



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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Breakfast

Fresh Fruit Salad \$8

Bircher Muesli \$8

Greek Yoghurt with Mixed Berry Compote \$8

Danish Pastry \$5

Toasted Fruit Bread with Butter \$6

Toast with Jam and Butter \$7.5

Eggs Benedict

Toasted English Muffin topped with Free Range Poached Eggs and Hollandaise

Smoked Salmon \$18

Ham \$17

Cellar Kitchen Breakfast- Smoked Bacon, Sausage, Thyme Roasted Mushrooms, Slow Cooked Tomatoes, Hash Brown and Poached Free Range Eggs \$22

American style pancakes – Whipped Cream and Maple Syrup \$18

Scrambled Tofu with Roasted Tomato, Mushroom and Rocket \$18

House made Quiche with Rocket

Smoked Ham \$15

Tomato and Fetta \$15

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