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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 believe in using the whole animal, all of the crop, we preserve cure and pickle ingredients in house. We butcher and process our meats and create a myriad of dishes.

Our farming network is wide and our backyard is abundant.

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

## ENTREE

Poached leeks, hazelnut crust and miso hollandaise (VG)

'21 Thorn Clarke Pinot Gris 🍷

Fish Mosaic, nori, herb velouté, yoghurt and honey

'21 'Kraft' Sauvignon Blanc 🍷

Dry aged steak tartare potato, crème fraiche and roe

NV Thorn Clarke Sparkling 🍷

Ratatouille with roasted bell pepper and basil oil (VG)

'21 'Kraft' Sauvignon Blanc 🍷

Buffalo burrata with fennel compote, coriander and pandan oil (V)

'22 Paisley Cashmere Riesling 🍷

## MAIN

South Australian lamb with warm pearl barley salad

'21 Saint & Scholar Pinot Noir 🍷

Dry aged Riverine classic sirloin \$5 surcharge

Served with fat roasted kipfler, marrow and onion butter

'21 Henschke 'Five Shillings' Shiraz Mataro 🍷

Aura Wagyu sirloin marble score 6-7 \$15 surcharge

Served with fat roasted kipfler, marrow and onion butter

'21 Henschke 'Five Shillings' Shiraz Mataro 🍷

Roasted fillet of mullock, charred braised gem, pomme purée,  
prawn and parsley

'17 Levrier Chardonnay 🍷

Trofie , asparagus, pea and goat curd with smoked almonds (VGO)

'21 'Kraft' Sauvignon Blanc 🍷

Free-range chicken, prosciutto, braised lentils, burnt orange salad

'21 Thorn Clarke Pinot Gris 🍷

Persian spiced cauliflower, hummus, preserved lemon,  
pomegranate and coriander (VG)

'21 Thorn Clarke Pinot Gris 🍷

2 Course Meal	69
Paired Wines (90ml) 🍷	18
3 Course Meal	87
Paired Wines (90ml) 🍷	27

## DIETARY GUIDE

(VG) Vegan (VGO) Vegan Option (V) Vegetarian

If you have any dietary requirements including food allergies or food intolerances, please let our team members know.  
Every care is taken to meet your dietary requirements; however, we cannot guarantee that food allergens will not be  
transferred through accidental cross-contact

## SIDES

Hasselback potatoes (VG)	12
Roasted carrot with dukkha and honey (V)	12
French beans with lemon and olive oil (VG)	12
Fries with celery salt (VG)	12
Kale, mango and walnut salad (V)	12

## DESSERT

Pavlova, thyme roasted peach (VG)
<i>'21 Thorn Clarke Pinot Gris</i> 🍷
Chocolate and macadamia delice
<i>Seppeltsfield 10YO Tawny</i> 🍷
Coconut panna cotta, spiced rum infused pineapple candied lime zest (VG)
<i>'21 Thorn Clarke Pinot Gris</i> 🍷
Stem ginger infused crème brûlée, cardamom biscuit (V)
<i>Barossa Distilling Company Miss Maple Gin</i> 🍷
Hazlenut Profiterole (V)
<i>Liebichwien 'Grand' Tawny</i> 🍷
Selection of cheese with lavosh, quince and fruits (V)
<i>Dependent on Cheese for the Evening</i> 🍷

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