



Scan here to make an online booking.

THE *Cellar* KITCHEN

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

Roasted scallop, salad of roasted kohlrabi, apple & vermouth

'22 Paisley Wines 'Cashmere' Riesling 🍷

Beetroot & mascarpone parcel with basil oil (V)

'23 Hart of the Barossa 'Soul Mate' Rosé 🍷

Sweet potato & ginger soup with toasted sourdough (VG)

'23 Levrier Chardonnay 🍷

Potted beef with toasted sourdough & onion jam

'22 Pindarie 'TSS' Tempranillo, Sangiovese, Shiraz 🍷

Yellowfin tuna with sesame, avocado & wasabi (DF)

NV Thorne Clarke Sparkling Chardonnay Pinot Noir 🍷

MAIN

Dry aged Aura Wagyu 6-7 marble sirloin, beetroot & parsley (DF) \$15 surcharge

'21 Henschke 'Five Shillings' Shiraz Mataro 🍷

Loin of lamb with carrot & chimichurri (DF)

'22 Pindarie 'TSS' Tempranillo, Sangiovese, Shiraz 🍷

Fillet of ling with shiitake mushrooms & hazelnuts

'23 Levrier Chardonnay 🍷

Tagliatelle pasta with Goowla pipis, garlic, chives & chili

'22 Paisley Wines 'Cashmere' Riesling 🍷

Braised short rib of beef, celeriac, silverbeet, pearl onions & Guanciale

'20 MSV 'Black Label' Cabernet Sauvignon 🍷

Chargrilled Japanese pumpkin, warm salad of wild rice & macadamia (VG)

'23 Hart of the Barossa 'Soul Mate' Rosé 🍷

Persian spiced quail, ancient grains with pomegranate glaze (DF)

'21 Thorn Clarke Pinot Gris 🍷

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

Roasted potatoes (DF, VG)	12
Fries with smoked paprika salt (VG)	12
Roasted baby carrots, pecorino & sage (V)	12
Sautéed sugarloaf cabbage (V)	12

DESSERT

Tiramisu (V)	
<i>Baileys</i> 🍷	
Mocha tart with white chocolate ice cream	
<i>Seppeltsfeld 10YO Tawny</i> 🍷	
Jamaica ginger cake with butterscotch sauce & vanilla bean ice cream (V)	
<i>Barossa Distilling Company Miss Maple Gin</i> 🍷	
Coconut rice pudding with cinnamon, cardamom and sultana (VG)	
<i>Barossa Distilling Company Miss Maple Gin</i> 🍷	
Panna cotta, caramelized pear & Dilmah tea biscuit (V)	
<i>'21 Thorn Clarke Pinot Gris</i> 🍷	

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