



## **Lunch Menu**

House made Tomato and Feta quiche with rocket salad \$15

House made Dutch cream gnocchi with spinach and parmesan (v) \$27

Cellar Kitchen Burger, smoked bacon, Swiss cheese, dill pickles, lettuce, onion and tomato chutney Served with fries \$23

Chicken Caesar Salad with baby cos, anchovies, croutons, bacon, poached egg and Caesar dressing \$23

Fish and Chips crumbed flathead served with tartare sauce, chips and salad \$23

BAROSSA SPECIAL PIZZA Cassalinga, Mild Cacciatore, Soppresa, mushroom, olives, mozzarella and basil \$25

BBQ Beef Ribs Slow cooked American style Beef ribs with spicy corn on the cob, sweet potato wedges and sour cream \$25

Sirloin of Beef served with chips, watercress salad and tarragon butter \$39

## **Sides \$10**

Fries with Celery Salt and Aioli

Heirloom Carrots with Hummus and Dukkha

Broccoli with herb butter

Mixed Leaf Salad with Cider Dressing (gf)

## DIETARY GUIDE

(V) Vegetarian (GF) Gluten Free

*If you have any dietary requirements including food allergies or food intolerances, please let our team members know in order to fulfil your culinary experience. 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