



SUMMER MENU

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 create 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,
Peninsula Providore, Rhodes Free Range Eggs, Saskia Beer, Say Cheese, Mayura Station

Two Course \$68
Three Course \$85

Apex Bakery bread with whipped butter, olive oil and Penfield olives

ENTRÉE

Beetroot with Woodside goat curd mousse and candied walnut (GF, V)

Oak smoked ocean trout with crème fraîche, fennel and watercress salad (GF)

South Australian steak tartare with cured yolk, malted crisps and caper berries

Salad of smoked lardo, apple and Ruradene free-range egg

Virginia tomato and Burratta salad with pesto and Penfield olive oil (GF, V)

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 period

MAIN

Roasted fillet of barramundi, cauliflower, almond and caper salsa (GF)

Marrakesh spiced chicken breast, carrot puree coriander and mint salad (GF)

Barossa Fine Foods grilled pork cutlet, corn puree and chilli salad (GF)

Scotch fillet of beef with truffled potato puree and braised shallot (GF)

Dutch cream gnocchi with spinach, pesto and pecorino (v)

Whole wheat Spaghetti with Goolwa pipis, chilli, garlic and white wine

Curry infused pumpkin, coconut cream, quinoa salad (v, VG)

Loin of South Australian Lamb, smoked peas and tendrils (GF)

SIDES \$11

Shoestring fries with aioli (v)

Panzanella salad (VG)

Crispy potatoes with salt and vinegar (VG)

Broccolini with lemon and olive oil (VG)

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DESSERTS

Summer Berry and vanilla tart with raspberry sorbet (GF, V)

Bourbon vanilla bean panna cotta with spiced rhubarb, honeycomb and gin jelly (GF, V)

Chocolate Pavlova vanilla cream, citrus and almonds (GF, V)

Selection of South Australian Cheese, seed cracker, quince and accompaniments

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