



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.



SMALL PLATES

Rosemary Foccacia, Whipped Butter, Red Wine Salt V, GF/O, DF/O <i>Sparkling Blanc de Blanc *</i>	10
Octopus Ceviche, Charred Chilli and Celery Leche De Tigre, Finger Lime, Avocado Cream, Crisp Rice Paper GF, DF [A] <i>Riesling / Alvarinho *</i>	24
Heirloom Tomato, Whipped Ricotta, Soy Sauce, Mirin and Sesame Oil Dressing, Green Herb Oil, Toasted Walnuts V, GF, VG/O <i>Fiano / Rosé *</i>	18
Charred Zucchini, Labneh, Preserved Lemon, Dukkah, Fresh Mint, Pomegranate Molasses Sauce, Toasted Almond Flakes V, VE, GF <i>Viognier / Marsanne *</i>	18
Smoked Chorizo & Sweetcorn Croquettes, Aged Cheddar, Sherry Aioli, Charred Corn Relish <i>Pinot Noir / Gamay *</i>	20
Golden Fried Calamari, Charred Spring Onion & Anchovy Emulsion, Shaved Celery, Horseradish & Dijon Dressing GF, DF [A] <i>Chardonnay / Assyrτικο *</i>	24

Seafood Origin

[A] Australia [I] Imported [M] Mixed Origin

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

Chicken Saltimbocca, Prosciutto, Sage, Romesco Sauce GF, DF <i>Pinot Grigio / Sangiovese *</i>	34
Crispy Skin Barramundi, Pea Puree, Shaved Fennel and Herb Salad, Lemon Myrtle Beurre Blanc GF [A] <i>Semillon / Sauvignon Blanc *</i>	39
King Prawn and Blue Swimmer Crab Linguine, White Wine Butter, Garlic, Shallots, Chilli, Basil GF [M] <i>Riesling / Vermentino *</i>	42
Charred Eggplant, Herbed Freekeh, White Bean Puree, Grape and Caper Agrodolce, Crispy Shallots, Oregano V, VE, DF <i>Grenache / Nero d'Avola *</i>	30
Angus Sirloin, Rapini Salad, Jus GF, DF <i>Shiraz / Cabernet Sauvignon *</i>	45

Seafood Origin

[A] Australia [I] Imported [M] Mixed Origin

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/O | Option Available

**Sommeliers Recommended Pairing*



SIDES

Charred Green Beans, Lemon Mustard Dressing, Toasted Pepitas VE, GF, DF	12
Crispy Salt and Vinegar Chat Potato V, VE, GF, DF	13
Mixed Leaf Salad, House Dressing V, VE, GF, DF	10
Fries, Garlic Aioli V, GF, NF	6 / 12

NIBBLES

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

DESSERT

Coconut Pannacotta, Charred Pineapple, Passionfruit Caramel, Thin Lime Meringue V, GF, DF <i>Cordon Cut Riesling *</i>	15
Basque Cheesecake, Riesling Strawberry Gel, Fresh Strawberries, Salted Cacao Nib Brittle V, GF <i>Botrytis Semillon *</i>	16

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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

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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.*

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/O | Option Available



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
MV Deviation Road Cuvée Blanc <i>Adelaide Hills, SA</i>	16/65
NV Phillip Shaw 'Edinburgh' Sparkling <i>Orange, NSW</i>	16.5/68
NV Jansz Premium Rosé <i>Tasmania</i>	14.5/58
2023 Mordrelle 'Wild Horse' Sparkling Malbec <i>Langhorne Creek, SA</i>	16.5/68
2023 Chalmers Montevercchio Moscato Frizzante <i>Heathcote, VIC</i>	13/50

WHITE WINE

2026 Gullyview Estate 'Two Three' Riesling <i>Clare Valley, SA</i>	15/60
2025 Hahndorf Hill Pinot Grigio <i>Adelaide Hills, SA</i>	13.5/53
2025 Wirra Wirra 'Hiding Champion' Sauvignon Blanc <i>Adelaide Hills, SA</i>	13/50
2025 Vasse Felix 'Filius' Chardonnay <i>Margaret River, WA</i>	15/60
2024 Penny's Hill 'The Abstracts' Fiano <i>McLaren Vale, SA</i>	14.5/58



ROSÉ WINE

2025 Ricca Terra 'Colour of Calmness' Rosé <i>Riverland, SA</i>	13/50
2025 Turkey Flat Rosé Can 250ml <i>Barossa Valley, SA</i>	17

RED WINE

2023 St Mary's Pinot Noir <i>Limestone Coast, SA</i>	15.5/63
2024 Willunga 100 Grenache <i>McLaren Vale, SA</i>	14.5/58
2024 Vigna Cantina Sangiovese <i>Barossa Valley, SA</i>	14.5/58
2023 Elderton 'Bullet' Shiraz <i>Barossa Valley, SA</i>	14/55
Xanadu 'Circa 77' Cabernet Sauvignon <i>Margaret River, WA</i>	14/55

SWEET & FORTIFIED WINE

(75ml glass)

NV Campbells Rutherglen Topaque <i>Rutherglen, VIC</i>	10/50
2026 Mount Horrocks 'Cordon Cut' Riesling <i>Clare Valley, SA</i>	17/70
2022 De Bortoli 'Noble One' Botrytis Semillon <i>Riverina, NSW</i>	16/65
2024 L'Anima 'Sobremesa' Muscat Blanc <i>McLaren Vale, SA</i>	13.5/65
2024 Metala 'Guardian' Limited Release Fortified <i>Langhorne Creek, SA</i>	12/95
NV Honey Moon Sweet Cream Apera <i>Adelaide Hills, SA</i>	14/73



WINE FLIGHTS

Sparkling Wine Flight – \$20 – 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 – \$17 – 150ml

2026 Gullyview Estate 'Two Three' Riesling *Clare Valley, SA*

2025 Hahndorf Hill Pinot Grigio *Adelaide Hills, SA*

2025 Vasse Felix 'Filius' Chardonnay *Margaret River, WA*

Red Wine Flight – \$17 – 150ml

2023 St Mary's Pinot Noir *Limestone Coast, SA*

2024 Vigna Cantina Sangiovese *Barossa Valley, SA*

2023 Elderton 'Bullet' Shiraz *Barossa Valley, SA*

Sweet Wine Flight - \$20 – 75ml

2026 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 - \$20 – 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
Hahn 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



GINS WITH RECOMMENDED PAIRINGS

23rd Street Violet Gin, <i>Renmark, SA</i> <i>Dried Orange and Tonic Water</i>	14.5
Never Never Triple Juniper <i>McLaren Vale, SA</i> <i>Lime and Tonic</i>	14.5
Never Never Oyster Shell, <i>McLaren Vale, SA</i> <i>Dried Lemon and Tonic</i>	14.5
KIS Wild Gin <i>Kangaroo Island, SA</i> <i>Lime and Tonic</i>	15
Adelaide Distilling Co. Adelaide Gin <i>Hackney, SA</i> <i>Lemon and Tonic</i>	15.5
Never Never Ginache <i>McLaren Vale, SA</i> <i>Dried Orange 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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SPIRITS

Vodka

Archie Rose Distilling Co. Vodka <i>Rosebery, NSW</i>	13.5
Never Never Vodka, <i>McLaren Vale, SA</i>	14.5
Grey Goose Vodka, <i>France</i>	15.5

Whiskey

Glenmorangie X, Blended Scotch <i>Tain, Scotland</i>	15
Talisker 10YR Whisky <i>Isle of Skye, Scotland</i>	16.5

Bourbon

Makers Mark Kentucky Bourbon <i>Loretto, United States of America</i>	14
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Rum

Havana Club Anejo 3 Anos Rum, <i>Cuba</i>	12
Appleton Estate Extra 8YO <i>Jamaica</i>	15.5



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



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