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

KIDS 5.00 / REGULAR 6.50 THICKSHAKE 7.50

COLD DRINKS

Bickford's Lemon Lime & Bitters
Bickford's Creamy Soda
Bickford's Ginger Beer
Coca Cola, Coca Cola No Sugar, Sprite, Lift **4.50**

Besa Cold Pressed Juices

Orange or Apple Apple & Strawberry Apple & Cherry Green Multi-Vitamin **5.50**

Mt Franklin Water

600ml Still / 330ml Sparkling

4.00

750ml Sparkling / 750ml Still

6.00

Soy, Almond, Lactose Free Milk, +1.00
Oat. Coconut

Vanilla, Caramel, Hazelnut Syrup +0.60

Extra Shot +0.50

WINE: VINEYARD ROAD

BUBBBLES

MOSCATO

G 7.00 / B. 20.00

BRUT CUVEE 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 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

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

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 / Pilsner / Tripel / IPA

9.50



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 Torzi Matthew's EVOO olive oil **16.00 V**

PUMPKIN PESTO BRUSCHETTA

Toasted ciabatta, pumpkin pesto, wild rocket and toasted pine nuts.

16.00 V

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 tenders, 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 chicken wing pieces toasted in salt and pepper mix. Served with kasundi sauce or garlic aioli

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 Maggie Beer's fruit paste

25.00

FARMER'S PLATTER

Sliced smoked ham, cheddar cheese wedge, pickled vegetables, beetroot spread, 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**

THICK CUT CHIPS

served with aioli and chicken salt

9.00 GF 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 vinigarette

5.00 GF V

DESSERTS

ASSORTED HOUSEMADE OR LOCALLY BAKED CAKES AND SLICES

Check cake cabinet for today's selection

BVCC CHOCLATE FONDUE

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

2 People **25.00**

4 People **45.00**

GELATO SANDWICH

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

15.00

LUNCH MENU

BAROSSA VALLEY CHOCOLATE COMPANY

11.00 AM - 3.00 PM

ORDER AT THE TABLE WITH



CLASSICS

BENNI'S BREAKFAST ROLL

Toasted ciabbata 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

Barossa Fine Foods leg ham, parmesan cheese and 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 thick cut chips and charred lemon.

22.00

STEAK SANDWICH

Minute steak on Apex Bakery ciabatta with caramelised onion, tomato, lettuce, cheese and tomato relish. Served with thick cut chips.

22.00 GFA

VEGAN BURGER

Toasted beetroot bun, BBQ pulled jack fruit, Asian slaw, vegan aioli and sweet potato chips.

22.00 GFA

GRILLED CHICKEN BURGER

Toasted spinach 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.

21.00 GFA

STONE BAKED PIZZAS

GLUTEN FREE + 2.00

MARGARITA

Tomato sugo, basil pesto, fior de latte, fresh Roma tomatoes and mozzarella **24.00**

BBQ CHICKEN

Tomato sugo, chicken breast, bacon, spring onion, mozzarella and 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, Shultz butchers bacon, Salami mozzarella, oregano and rocket 25.00

HOT AND SPICY

Korean hot sauce, salami, pepperoni, Chorizo, roasted capsicum, banana peppers, 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

MAC AND CHEESE BALLS

Four crispy mac and cheese balls served with chips and tomato sauce

CRISPY 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.