

ENTREE

House ciabatta, Dairyman butter and pickles (v)

Flatbread, hummus (v)

Steak tartare, rosti potato, bottarga and crème fraiche

Confit heirloom tomatoes, olive tapenade, sage, stracciatella (v)

Saskia Beer chicken rillette, pickles, sourdough crackers

Smoked Lyndoch duck salad, glazed beetroot, witlof and walnut (df)

Coffin Bay oysters with spicy gin and tonic granita (df)

SIDES

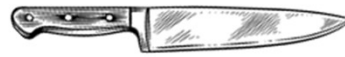
12each

Roasted heirloom carrots, whipped ricotta, Buzz honey, pumpkin seed (v)

Crispy potatoes with caper and parsley (vg, df)

Chargrilled greens, sesame and soy (vg,df)

Fig and rocket salad (vg, df)



2 course \$75 | 3 course \$90

FEED ME

Sit back and let our chefs take you on a seasonal journey, showcasing the best of the Barossa. Enjoy a curated selection of shared dishes highlighting local produce & bold flavours, designed to be enjoyed together.

99 PER PERSON

min. 2 person

whole table must dine

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. All seafood served at The Cellar Kitchen is sourced exclusively from Australia

MAIN

Charred pumpkin, tarator, roasted walnut and sage (vg, df)

Dutch cream gnocchi, Barossa Gourmet mushrooms, La Dame, macadamia (vgo)

2GR flank steak and rosti

Charred Saskia Beer chicken, romesco sauce and pickled cabbage (df)

Pan-fried Murray cod with sauce Grenobloise

DESSERTS

South Australian cheeses, sourdough crackers and accompaniments

White chocolate pistachio tart, raspberry sorbet (v)

Tiramisu (v)

Caramelized pear and cinnamon crumble, caramel ice cream (v)

Bombe Alaska chocolate and hazelnut gelato and meringue (v)