



NWC **WINED** BAR



### 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.

*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.*





## OUR FOOD PHILOSOPHY

**“I believe that cooking should be innovative and versatile. Producing flavourful food is achieved by creating the balance and harmony of its components.”**

*National Wine Centre of Australia – Executive Chef Sato Kikuchi*

The following menu is a reflection of Chef Sato’s food philosophy featuring an array of native ingredients and fresh herbs and spices, many of which are sourced from the surrounding gardens or grown onsite.

South Australia is fortunate to have access to the freshest quality produce from Adelaide and our surrounding regions. The NWC prides itself on selecting produce which allows guests to experience the best of South Australia.

Our menu celebrates our local environment, pays tribute to the land and highlights the abundance of seasonal variety which inspires each of our menus throughout the year.

Our menu is designed to pair exceptionally well with each of the wine varieties available for tasting and our Sommeliers will be more than happy to make suggestions on the perfect food and wine pairing.

We hope this philosophy is reflected through your culinary experience here at the NWC Wined Bar.

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SMALL PLATES

Native Thyme Focaccia, Olive Oil, House Dukkah V <i>Prosecco*</i>	10
Whipped Ricotta, Pickled Grapes, Honey, Macadamia Crumb, Toasted Baguette V, GF/O <i>Sparkling/White Frontignac*</i>	16
Chicken Liver Parfait, Red Wine Quandong Jelly, Brioche, Pickles GF/O <i>Pinot Noir/Gamay*</i>	21
Crispy Eggplant, Red Wine Vinegar Honey, Crème Fraîche, Sesame Seeds, Soft Herbs V, GF/O <i>Sauvignon Blanc/Grüner Veltliner*</i>	16
Polenta Fetta Bites, Smoked Tomato Jam, Parmesan V <i>Pinot Gris/Pinot Grigio*</i>	15
Kingfish, Buttermilk, Chive Oil, Roe, Petit Herbs, Leek Ash GF <i>Rosé/Sparkling Rosé*</i>	26
Crispy Pork Belly, Shallot Caramel, Pickled Daikon, Gingered Apple DF, GF <i>Riesling/Gewürztraminer*</i>	24



DF | Dairy Free   GF | Gluten Free   NF | Nut Free   V | Vegetarian   VE | Vegan  
/O | Option Available

*\*Sommelier's Recommended Pairing*

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LARGE PLATES

Beef Cheeks, Celeriac Purée, Gremolata, Green Beans GF <i>Malbec/Barbera*</i>	34
Atlantic Salmon, Smoked Cream, Kinkawooka Mussels, Romanesco Cauliflower, Cavolo Nero GF <i>Chardonnay/Pinot Noir*</i>	37
Battered Flathead, Mixed Leaf Salad, Tartare, Chips DF <i>Assyrtiko/Grüner Veltliner*</i>	27
Chicken Burger - Southern Fried Chicken, Sesame Mayo, Lettuce, Pickles, Chips GF/O <i>Grenache/Chenin Blanc*</i>	29
Roasted Broccoli, White Bean Purée, Hazelnut Pangrattato, Agrodolce VE, GF/O <i>Fiano*</i>	23
Pumpkin and Halloumi Salad, Quinoa, Beetroot Hummus, Pickled Carrots, V, GF <i>Chenin Blanc*</i>	25
Lamb Ragu, Pappardelle, Grana Padano, Chives DF/O <i>Shiraz/Tempranillo*</i>	35



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/O | Option Available

*\*Sommelier's Recommended Pairing*

## SIDES

Chips, Tomato Sauce VE, DF	6/12
Garden Salad, Cannellini Beans, Red Wine Vinaigrette, Orange VE, DF, GF	12
Steamed Seasonal Greens, Preserved Lemon Oil DF, GF, VE	12

## NIBBLES

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

## DESSERT

Vanilla and Lemon Myrtle Panna Cotta, Red Wine Poached Orange, Candied Almonds DF, GF <i>Botrytis Riesling*</i>	13
Chocolate Brownie, Sour Cherry Compote, Coconut Mascarpone GF <i>Tawny Port/Muscadelle*</i>	14



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*\*Sommelier's Recommended Pairing*



## FEED ME MENU

Can't decide? Let our chefs take you on a food journey, with a selection of dishes from our menu 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)	40 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
Six Inch Leg Ham and Bocconcini Pizza	12
Angel Hair Pasta, Tomato, Parmesan Cheese	12



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*\*Sommelier's 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*

Mt Jagged Mature Cheddar, Alexandrina Cheese Co, *Fleurieu Peninsula, SA*

Banksia, Long Paddock Cheese, *Castlemaine, VIC*

Onkaparinga Creamery Blue, *Mt Lofty Ranges, SA*

### Charcuterie

Aged Chorizo, Spanish Style Air Dried Mild Pork, San Jose, *Newton, SA*

Flat Pancetta, Air Matured for 3 Months Pork Belly, San Jose, *Newton, SA*

Osso Collo, Cured and Air Matured Pork Scotch Fillet, San Jose, *Newton, SA*

Garlic Mettwurst, German Style Fermented and Smoked Beef and Pork, *Gawler, SA*

Bresaola, Italian Style Air Matured Eye Fillet, Grass Fed Beef, San Jose, *Newton, SA*

Prosciutto, San Jose, *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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NWC **WINED** BAR



WINES AND  
OTHER BEVERAGES





## OUR WINE PHILOSOPHY

The National Wine Centre of Australia has one of the largest wine tasting facilities in the world, representing the Australian Wine Industry to our guests.

Our wine program recognises the importance key regions, wineries and brands hold within the industry on an international and local stage. We represent emerging regions, wineries and brands that are receiving recognition by their peers.

The wines available in our Tasting Room and cellar are a comprehensive collection of Australian wines including well-known and emerging brands and brands that are both rare and unique.

We hope our collection of wines will be enjoyed while onsite at the NWC and in the homes of local, interstate, and international guests through the ability to purchase at the NWC's Online Store.





## 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.*



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SPARKLING WINE

2021 Artisans of Barossa 'Small Batch' Blanc de Blanc <i>Eden Valley, SA</i>	14/55
2023 EKIN Sparkling Pinot Noir <i>Langhorne Creek, SA</i>	13/50
NV YVES Premium Cuvée <i>Yarra Valley, VIC</i>	14.5/58
2022 Dal Zotto 'Pucino' VP Prosecco <i>King Valley, VIC</i>	15/60
2021 Daosa Sparkling Rosé <i>Adelaide Hills, SA</i>	18.5/80
2020 Honey Moon Vineyards Shiraz Sparkling <i>Adelaide Hills, SA</i>	18/75
2023 Orbis Piquette Grenache ( <i>low-alc alternative 3.1%</i> ) <i>McLaren Vale, SA</i>	10.5/42

WHITE WINE

2023 Henschke 'Peggy's Hill' Riesling <i>Eden Valley, SA</i>	15/60
2022 Watkins 'Wild' Sauvignon Blanc <i>Fleurieu, SA</i>	12.5/48
2023 Norfolk Rise Pinot Grigio <i>Mt Benson, SA</i>	12.5/48
2023 Coulter C1 Chardonnay <i>Adelaide Hills, SA</i>	13/50
2023 Wangolina Moscato <i>Limestone Coast, SA</i>	12/45

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ROSÉ WINE

2023 Wines of Merrit Syrah Rosé  
*Margaret River, WA*

15/60

RED WINE

2021 Taltarni Pinot Noir  
*Central Victoria, VIC*

14.5/58

2022 Yalumba 'Bush Vine' Grenache  
*Barossa Valley, SA*

13/50

2021 Charles Melton 'La Belle Mere' GSM  
*Barossa, SA*

15/60

2022 Rockford 'Frugal Farmer' Grenache Mataro  
*Barossa Valley, SA*

15/60

2022 In Praise of Shadows Shiraz  
*McLaren Vale, SA*

14.5/58

SWEET & FORTIFIED WINE

*(75ml glass)*

2023 Heggies Vineyard Estate Botrytis Riesling

13

NV Chambers 'Rosewood Vineyards Muscadelle'

10

2019 De Bortoli 'Noble One' Botrytis Semillon

16

MV Seppeltsfield 10YO Para Grand Tawny

12

2020 Jericho Fortified Touriga Nacional

16

NV Fairbrossen 'Nightcap' Fortified Shiraz

14



## WINE FLIGHTS

### White Wine Flight – \$16 – 150ml

2023 Henschke 'Peggy's Hill' Riesling *Eden Valley, SA*

2022 Watkins 'Wild' Sauvignon Blanc *Fleurieu, SA*

2023 Coulter C1 Chardonnay *Adelaide Hills, SA*

### Red Wine Flight – \$16 – 150ml

2021 Taltarni Pinot Noir *Central Victoria, VIC*

2022 Rockford 'Frugal Farmer' Grenache Mataro *Barossa Valley, SA*

2022 In Praise of Shadows Shiraz *McLaren Vale, SA*

### Sparkling Wine Flight - \$19 – 150ml

2021 Artisans of Barossa Small Batch Blanc de Blanc *Eden Valley, SA*

NV YVES NV Premium Cuvée *Yarra Valley, VIC*

2020 Honey Moon Vineyards Shiraz Sparkling *Adelaide Hills, SA*

### Sweet Wine Flight - \$19 – 75ml

2023 Heggies Vineyard Estate Botrytis Riesling *Eden Valley, SA*

NV Chambers 'Rosewood Vineyards' Muscadelle *Rutherglen, VIC*

2020 De Bortoli 'Noble One' Botrytis Semillon *Riverina, NSW*

### Fortified Wine Flight - \$19 – 75ml

MV Seppeltsfield 10YO Para Grand Tawny *Barossa Valley, SA*

2020 Jericho Fortified Touriga Nacional *McLaren Vale, SA*

NV Fairbrossen 'Nightcap' Fortified Shiraz *Perth Hills, WA*



NWC

# WINED

BAR



## BEER AND CIDER

### Classic Beers

Heineken Lager *Netherlands*



11

### Craft Beers

Stone & Wood Pacific Ale *Byron Bay, NSW*

12.5

Pikes Pilsener *Sevenhill, SA*

12

Pikes Indian Pale Ale *Sevenhill, SA*

14

White Rabbit Dark Ale *South Geelong, VIC*

14

### Non Alc, Light & Mid Strength

Little Creatures 'Rogers' Amber Ale 3.8% *Fremantle, WA*

12

Heineken Zero, Alcohol Free Beer *Netherlands*

8.5

### Cider & Co.

James Squire Orchard Crush Apple Cider *Camperdown, NSW*

12.5

James Squire Ginger Beer *Camperdown, NSW*

13



## GINS WITH RECOMMENDED PAIRINGS

78 Degrees Classic Gin <i>Adelaide Hills, SA</i> <i>Lemon/Orange and Tonic/Soda</i>	13
Adelaide Distilling Co. Adelaide Gin <i>Hackney, SA</i> <i>Lemon and Tonic</i>	13
Never Never Triple Juniper <i>McLaren Vale, SA</i> <i>Lime, Mint and Tonic</i>	14
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>Dash of Bitters, Mint, Grapefruit and Tonic</i>	13.5
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SPIRITS

**Vodka**

Archie Rose Distilling Co. Vodka *Rosebery, NSW*

13

**Whiskey**

Glenmorangie X, Blended Scotch *Tain, Scotland*

14.5

Talisker 10YR Whisky *Isle of Skye, Scotland*

16

**Bourbon**

Jeffersons VSB Bourbon *Louisville, United States of America*

14

**Rum**

Appleton Estate Extra 8YO *Jamaica*

15

**Tequila**

Olmecca Altos Reposado *Mexico*

13

Olmecca Altos Plata *Mexico*

13





## NON-ALCOHOLIC BEVERAGES

### Soft Drinks and Juices (300ml)

Pepsi/Pepsi Max/Lemonade/Ginger Ale/Soda	5.5
Spring Valley Juice – Apple/Orange	5.5

### Strangelove

Tonic No. 8	5.5
Still Water 350ml/750ml	6/10
Sparkling Water 350ml/750ml	6/10

### Other

Lemon Lime Bitters	5.5
Soda Lime Bitters	5.5





## TEA AND COFFEE

Espresso	4.5
Macchiato	4.9
Long Macchiato	4.9

Piccolo Small 4.9/Large 5.9

- Long Black
- Flat White
- Latte
- Cappuccino
- Hot Chocolate
- Mocha
- Chai Latte
- Dirty Chai

Iced Long Black	5.2
Iced Latte (Add Ice Cream - \$1.5)	6.5
Iced Chai Latte (Add Ice Cream - \$1.5)	6.5
Iced Chocolate (Contains Ice Cream)	7.5
Iced Coffee (Contains Ice Cream)	7.5

T2 Tea range 3.5 MUG/4.2 POT

### Alternative Milk and Extras:

Lactose Free, Oat, Almond, Soy	0.7
Extra Shot	0.7
Sryup - Vanilla, Hazelnut, Caramel	1