

ENTREE

Focaccia with garlic, rosemary and sea salt (v)	8.50
Flatbread with grilled eggplant, tomato, parmesan & olives (v)	14.00
Tuna & chive croquettes, lemon aioli with parsley, preserved lemon salad	16.00
Leone 2018 Chardonnay	9.00
Leone 2015 Cabernet Sauvignon	8.50
Smoked trout mousse with toasted brioche & Leone Chardonnay jelly	18.00
Leone 2018 Chardonnay	9.00
Leone 2018 Rosato	8.50
Beef carpaccio, pickled carrot & beetroot, rocket & parmesan	18.00
Lou Miranda Estate 2018 Old Vine Grenache	13.00
Leone 2017 Merlot	8.50
Pork, chicken & pistachio terrine, apple & red wine relish, grilled ciabatta	19.00
Leone 'Old Vine' Sparkling Shiraz	12.00
Leone 2018 Pinot Grigio	8.50

MAINS

House made Gnocchi with Adel Blue & Lou Miranda Estate Aged Cobweb sauce (v)	26.00
Lou Miranda Estate 2015 Sagrantino	11.00
Leone 2018 Pinot Grigio	8.50
Nonna's beef ragu with pasta mafaldine*	26.00
Lou Miranda Estate 2013 Old Vine Shiraz	14.00
Leone 2015 Cabernet Sauvignon	8.50
Pumpkin, ricotta & spinach cannelloni, roasted tomato passata, basil oil & blistered tomatoes (v)	25.00
Leone 2017 Merlot	8.50
Leone 2015 Shiraz	8.50
Seafood pasta in white wine, chilli & garlic*	29.00
Leone 2018 Chardonnay	9.00
Leone 2018 Pinot Grigio	8.50
Pan seared buttermilk chicken, charred asparagus, crisp prosciutto, parmesan & lemon crumb	29.00
Lou Miranda Estate 2018 Old Vine Grenache	13.00
Leone 2017 Sauvignon Blanc	8.50
Market fish, smoke finished, salad of radicchio, watercress, parsley & fennel	MP
Leone 2018 Chardonnay	9.00
Leone 2018 Pinot Grigio	8.50

*Gluten free pasta available please add \$3.00

v - vegetarian

SIDES

Roast broccoli & cauliflower, currents, slivered almonds, yoghurt dressing	9.50
Panzanella caprese salad	9.50
Green salad with white wine vinaigrette	8.50
Shoestring fries, aioli & rosemary salt	8.50

LET US FEED YOU

Focaccia

Terrine

Pasta

Dessert

\$50.00pp
min. 2 people

LUIGI'S LONG LUNCH

*Lou Miranda Estate
presents a shared long lunch
for you to enjoy with
family & friends.*

*Available Friday,
Saturday and Sunday*

6 Courses \$80.00pp
Wine matching \$100.00pp
min. 2 people

DESSERT

Dessert 13.90

**Cheese plate with fruit,
nuts & crisp breads 24.90**

Macchiato, espresso 3.50

Cappuccino, cafe latte,
long black, hot chocolate
4.00/5.00

Pot of tea (selection of teas
available) 4.50/6.50

Soy add 1.00
Extra coffee shot 1.00

Customers please note; No itemised bill splitting. However, accounts can be equally divided
by the number of people in your party. We do not accept AMEX or Diners cards.

Barossa Valley 1876 Barossa Valley Way, Rowland Flat, South Australia 5352 P +61 8 8524 4537 www.LouMirandaEstate.com.au

NON-ALCOHOLIC DRINKS

ITALIAN BITTER DRINKS 4.90

Chinotto, San Bittar

SOFT DRINKS & FRUIT JUICE 3.90

Lemonade, Lemon Lime and Bitters,
Coke, Diet Coke & Solo
Pineapple Juice, Orange Juice & Apple Juice

WATER

Cascade Soda Water 200ml 4.90
Cascade Tonic Water 200ml 4.90
Sparkling Mineral Water 1 Litre 8.50
Still Mineral Water 1 Litre 8.50

SPARKLING

The Lion's Mark Sparkling Moscato
Tastes of a sweet summer 8.50/25.00

Leone 'Special Selection' Premium Shiraz Cuvee
Tastes of ripe currants & plums 33.00

Leone 'Old Vine' Sparkling Shiraz
Tastes of spice & currants 12.00/45.00

WHITE

Leone '18 Rosato 8.50/28.00
Tastes of guava, cranberries and citrus, dry finish

Leone '17 Sauvignon Blanc 8.50/28.00
Tastes of passion fruit and floral aromas

Leone '18 Pinot Grigio 8.50/28.00
Tastes of light pear with a hint of honey

Leone '18 Chardonnay 9.00/33.00
Tastes of peach, toasted pinenuts and lashings of butter

RED

Leone '15 Merlot 8.50/30.00
Tastes of mocha & cassis

Leone '15 Cabernet Sauvignon 8.50/30.00
Tastes of berries & chocolate

Leone '15 Shiraz 8.50/30.00
Tastes of pepper & spice

Lou Miranda Estate '15 Sagrantino 11.00/35.00
Tastes of terroir with a lifted bouquet of red fruit

Lou's No1 Choice '13 Cabernet Sauvignon 45.00
Tastes of soft chocolate with smooth fruity palate

Lou Miranda Estate '18 Old Vine Grenache 13.00/50.00
Tastes of cherry and spice

Lou Miranda Estate '12 Cordon Cut Shiraz 50.00
Tastes of plums with a rich tart finish

Lou Miranda Estate '13 Old Vine Shiraz 14.00/55.00
Tastes of the Barossa

Lou Miranda Estate '15 Old Vine Shiraz Mourvedre
Tastes of spicy cherries 70.00

Master Piero '15 Shiraz
Tastes of raspberry, licorice and hints of lavender 155.00

WINE FLIGHTS

White Wines \$11.00

Leone Rosato
Leone Pinot Grigio
Leone Chardonnay

Red Wines \$11.00

Leone Merlot
Leone Cabernet Sauvignon
Leone Shiraz

Super Premium Red Wines \$16.00

Lou Miranda Estate Sagrantino
Lou Miranda Estate Old Vine Grenache
Lou Miranda Estate Old Vine Shiraz

APERITIVO

\$12.00

Frose Leone Rosato &
rose ice ball

Raspbellini Leone 'Old
Vine' Sparkling Shiraz &
frozen raspberry ball

Spritz Leone Pinot Grigio,
soda water & Aperol

BEER & CIDER

Hills Cider Company Apple 9.00
Hills Cider Company Pear 9.00
Crown Lager 9.00
Stella Artois 9.00
Peroni 9.00
Coopers Pale Ale 9.00
Cascade Premium Light 9.00

SWEET WINE & FORTIFIED

Leone Botrytis Semillon 10.00/35.00

Leone Aged Tawny 8.50/31.00

Leone Tawny Rum Liqueur 8.50/31.00

Leone Aged Muscat 8.50/31.00

Lou Miranda Estate Aged Cobweb 10.50/45.00

Lou Miranda Estate 30 year old Rutherglen Muscat
18.00/80.00

MUSEUM WINES

Leone 2007 'Old Vine' Sparkling Shiraz 69.95

Lou's No1 Choice '06 Cabernet Sauvignon 59.95

Lou Miranda Estate '12 Old Vine Shiraz 95.00

Lou Miranda Estate '10 Old Vine Shiraz 105.00

Lou Miranda Estate '09 Old Vine Shiraz 115.00

Lou Miranda Estate '08 Old Vine Shiraz 125.00

Lou Miranda Estate '06 Old Vine Shiraz 145.00

Lou Miranda Estate '05 Old Vine Shiraz 155.00

Lou Miranda Estate '10 Cordon Cut Shiraz 95.00

Lou Miranda Estate '08 Cordon Cut Shiraz 115.00

Lou Miranda Estate '05 Cordon Cut Shiraz 145.00

Lou Miranda Estate '13 Old Vine Shiraz Mourvedre 95.00

Lou Miranda Estate '12 Old Vine Shiraz Mourvedre 105.00

Lou Miranda Estate '10 Old Vine Shiraz Mourvedre 115.00

Lou Miranda Estate '09 Old Vine Shiraz Mourvedre 125.00

Lou Miranda Estate '08 Old Vine Shiraz Mourvedre 135.00

Lou Miranda Estate '06 Old Vine Shiraz Mourvedre 155.00

Master Piero '14 Shiraz 215.00

Please ask staff about our other museum wines.