



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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Entrée

- Jerusalem Artichoke velouté with chives (v)
- Pan fried South Australian squid with, ginger, lemongrass, chilli and coriander (gf)
- Carpaccio of beef, garlic mayonnaise, capers and rocket (gf)
- House made Dutch cream gnocchi with spinach and Parmesan (v)
- House Smoked Salmon with Horseradish, fennel remoulade and bread Crisp

Main

- Oriental Master Stock Beef short rib with cucumber and sesame salad
- 250g Scotch Fillet with hand cut chips and a watercress salad (gf)
- Roasted Monkfish with white bean cassoulet and salsa verde (gf)
- House made Pappardelle with sauté mushrooms, garlic, thyme and parmesan (v)
- Moroccan Spiced Chicken, labneh and ancient grains
- Pork Scaloppini with caper berries, verjuice and parsley

Dessert

- Vanilla Panna Cotta with Rhubarb and Ginger with shortbread (v)
- Warm chocolate, almond and pear torte with vanilla bean mascarpone (v) (gf)
- Apple Tart Tatin with Cinnamon ice cream (v)
- Selection of South Australian Cheese with Quince paste and Lavosh

2 Courses \$57

3 Course \$70

Sides \$10

- Fries with Celery Salt and Aioli
- Roasted Carrots with Caraway
- Vincotto Glazed Broccoli
- Mixed Leaf Salad with Cider Dressing (gf)
- Rosemary Roasted Cocktail potatoes (gf)

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