

**Christmas Dinner**  
\$80 Per Person

THE  
*Cellar*  
KITCHEN

**ENTRÉE TABLE**

HARRIS HOT SMOKED SALMON  
COOKED PRAWNS WITH MARIE ROSE SAUCE  
SELECTION OF CHARCUTERIE  
TOMATO & BASIL SALAD WITH FIOR DI LATTE  
WITLOF, GRAPE, BLUE CHEESE AND WALNUT SALAD

**MAIN TABLE**

BLACK PIG LEG OR HAM ON THE BONE WITH MUSTARD GLAZE  
SASKIA BEER FREE RANGE CHICKEN WITH JUNIPER AND CITRUS  
DUCK FAT POTATOES WITH ROSEMARY AND GARLIC CLOVES  
SAUTÉED GREENS WITH GARLIC AND OLIVE OIL

**BEVERAGE PACKAGE**

SELECTION OF CHEESE  
CHRISTMAS PUDDING WITH BRANDY SAUCE  
MINCE PIES  
CHERRIES



Saskia Beer is an artisan food producer, cook and food educator. She has partnered with the Novotel to provide an authentic Barossa Valley food and wine experience.

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 and partnership with Saskia 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 an extension of Saskia's philosophy of paddock to plate.

**TAKE THE BAROSSA  
HOME**

*Your Saskia Barossa 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. To take a gastronomic tour of the Barossa with Saskia Beer, simply ask our friendly floor staff for details.*

**MENU**  
by  
SASKIA  
BEER

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THE CELLAR KITCHEN**

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 : novotelbarossa.com/thecellarkitchen  
**SASKIA BEER**  
 : @saskiabeer : saskiabeer.com.au  
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