



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

Tom's Sourdough with housemade butter \$6

ENTRÉE

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

Ashed beetroot and rocket salad with horseradish crème (v, vgo)

Pistou soup with spring vegetables (vg)

Heirloom tomato burrata and bread crisps (v)

Steak tartare with egg yolk and bread crisps

Cured salmon, crème fraiche with mix leaf salad

MAIN

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

Pumpkin lasagna with cashew sauce (v, vgo, df)

Kidman Wagyu Scotch fillet with capers, onion and parsley (MSA 3-4) \$15 surcharge

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

Lamb Wellington with pea and mint sauce (allow 25 minutes)

Whole South Australian garfish with sauce vierge and shaved fennel salad

Marseille fish stew with toasted sourdough

DIETARY GUIDE

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

French beans with lemon and almonds (vg)

Sautéed broccoli with garlic and thyme (v, vgo)

Crispy potatoes with salt and vinegar (vg)

DESSERT

Pistachio crème brulee with pistachio brittle (v)

Lemon meringue(v)

Chocolate and hazelnut bar (v)

Honey and thyme roasted peach with oat crumble and yoghurt ice cream (v)

Passionfruit semifreddo (v)

Selection of South Australian cheese served with Maggie Beer quince paste, fresh and dried fruits and lavosh \$5 surcharge

2 Course \$70

3 Course \$88

DIETARY GUIDE

(VG) Vegan (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.