



LUNCH MENU

Grazing board (shared between 2-3)	70
<i>Selection of charcuterie, marinated olives, Barossa Valley brie, red wax cheddar, quince, and house made sourdough and lavosh</i>	
Spinach and ricotta dumpling with cavolo nero and pecorino	18
Cellar burger	28
<i>Grilled burger patty, brioche bun, Beerenberg tomato chutney, cos lettuce and Swiss cheese served with fries</i>	
Roasted Atlantic salmon with chowder and herb oil	36
Mushroom pappardelle with cavolo nero and lemon	33
Saskia Beer chicken Caesar salad	28
250g Scotch fillet	46
<i>with roasted garlic butter and watercress and fries</i>	

SIDES \$12

Chilli honey-roasted beetroots
Sautéed hispi cabbage
Oak leaf salad with pickled shallots
Fries with mayonnaise

DIETARY GUIDE

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