

**Christmas Lunch** (additional booking fee applies)  
**\$165** Adult      **\$100** Child (12-18)  
**\$60** Child (under 12)      **FREE** Child (under 5)

THE  
*Cellar*  
KITCHEN

## SEAFOOD

South Australian prawns  
South Australian mussels  
Coffin Bay oysters  
House Gin cured ocean trout  
House Smoked Atlantic salmon  
with selection of accompaniments

## HOT

Maple glazed ham  
Roasted dry aged sirloin or beef  
Duck fat roasted potatoes  
Honey glazed baby carrots  
Roasted parsnips  
Seasonal greens  
Cranberry and macadamia stuffing  
Cranberry sauce  
Horseradish cream

## COLD

Selection of Charcuterie with accompaniments  
House made Farmhouse terrine  
Witlof, radicchio and blue cheese salad  
Heirloom tomato, basil and shallot salad  
Kipfler potato, snow pea and herb mayonnaise  
Fenton Farm leaf salad  
Capsicum, zucchini, eggplant and olive salad  
Roast turkey

## DESSERT

Selection of cheeses with accompaniments  
Mince pies  
Summer berry pavlova  
Adelaide Hills cherries  
Christmas Pudding with Brandy sauce

Includes a two hour drinks package

## 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.*

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

## FOLLOW US ONLINE THE CELLAR KITCHEN

@thecellarkitchen  
novotelbarossa.com/thecellarkitchen

## NOVOTEL BAROSSA

@novotelbarossa  
novotelbarossa.com