

THE *Cellar*
KITCHEN

Sunday Roasts

LUNCH MENUS

24TH JULY JULY -
ROAST CHICKEN

Entrée:

Smoked Lardo Salad with Quail Egg

Main:

Roast Free Range Chicken, Pomme Purée,
Roasted Carrots

Dessert:

Rhubarb Panna Cotta

31ST JULY - ROAST
PORCHETTA

Entrée:

Grilled Baby Leeks with Maggie Beer Verjuice
Dressing

Main:

Roast Porchetta, Caraway, Cabbage and Duck
Fat Potatoes

Dessert:

Apple Tarte Tatin with Dairyman Jersey Cream

Sunday Roasts

LUNCH MENUS

7TH AUGUST - CONFIT DUCK

Entrée:

Roasted heirloom carrots, House-made
Ricotta and Spiced Pumpkin Seeds

Main:

Confit Duck with Pomme Purée and Spinach

Dessert:

Apple Crumble with Salted Caramel

14TH AUGUST - ROAST BEEF

Entrée:

Salad of Spiced Beetroot with Citrus

Main:

Sirloin of Beef, Yorkshire Pudding, Rainbow Chard and
Cocktail Potatoes

Dessert:

Sticky Toffee Pudding with Dairyman Cream

Sunday Roasts

LUNCH MENUS

21ST AUGUST - ROAST LAMB

Entrée:

Sticky Lamb Ribs, Asian Slaw Salad

Main:

**Slow Cooked Lamb, Braised Cabbage and
Roasted Potatoes**

Dessert:

Brioche and Butter Pudding

\$50.00 per person

\$35.00 per child up to 12 years

Bookings available mid-day to 2:00 pm

Located at Novotel Barossa Valley Resort

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