



## LUNCH MENU

**WED - SUN:  
11.00AM - 3.00PM**

ORDER AT THE TABLE WITH



### STARTERS & SALADS

#### TOMATO & BASIL BRUSCHETTA

Toasted ciabatta, Roma tomatoes, basil pesto and EVOO olive oil

**16.00 V**

#### PUMPKIN PESTO BRUSCHETTA

Toasted ciabatta, pumpkin pesto, wild rocket, toasted pine nuts and fetta. Can remove fetta if Vegan is preferred

**16.00**

Add Chorizo **4.00**

#### FREEKEH AND ROASTED CAULIFLOWER

Warm freekeh, olives, roasted cauliflower, pomegranate, rocket and shaved parmesan and finished with zesty lemon vinaigrette.

**18.90**

Add Grilled Chicken **3.00**

#### GRILLED ASPARAGUS

Warm grilled, asparagus on toasted bread with basil pesto, wild rocket, goats cheese finished with olive oil and dukkah.

**18.90 GFA**

#### WARM CHICKEN SALAD

Grilled chicken on a bed of salad greens, cherry tomato, sliced cucumber, Spanish onion and capers. Finished with balsamic dressing

**18.90 GF**

#### SALT AND PEPPER CHICKEN WINGS

Roasted salt and pepper chicken wing pieces.

Served with tomato kasundi sauce or garlic aioli sauce

1/2 KG **16.00**

Full KG **26.00 GF**

### PLATTERS

#### BVCC CHEESE PLATTER

Triple Cream Brie, Aged La Dame, Adel Blue, beetroot relish, Lavosh and Blueberry and Shiraz fruit paste

**25.00**

#### FARMER'S PLATTER

Sliced smoked ham, cheddar cheese wedge, pickled vegetables, beetroot relish, pepperoni, crusty bread and smoked salted butter

**25.00**

#### TRIO OF DIPS

Trio of house made dips served with grilled ciabatta, crackers and bread sticks.

**18.00**

### SIDES

#### SWEET POTATO FRIES

served with aioli and plain salt

**9.00 GF**

#### CHIPS

served with aioli and chicken salt

**9.00** Add Gravy **3.00**

#### GARLIC BREAD

Garlic and herb ciabatta loaf

**9.00**

#### LEAF SALAD

Mixed leaves with cherry tomato and cucumber slices finished with house made vinaigrette

**5.00 GF V**

### DESSERTS

#### ASSORTED HOUSEMADE OR LOCALLY BAKED CAKES AND SLICES

Check cake cabinet for today's selection

#### BVCC CHOCOLATE FONDUE

BVCC Milk Chocolate, with a selection of fresh fruits, waffle, cake and lollies.

2 People **25.00**

4 People **45.00**

#### GELATO SANDWICH

Freshly baked sweet croissant filled with two scoops of gelato of your choice and drizzled with warm BVCC Milk Chocolate

**15.00**

# LUNCH MENU

**11.00 AM  
- 3.00 PM**

**BAROSSA  
VALLEY  
CHOCOLATE  
COMPANY**

ORDER AT THE TABLE WITH



## CLASSICS

---

### BENNI'S BREAKFAST ROLL

Toasted roll, crispy bacon, two fried eggs, hash brown and tomato relish

**18.90 GFA**

### FISH AND CHIPS

Two pieces of battered Flathead with chips, salad greens, lemon wedge and tartare sauce

**21.00**

### FANCY TOASTED SANDWICH

Leg ham, parmesan and swiss cheese béchamel toasted sandwich. Served with chips

**18.00**

### SLOW COOKED LAMB YIROS

Local slow cooked lamb on pita with house-made tzatziki, house-made tabouli, cos lettuce and cheese served with chips and charred lemon.

**22.00**

### STEAK SANDWICH

Minute steak on ciabatta bread with caramelised onion, tomato, lettuce, cheese and tomato relish. Served with chips.

**22.00 GFA**

### VEGAN BURGER

Toasted beetroot bun, vegan veggie Pattie Asian slaw, vegan aioli and sweet potato chips.

**22.00 GFA**

### GRILLED CHICKEN BURGER

Toasted potato bun, grilled chicken breast with kewpie mayo, salad greens, sliced tomato, sliced beetroot and caramelized onion jam. Served with chips.

**21.00 GFA**

### ASIAN BEEF BURGER

Toasted charcoal bun, Asian spiced pulled beef with slaw, kimchi and kewpie mayo. and chips.

**21.00 GFA**

## STONE BAKED PIZZAS

---

**GLUTEN FREE + 2.00**

### MARGARITA

Tomato sugo, basil pesto, bocconcini, fresh tomatoes and mozzarella

**24.00**

### BBQ CHICKEN

Tomato sugo, chicken breast, bacon, spring onion, mozzarella and Chipotle BBQ sauce

**24.00**

### HAM AND PINEAPPLE

Tomato sugo, ham, pineapple and mozzarella.

**24.00**

### BUTCHER'S

Tomato sugo, Barossa Fine Foods leg ham, pepperoni, bacon, salami mozzarella, oregano and rocket

**25.00**

### HOT AND SPICY

Korean hot sauce, salami, pepperoni, Chorizo, roasted capsicum, banana peppers, jalapeño's, chilli flakes, mozzarella.

**25.00**

## KIDS MENU - ALL 14.00

---

**12 AND UNDER ONLY**

### KIDS PLATTER

Smoked ham, carrot sticks, cheese, baby cucumber and plain crackers

### FISH & CHIPS

one piece of battered fish with chips and tomato sauce.

### CRUMBED CHICKEN & CHIPS

Crumbed chicken with chips and tomato sauce

### HAM & CHEESE PIZZA

7" pizza with tomato sugo, ham and cheese

### **\*\*FREE! CODE CRACKER!**

Dining with us? Complete our code cracker around the property to receive a free chocolate! Ask staff for details.

## COFFEE

### BAROSSA BEAN ADDICTION EXCLUSIVE ROAST

Short Black

Piccolo

Macchiato

**3.50**

Long Black

Flat White / Latte

Cappuccino

Mocha

Chai

**CUP 4.50 / MUG 5.50**

### Chocogato

BVCC Affogato with espresso, melted Belgian chocolate and vanilla gelato

**12.00**

## HOT CHOCOLATE

### Signature Hot Chocolate

Milk

Dark

White

**CUP 4.50 / MUG 5.50**

### Specialty Hot Chocolate

Milk Honeycomb

Milk Peppermint

Dark Chilli

**CUP 6.00 / MUG 7.00**

Babycino / Baby Hot Chocolate

**2.50**

## LOOSE LEAF TEA

Barossa Breakfast

English Earl Grey

China White

Organic China Green Sencha

Mexican Mango Chilli

Granny's Garden (Caffeine Free)

Fitness (Caffeine Free)

After Dinner Mint (Caffeine Free)

**POT FOR ONE 4.50 / TWO 9.00**

## MILKSHAKES

WITH HOUSE-MADE GELATO

Chocolate

Vanilla

Strawberry

Caramel

Bubblegum

Lime

Honeycomb

Cookies & Cream

Iced Coffee

Iced Chocolate

**KIDS 5.00 / REGULAR 6.50**

**THICKSHAKE 7.50**

## COLD DRINKS

Bickford's Lemon Lime & Bitters

Bickford's Creamy Soda

Bickford's Ginger Beer

Ashton valley spritz apple juice

Ashton valley sparkling apple and pineapple juice

Coca Cola, Coca Cola No Sugar, Sprite, Fanta

**4.50**

### Besa Cold Pressed Juices

Orange

Apple

Apple & Strawberry

Apple & Cherry

Multi-Vitamin

**5.50**

### Mt Franklin Water

600ml Still / 330ml Sparkling

**4.00**

750ml Sparkling / 750ml Still

**6.00**

Soy, Almond, Lactose Free Milk, Oat, Coconut

**+1.00**

Vanilla, Caramel, Hazelnut Syrup

**+0.60**

Extra Shot

**+0.50**

## WINE: VINEYARD ROAD

---

### BUBBBLES

#### MOSCATO

G 7.00 / B. 20.00

#### BRUT CUVÉE NV South Australia

G. 7.00 / B. 20.00

#### SPARKLING SHIRAZ NV South Australia

G. 7.00 / B. 20.00

### WHITE

#### SAUVIGNON BLANC 2021 Langhorne Creek

G 7.00 / B 20.00

#### PINOT GRIGIO 2021 Langhorne Creek

G. 7.00 / B. 20.00

#### RIESLING 2020 Clare Valley

G. 7.00 / B. 20.00

## *Vineyard Road*

Vineyard Road is a winery created by experienced vineyard managers – they understand that great wine is made in the vineyard, including the estate that Barossa Valley Chocolate Company is built on!

Our entire wine list is available to taste, takeaway or enjoy at the Barossa Valley Chocolate Company at Cellar Door prices. Feel free to explore the range further in our Cellar Door, located next to the Cafe, with hosted tastings and Wine & Chocolate pairing experiences.

Vineyard Road also has Cellar Doors at Langhorne Creek and Kent Town, Adelaide.

[vineyardroad.com.au](http://vineyardroad.com.au)

### RED

#### SANGIOVESE ROSÉ 2021 Langhorne Creek

G. 7.00 / B. 20.00

#### SHEAOAK LOG ESTATE GRENACHE 2019 Barossa Valley

G. 8.50 / B. 30.00

#### RESERVE SHIRAZ 2017 Barossa Valley

G. 8.50 / B. 30.00

#### MOPPA SPRINGS ESTATE SHIRAZ 2016 Barossa Valley - SOLD OUT

G. 12.00 / B. 40.00

#### MOPPA SPRINGS ESTATE CAB. SAUV. 2016 Barossa Valley

G. 12.00 / B. 40.00

#### STAN-THE-MAN CAB. SAUV/SHIRAZ

2016 Barossa Valley -

G. 12.00 / B. 40.00

#### FINE ACRES SHIRAZ 2017 Barossa Valley

G: 12.00 / B: 40.00

#### THE EDGE SHIRAZ 2017 Barossa Valley

G: 20.00 / B: 65.00

#### ALESSANDRA CABERNET SAUVIGNON

2015 Eden Valley

G: 20.00 / B: 55.00

### BEER & CIDER

---

#### COOPERS

Pacific Ale / Pale Ale / Coopers Light  
**8.00**

#### BAROSSA VALLEY CIDER CO.

Apple Cider / Pear Cider  
**7.00**

#### REHN BIER, TANUNDA

Weizen Summer Ale / Tripel / IPA  
**9.50**