



1837 BAROSSA RESTAURANT
Mediterranean Cuisine and Grill

1837 BAROSSA FUNCTION MENU

ENTRÉE AND MAIN 2-COURSE MEAL from \$85 / ALTERNATE DROP

Pick 2 items from Entrée and 2 items from Mains

ENTRÉES

Goat Cheese Tart (V)

Delicate house-baked goat cheese tart, served with saffron-infused yogurt, wild rocket, aged balsamic reduction, and roasted capsicum purée.

Potato Gnocchi Bolognese

Hand-rolled potato gnocchi in a slow-braised beef Bolognese, finished with Grana Padano.
Vegetarian option available with rich San Marzano marinara and fresh basil.

Arancini (Choice of Filling)

Crisp golden risotto croquettes with your choice of:

Bolognese

Chicken & Wild Mushroom

Four Cheese (V)

Roasted Pumpkin & Goat Cheese (V)

Served with garlic aioli and basil pesto.

Portuguese-Style Chicken Skewers (GF)

Char-grilled marinated chicken skewers, served with seasonal mixed leaves and house-made tzatziki.

Crispy Calamari (DF)

Lightly dusted calamari, flash fried and served with house nam jim, pickled onion, and cucumber ribbons.

Slow-Cooked Pork Belly (GF)

Twice-cooked pork belly with sticky chilli glaze, coleslaw, and spring onion finish.

Penne Pesto Salad (V)

Al dente penne tossed in fresh basil pesto with wild rocket, semi-dried tomatoes, and shaved Parmigiano Reggiano.

Beer-Battered Flathead Fillet

Crisp beer-battered flathead, served with golden chips and house-made tartar sauce.

V: Vegetarian GF: Gluten Free DF: Dairy Free





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MAINS

Moroccan Spiced Chicken (GF)

Pan-seared Moroccan-spiced chicken breast served over a fragrant couscous salad, finished with house-made tzatziki.

Grilled Duck Breast

Crispy-skinned grilled duck breast served with creamy potato mash and a rich orange glaze, finished with blood orange slices.

Porterhouse Steak

Char-grilled porterhouse steak served with golden potato rosti, seasonal asparagus, and house gravy.

Chicken & Mushroom Risotto (GF)

Creamy Arborio rice simmered with chicken and mushrooms in a white wine sauce, finished with Parmesan.

(Vegetarian option available without chicken)

DESSERT OPTIONS

\$15 per person or serve your cake on plate for \$6 per person

DESSERTS

Chocolate Brownie (V)

Warm chocolate brownie finished with cocoa crumb, seasonal berries and berry coulis

Sticky Date Pudding (V)

Classic sticky date pudding served with rich caramel sauce and vanilla ice cream

Vanilla Panna Cotta (V, GF)

Silky vanilla panna cotta with dehydrated orange, milk chocolate leaf and berry compote

Vanilla Crème Brûlée Tart (V)

Crisp vanilla tart filled with brûlée custard, served with raspberry purée, fresh berries and crumble

V: Vegetarian GF: Gluten Free DF: Dairy Free

