THE Cellar KITCHEN
RESTAURANT & BAR



2 course $75 | 3 course $90

BREAD

Toms' sourdough, house made butter (v) 16

Flatbread, sunflower hummus(v) 16

ENTREE

Steak tartare, rosti potato, bottarga

House smoked King ora salmon, rocket, watercress emulsion (df) (I)

Spring vegetables, smoked almond butter, sunflower hummus (vg)

Smoked Lyndoch duck salad, walnut vinaigrette and citrus salad (df)

Spencer Gulf prawns, chorizo, capsicum, tomato (df)

MAINS

Roasted chicken, tarragon, peas & house made bacon (df)

Kingfish, kipfler, tomato, olive (df)

'Nduja, tomato, house made Fettucine (df)

Riverine scotch fillet, sunchoke puree, béarnaise butter, grandma's vinegar salad

Gnocchi, asparagus, peas, garlic, La dame (vgo)

Olive crusted lamb rack, cavolo nero, Jerusalem artichoke

Barossa gourmet mushroom, la dame, house made Fettucine (df)

SIDES $12

Kale salad, cranberry, passionfruit, sunflower seeds, parmesan

Duck fat roasted potatoes (df)

Steamed broccolini, feta (v)

Cos, white balsamic, parmesan (v)

DESSERTS

Custard tart, nutmeg ice cream

Macerated berries, raspberry sorbet (df)

Selection of Barossa Valley cheese, accompaniments

Vanilla panna cotta, whisky jelly, honeycomb

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.
I = imported seafood All other seafood served at The Cellar Kitchen is sourced exclusively from Australia