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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, Secco fine foods, My butcher,
Section 28

ENTRÉE

Ricotta dumplings with olive oil, thyme and garlic (v) \$19

Ashed beetroot and rocket salad with horseradish crème (v) \$19

Pistou soup with spring vegetables (vg) \$20

Carpaccio of mustard-crusted beef, Dijon mayonnaise and kohlrabi remoulade \$22

Sautéed asparagus with truffle hollandaise and jamón crumb \$23

Scallop ceviche with apple and fennel \$24

MAIN

Miso-braised celeriac fondants with sesame salad (vg) \$37

Pesto gnocchi with pine nuts, spinach and aged parmesan (v, vgo) \$37

Skirt steak with capers, onion and parsley \$38

Saskia Beer chicken with cos, peas, lardons, celeriac purée and jus \$39

Lamb Wellington with peas and mint sauce (allow 25 minutes) \$42

Garfish with sauce vierge and shaved fennel salad \$46

Marseille fish stew with toasted sourdough \$46

Rib of Riverine beef for 2 to share \$155

DIETARY GUIDE

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

Cos lettuce with Caesar dressing, parmesan and egg

French beans with lemon and almonds (vg)

Sautéed broccoli with garlic and thyme (vg)

Crispy potatoes with salt and vinegar (vg)

DESSERT

Rhubarb and Ginger crème brûlée (v) \$19

Lemon meringue (v) \$19

Chocolate and hazelnut bar (v) \$19

Lucky apple and crumble (v) \$19

CHEESE SELECTION

Served with Maggie Beer quince paste, fresh and dried fruits and lavosh

1 variety \$19

2 variety \$23

3 variety \$27

4 variety \$31

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