i>	15/60
NV Daosa Natural Reserve <i>Adelaide Hills, SA</i>	18/75
NV Pirie Sparkling <i>Tasmania</i>	17/70
NV Jansz Premium Rosé <i>Tasmania</i>	14.5/58
2023 Mordrelle 'Wild Horse' Sparkling Malbec <i>Langhorne Creek, SA</i>	16.5/68

WHITE WINE

2024 Rockford 'Eden Valley' Riesling <i>Eden Valley, SA</i>	16/65
2025 Hahndorf Hill Pinot Grigio <i>Adelaide Hills, SA</i>	13.5/53
2025 Wangolina Sauvignon Blanc <i>Limestone Coast, SA</i>	13/50
2024 Koerner 'The Hills' Chardonnay <i>Adelaide Hills, SA</i>	15/60
2024 Il Cattivo Fiano <i>Langhorne Creek, SA</i>	13.5/53