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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

Alnda Farm, Apex Bakery, AMJ Produce, Barossa Valley Cheese Company,
International Oyster & Seafood, Maggie Beer, The Dairyman,
Peninsula Providore, Rhodes Free Range Eggs, Saskia Beer, Say Cheese, Mayura Station

ENTRÉE

Steak Tartare, Fried Yolk, Salt and Vinegar Crisps
NV Thorn Clarke Sparkling

Confit Atlantic Salmon, Warm Kohlrabi and Beetroot Salad and Horseradish
'22 Hart of the Barossa Rosé

Fish Strudel in Herb Velouté
'21 'Kraft' Sauvignon Blanc

Mushroom and Tarragon Ravioli with Mushroom Tea (VG)
'21 Saint & Scholar Pinot Noir

Beetroot Risotto with Blue Cheese (V, VGO)
'21 Hart of Barossa Rose

Ratatouille with Roasted Bellpepper Sauce
'21 Grant Burge 'Kraft' Sauvignon Blanc

MAIN

South Australian Sirloin with Red Wine Jus, Onion Butter & Kipfler Potatoes**
** \$5 surcharge
'21 Henschke 'Five Shillings' Shiraz Mataro

Pork belly, Pickled Cabbage, Mustard Mayo
'22 Paisley Cashmere Riesling

Butter Roasted Ling, Charred Leek, Dill, and Roe
'17 Levrier Chardonnay

Beetroot Risotto with Blue Cheese (V, VGO)
'21 Hart of Barossa Rose

Coq au Vin, Roasted Cauliflower, Baby Carrots, Mushroom & Pancetta
'21 Henschke 'Five Shillings' Shiraz Mataro

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

Celeriac Gratin (V)

Shoestring Fries with Barossa Garlic Aioli (V)

Moroccan Spiced Corn Ribs (VG)

Roasted Brussel Sprouts with Smoked Pancetta

DESSERTS

Apple Crumble with Cinnamon Crumble & Cinnamon Ice Cream (V)
Barossa Distilling Company Miss Maple Gin

Vanilla Panna Cotta, Ginger Rhubarb, and Honeycomb (V)
'22 Paisley Cashmere Riesling

Chocolate Tart with Chocolate Crumble and Malt Ice Cream (V)
Saltrams Mr Pickwick Tawny

Selection of Cheese Served with Lavosh and Accompaniments (V)
Dependent on Cheese for the Evening

2 Course Meal \$69

🍷 Paired Wines (90ml) \$18

3 Course Meal \$87

🍷 Paired Wines (90ml) \$27

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