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OUR PHILOSOPHY

Our food philosophy at The Cellar Kitchen is to showcase ingredients from the farms, fields and homes of our fellow Barossan's and South Australians.

We are inspired by our farmers, by the ingredients growing wild around us, by the seasons and what the harvest will bring.

Our food is driven by the land and the people around us, grown with love and hard work, presented with care and thought to the innate characteristics of the ingredients and how to utilise them fully.

We want to produce heart-warming food that is not only enjoyable, but gives our guests a real insight to the region they are staying in and the craft and skill of the food producers that inhabit it.

OUR LOCAL PARTNERS

Apex Bakery, AMJ Produce, Barossa Valley Cheese Company,
International Oyster & Seafood, Maggie Beer,
Peninsula Providore, Rhodes Free Range Eggs, Saskia Beer, Say Cheese, Secco fine foods, My butcher,
Section 28

Housemade breads and flavoured butter \$12

ENTRÉE

Spinach and ricotta dumpling with cavolo nero and pecorino (V)

Beetroot with charred radicchio and hazelnut (VG, DF)

Fennel and gin-cured salmon with crème fraîche and lemon

Burrata with pickled tomato and macadamia pesto (V)

Chicken and tarragon broth with ravioli of confit leg (DF)

Jerusalem artichoke soup (VG, DF)

MAIN

Marrakesh-spiced South Australian lamb, baba ganoush and labneh

Mushroom pappardelle with cavolo nero and lemon (VG, DF)

Pork cutlet with celeriac, walnut and stilton salad

Confit cabbage with garlic and roasted chestnut (VGO)

Glacier 51 Toothfish with chowder

250g Scotch fillet with roasted garlic butter and watercress

Saskia Beer chicken breast with braised lentils and mushroom jus

To Share

1kg Kidman Wagyu rib 3-4 marble score

Served with crispy potatoes, jus, and charred truss tomatoes

(\$80 surcharge, No Accor Plus Discounts apply)

Please allow 60 mins cooking time

DIETARY GUIDE

(VG) Vegan | (V) Vegetarian | (VGO) Vegan Option | (DF) Dairy Free

Our menu and kitchen contain multiple allergens and foods that may cause intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods that may cause intolerance. Please inform our team if you have a food allergy or intolerance.

SIDES \$12

- Chilli honey-roasted beetroots (V)
- Crispy salt and vinegar potatoes (VG, DF)
- Sautéed hispi cabbage (VG, DF)
- Oak leaf salad with pickled shallots (VG, DF)
- Broccoli with pine nuts and sour cream dressing (V)

DESSERT

- Pistachio crème brûlée with pistachio and cranberry biscotti (V)
- Selection of house-made sorbet and gelato
- Spiced pear and almond tart (V)
- Black Forest pavlova (V)
- Selection of South Australian cheese served with Maggie Beer quince paste, fresh and dried fruits, and lavosh (\$5 surcharge) (V)

2 Course \$70

3 Course \$88

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