



MENU

“Everything is blooming most recklessly; if it were voices instead of colors, there would be an unbelievable shrieking into the heart of the night.”

Rainer Maria Rilke

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



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 produce in house charcuterie and a myriad of dishes. Breads are made in house, cheese, olives and oils are all local- 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, Fenton Farms, Hutton Vale Farm, International Oyster & Seafood, Rhodes Free Range Eggs, Saskia Beer, Say Cheese, the Black Pig, Thornby Meats

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THE *Cellar* KITCHEN

	Labneh with Crisp Bread and Dukkha (V)	10
SNACKS	Marinated Riverland Olives with Parmesan Shortbread (V)	10
	Oysters with Sauce Mignonette (each) (GF)	3-5
	Housemade Sourdough with Jersey Butter	6
	Pan Fried South Australian Squid with Sauce Vierge (GF)	18
ENTREE	Torched Atlantic Salmon, Soy and Sesame Dressing, Coriander and Chilli Salad (GF)	19
	Alnda Tomato Salad with Pickled Shallots and Baby Basil (GF, V)	18
	Seared South Australian Yellowfin Tuna Nicoise Salad (GF)	19
	Poached Loin of Veal with Tonnato Sauce, Caper Berries and Wild Rocket (GF)	19
	Pea Veloute with Shredded Smoked Ham Hock (GF)	16
	Spiced Hutton Vale Lamb with Wilted Spring Greens (GF)	38
MAIN	Free Range Chicken with Orange and Juniper, Charred Radicchio and Orange Salad (GF)	37
	Dutch Cream Potato Gnocchi with Gorgonzola and Silver Beet	37
	Pan Fried Mulloway with Aldna Spinach, Chilli and Ginger (GF)	39
	Scotch Fillet with Hand Cut Chips and Tarragon Butter (GF)	42
	White Miso Braised Pork with Pickled Radish, Cucumber and Coriander Salad	37
	Goolwa Pipis with Spaghetti, Garlic and Chives	37
	Eye Fillet with Parsnip Puree, Charred Shallots and Wilted Spinach (GF)	45
	Charred Cos, Caper, Anchovy and Chives with Creme Fresh Dressing (GF)	10
SNACKS	Shoestring Fries with Celery Salt and Aioli (GF)	10
	Roasted Baby Carrots with Parsley Pesto (GF)	10
	Saute Broccoli with Vino Cotta (GF)	10
	Mixed Leaf Salad with Cider Dressing (GF)	10

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DESSERT	Spiced Panna Cotta, Blood Orange Sorbet , Poached Rhubarb and Pistachio Clusters	17
	Passion Fruit Curd, Sable Biscuit, Violet Meringue and Gin and Lime Sorbet	17
	Warm Chocolate and Pear Torte with Pear Verjuice Sorbet	17
	Grand Mariner Mousse, Citron Jelly and Macadamia Sponge	17



CHEESE	Barossa Valley Cheese Company La Dame	11
	<small>Semi-hard goat milk cheese matured (South Australia)</small>	
	Barossa Valley Cheese Company Brie	11
	<small>Wheel in the traditional Brie style (South Australia)</small>	
	Section 28 il Lupo	11
	<small>This semi-soft cheese is bathed in the fabulous LOBO Cider</small>	
	Cropwell Bishop Stilton	11
	<small>Traditional Stilton aged 12 weeks (UK)</small>	
Alexandrina Red Wax Cheddar	11	
<small>A cloth bound rinded Cheddar (South Australia)</small>		
Comte 15 Months	11	
<small>Made from unpasteurised cow's milk in the Franche-Comte Region (France)</small>		
Woodside Edith	11	
<small>Edith is a traditional French style goat's milk cheese which is rolled in ash</small>		

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