

## lunch menu

### APPETIZERS

#### CHARCUTERIE \$11

All served drizzled with local olive oil and grissini

Saskia Beer Select Mild Casalinga

Saskia Beer Select Spicy Casalinga

Saskia Beer Select Mild Sopressa

Saskia Beer Select Spicy Sopressa

Saskia Beer Select Mild Cacciatore

Saskia Beer Select Spicy Cacciatore

#### CHEESE \$11 per item (V)

All served with spiced apple chutney & crisp fruit bread

#### Barossa Valley Cheese Company Brie

Wheel in the traditional Brie style. Pungent aromas of mushroom and forest characters, with a creamy rich texture when mature

#### Barossa Valley Cheese Company La Dame

Two years old. Sharp and bite hard goat's cheese

#### Barossa Valley Cheese Company Wanera

Gently washed with brevi linens over a period of two weeks and matured for a minimum of two months to develop a luscious creamy texture

#### Section 28 Mont Pricilla

Named after a location close to the family farm, this semi-soft cheese is distinguishable by the line of ash running through its center

#### Alexandrina Red Waxed Cheddar

Aged 9-12 months made in traditional methods

#### Section 28 Mont Forte

Monforte is section 28's flagship cheese, handcrafted in very limited quantities from the best cows raw milk (unpasteurized) produced by the dairy

#### Onkaparinga Creamery Blue Cheese

Fresh milk is sourced from local dairies and used to make this blue vein cheese. The veining is even throughout and the cheese is matured to create a mild well balanced flavour and creamy texture.

### MAINS

#### CELLAR KITCHEN BEEF BURGER \$22

With smoked cheddar, fields mushrooms, bacon, dill pickles, thyme cooked onion, tomato chutney, mayo and lettuce. Served with Fries.

#### NOVOTEL CLUB SANDWICH \$20

With chicken, bacon, lettuce, cheese, tomato, egg and mayo. Served with Fries.

#### FREE RANGE CHICKEN CAESAR SALAD \$22

Baby cos, anchovies, croutons, pancetta, poached egg, Caesar dressing

#### LEMON & THYME CHICKEN \$26

Oven baked chicken breast with sauce vierge (tomatoes, EVOO, basil, lemon juice) and twice baked potatoes

#### PASTA ALLA PANNA \$22

With mushrooms, bacon, spinach, egg and a creamy sauce

#### PAN FRIED GNOCCHI (v) \$26

With Mushrooms and Parmesan

#### FISH AND CHIPS \$22

Crumbed Flathead served with tartare, chips and garden salad

### SIDES

#### BOWL OF FRIES \$9.00

Served with Aioli

#### GARDEN SALAD \$9.00

Mixed leaves with cherry tomatoes and cider dressing(v)

### Dessert

#### CHOCOLATE \$16

With Vanilla Cream and Roasted Hazelnut (gf, v)

#### APPLE CRUMBLE \$16

With Apple Crumble with Caramel Sauce (v)

