



## 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 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, Harris Smokehouse, Peninsula Providore, Najobe Beef, Rhodes Free Range Eggs, Saskia Beer, Say Cheese, Mayaru station,

## ENTRÉE

Cured Mayaru station wagyu with Vincotto and potato chips (gf)

Pickled South Australian octopus with potato, fennel and rocket salad (gf)

Warm Alnda farm tomato with olives, pickled shallots, basil and La dame (gf, v, vgo)

Free range chicken, bacon and pistachio terrine with pomegranate and witlof salad (gf)

Spinach gnudi with Alnda farm spinach and parmesan (v)

Artichoke Veloute with crème fraiche and chives (gf, v)

2 Course Meal 59

3 Course Meal 74

## DIETARY GUIDE

(VG) Vegan (VGO) Vegan Option (V) Vegetarian (GF) Gluten Free

*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*

Due to food being cooked to order, there may be a short wait during the busy periods

## MAIN

Mount Lofty ranges milk poached pork belly, caramelized witlof tart with apple and kohlrabi salad

Saskia Beer free range coq au vin with Dairyman bacon and Paris mash (gf)

Lamb Goulash with pappardelle pasta and sour cream

Master stock roasted Atlantic salmon, bean shoot, bok choy, sesame and peanut

Dutch cream gnocchi with roasted pumpkin, brown butter, sage and pine nuts (v)

Roasted Alnda farm eggplant and sauce vierge (gf, vg)

Najobe hanger steak, stout mustard, water cress and radish

350g Riverine Scotch Fillet stout mustard, watercress and radish \* \$5 surcharge

## SIDES

Charred corn with smoked paprika butter (gf, v, vgo) 10

Shoestring fries with aioli (v) 10

Honey and sesame roasted carrots (gf, v) 12

Witlof, Buzz honey and blue cheese (gf, v) 11

Wild rocket and pickled quince salad (gf, vg) 10

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## DESSERT

Whisky chocolate ganache, smoked chocolate sponge with fig and honey gelato

Spiced mandarin deconstructed tart with ginger gelato

Adelaide hills apple vanilla mousse, caramel and sable Brenton (gf)

Basque burnt matcha cheesecake with yuzu sorbet

Selection of Artisan Cheese with house made seed crisp and pate fruit

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