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**Peasants vs. Royalty**  
\$50pp or \$80pp, respectively



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**PEASANTS**

Carafe of local wine

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Farmhouse terrine with crusty bread

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Coq au vin

-

Crème Caramel with caramelised oranges

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**ROYALTY**

Glass of Mumm champagne

-

Marron and Leek terrine with vinaigrette

-

Filet De beouf Rossini

-

Raspberry Soufflé

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The Barossa has a deep history of winemaking and farming that is firmly rooted in the unique earth that makes its produce and wine so sought after. Our restaurant brings the Barossa directly to your table.

Working with small local farmers and growers we create seasonal menus that reflect the unique terroirs of the Barossa and showcase its extraordinary produce.

The menu is designed to showcase the freshest seasonal produce with an approach that is more natural and embraces the philosophy of paddock to plate.

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**TAKE THE BAROSSA  
HOME**

*Your Cellar Kitchen Restaurant experience doesn't have to end here! Enjoy all your favourite Barossa dishes and produce anytime with our range of cookbooks, condiments and products from the Tasting room.*

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**MENU**  
by  
**DEREK  
SALMON**

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