



Vintners Bar & Grill

Reviewed: October 2010

What better way to spend a lazy Saturday afternoon, than a picturesque drive through the Barossa Valley and a leisurely lunch at Vintners Bar & Grill. On this particular Saturday, it was blue skies and sunshine as Adelaides Best made it's way to this well known Barossa landmark for a bite to eat.

Upon arrival Vintners never fails to impress with its beautiful rustic building set in a glorious vineyard setting, tables set with crisp white table cloths and market umbrellas compliment the outdoor area.

Having recently undergone minor renovations, the restaurant has retained its warm but contemporary ambience. The renovations focussed mainly on the outdoor entertaining area, bathrooms, kitchen area and cosmetic upgrades to the expansive indoor dining area.

Although owner Peter Clarke and his team had been fully booked for dinner the night before our arrival, he and his staff were friendly, professional and attentive.

After a lengthy perusal of the extensive menu, Adelaides Best settled on the slow cooked lamb shank, fresh pea & artichoke risotto with minted gremolata, a Rocket, pear & Parmesan salad and ½ bottle of Rockfords Basket Press Shiraz. The lamb shanks were cooked to perfection, with the meat literally falling off the bone, and the accompanying risotto was sublime and full of flavour.

Unfortunately after such a hearty meal, there was no room left for dessert, however, given the quality of the food there is little doubt that any choice off the sweets menu would be a winner.

Despite the somewhat misleading title of Bar & Grill, make no mistake, Vintners is fine dining in every respect and is definitely worth a visit on your next sojourn to the Barossa Valley.