



## MENU

“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating”

Luciano Pavarotti



## 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.

We have designed the menu so that the whole table can enjoy a selection of dishes and share the experience.

## OUR LOCAL PARTNERS

Alnda Farm, AMJ Produce, Barossa Valley Cheese Company  
International Oyster & Seafood,  
Rhodes Free Range Eggs,  
Saskia Beer, Say Cheese, Maggie Beer



## Entrée

Crispy pork terrine with spiced apple and celeriac remoulade  
Beetroot cured ocean trout with horseradish crème fraiche, beetroot and watercress  
Carpaccio of heritage tomato, pickled shallots, olives and basil  
Yellowfin Tuna tartare with ponzu dressing and wafer  
Smoked breast of duck with witlof, endive, apple salad and candied walnuts  
Barossa fried chicken with tarragon aioli

## Main

Pork cutlet with savoy cabbage, scrumpy and mustard glaze.  
Steamed fillet of Mulloway, Soba noodle and dashi broth  
Loin of lamb with braised shoulder, sauté spinach and blistered tomatoes  
Spaghetti Nero with South Australian vonglaise garlic, chili and coriander  
Dutch cream gnocchi, spinach, pine nut and parmesan  
Sirloin of Beef with caramelized shallot, watercress and bearnaise butter  
Breast of free-range chicken, Paris mash, smoked bacon and mushrooms

## Dessert

Roasted Peach with Barossa Honey Yoghurt and Thyme ice cream  
Chocolate pavlova with citron cream, strawberry, grapefruit and orange  
Lemon Meringue  
Chocolate, Passionfruit and Hazelnut  
Selection of South Australian Cheese with accompaniments

2 Courses \$58

3 Course \$72

## Sides \$10

Baby gem with cider dressing and anchovies  
Cocktail potatoes with crème fraiche, chives and smoked bacon  
Broccoli with garlic and herb butter  
Shaved heirloom carrots with hummus and dukkha  
Steamed asparagus with truffle butter  
Shoestring Fries with Celery Salt and Mayonnaise

### DIETARY GUIDE

(V) Vegetarian (GF) Gluten Free

*If you have any dietary requirements including food allergies or food intolerances, please let our team members. 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