

## SNACKS

House-made bread & flavoured butter 12

Penfield Olives with parmesan straws 12

Birdwood venison slider with smoked tomato chutney 7ea

Salt and pepper squid with tartare 12

Barossa Gourmet mushroom arancini with aioli 15

Fries with mayonnaise 12

Crispy chicken skin with spiced hummus 13

## ENTREE

Birdwood venison scotch egg with smoked tomato chutney

Gumshire pork terrine, house-made pickles and endive salad (DF)

Burrata with pickled zucchini and toasted sourdough (V)

Garlic and parsley pearl barley risotto aged la dame (V)

Roast bone marrow with parsley salad and toasted bread (DF)

Ricotta dumplings with pistou and spring vegetables (V)

# THE Cellar KITCHEN RESTAURANT & BAR



2 Course \$70 | 3 Course \$88

## FEED ME

99 PER PERSON

min. 2 person

whole table must dine

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.

Includes a glass of wine or beer.

No further discounts apply

## SIDES

12 each

Crispy potatoes with salt and vinegar (DF, VG)

Brassica salad with pumpkin seeds (V)

Sautéed market vegetables (DF, VG)

Steamed green beans (DF, VG)

## MAIN

Saskia Beer chicken kiev, pomme purée and wilted spinach

Whole stuffed yellow fin whiting, ratatouille and herb oil (DF)

South Australian lamb, garlic purée and salsa verde (DF)

Roasted cauliflower with hummus, mint, coriander and macadamia salad (VG)

Barossa gourmet mushroom fricassee with Four Leaf milling polenta

Flank steak, watercress, rosti potato and Chef's grandma's vinegar salad

## DESSERTS

Tawny trifle

Lemon meringue mille-feuille

Macerated berries, cream and oat crumble

Barossa valley cheese, quince paste, Gully Gardens dried fruits

Treacle tart with cinnamon ice cream

### 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.