



# 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.

## ENTRÉE

Ham hock terrine with pickled radish and pea salad

Roasted bone marrow with parsley salad and toasted sourdough

Virginia heirloom tomato tartare with basil and vincotto (vg)

Yellowfin tuna crudo with wasabi and sesame

Pea velouté with haloumi croutons (vgo)

## MAIN

Mayura Station wagyu brisket, anna potato and watercress

Dutch cream potato gnocchi, wild garlic and garden vegetables (vg)

Ocean trout, saffron sauce, sprouts and roe

Sous vide chicken breast with celeriac, leaves and tarragon

Char grilled pork cutlet, polenta and garlic purée

## 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 \$12

Shoestring fries with truffle oil and parmesan (vgo)

Charred cos with crispy pancetta

Broccolini with lemon and olive oil (vg)

Mixed leaves with pickled shallots (vg)

## DESSERTS

Deconstructed white chocolate mocha tart (v)

Macerated berries, sorbet and meringue (vgo)

Lemon posset with raspberry and shortbread (v)

Selection of local and international cheese served with lavosh and accompaniments

2 Course Meal \$69

3 Course Meal \$87

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