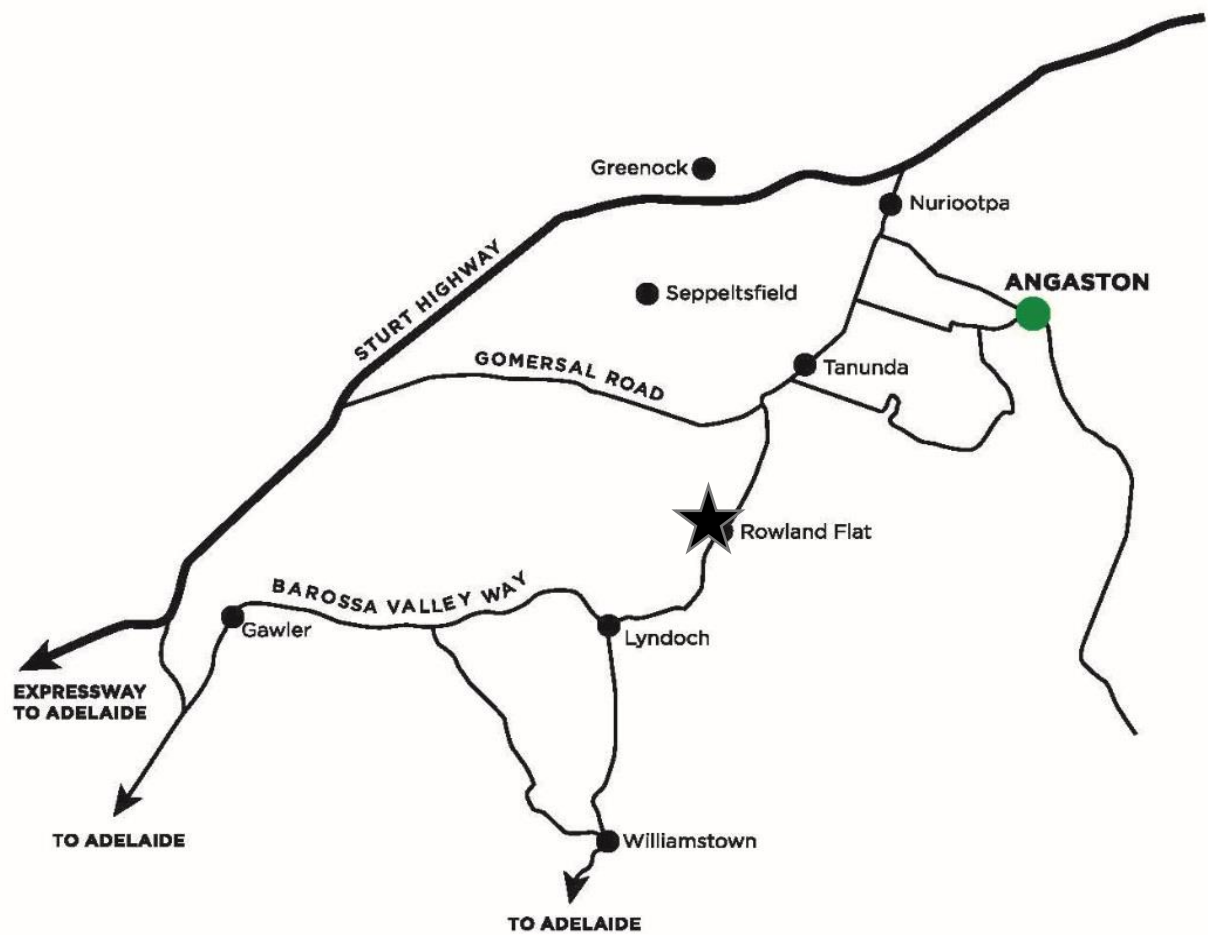




Scan here to make an online booking.



## 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 bread and flavoured butter \$12

## ENTRÉE

Birdwood venison Scotch egg with smoked tomato chutney

Gumshire pork terrine, house made pickles and endive salad

Fried Barossa camembert, honey, thyme and garlic with apple chutney and walnut

Garlic and parsley pearl barley risotto aged La Dame

Charred leek and Barossa truffle terrine with verjuice dressing

Roast bone marrow with parsley salad and toasted bread

Ricotta dumplings with pistou and spring vegetables

## MAIN

Saskia Beer chicken Kiev, pomme purée, wilted spinach

Whole stuffed yellow fin whiting, ratatouille and herb oil

South Australian lamb, garlic purée and salsa verde

Smoked eggplant with sauce vierge and hummus

Barossa gourmet mushroom fricassee with Four Leaf milling polenta

GR Wagyu flank steak, watercress, rosti potato and Grandma's vinegar salad

## **DIETARY GUIDE**

*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

Crispy potatoes with salt and vinegar

Brassica salad with pumpkin seeds

Sautéed market vegetables

Steamed green beans

## DESSERT

Seppeltsfield sherry trifle

Lemon meringue mille-feuille

Macerated berries, cream and oat crumble

Barossa Valley cheese, quince paste, Gully Gardens dried fruits

Treacle tart with cinnamon ice cream

2 Course \$70

3 Course \$88

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