



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 Barossa'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
Smoked breast of duck with witlof, endive, apple salad and candied walnuts

Main

Steamed fillet of Mulloway, Soba noodle and broth
House made squid ink pasta 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

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