



SUMMER MENU

DIETARY GUIDE

(V) Vegetarian (GF) Gluten Free

Please inform wait staff of any dietary requirements

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 Barossans 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.

OUR LOCAL PARTNERS

Alnda Farm, AMJ Produce, Barossa Valley Cheese Company
Fenton Farms, Hutton Vale Farm, International Oyster & Seafood,
Richard Gunner Fine Meats, Rohdes Free Range Eggs,
Saskia Beer, Say Cheese, The Black Pig, Thornby Meats

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CHARCUTERIE \$11

All served drizzled with local olive oil and grissini

Saskia Beer Select Mild Casalinga

Pure SA pork salami made with black pepper and a hint of fennel, aged for 4 months

Saskia Beer Select Spicy Casalinga

Pure SA pork salami made with chili, aged 5 months

Saskia Beer Select Mild Sopressa

Pure SA pork salami made with black pepper and a hint of fennel, aged for 4 months

Saskia Beer Select Spicy Sopressa

Pure SA pork salami made with chili, aged 5 months

Saskia Beer Select Mild Cacciatore

Traditional "Hunters salami" made with South Australian female pork

Saskia Beer Select Spicy Cacciatore

Traditional "Hunters salami" made with South Australian female pork & chili

CHEESE \$10 (V)

All served with spiced apple chutney & crisp fruit bread

Barossa Valley Cheese Company Brie

Wheel in the traditional Brie style. Pungent aromas of mushroom and forest characters, with a creamy rich texture when mature

Barossa Valley Cheese Company La Dame

Two years old. Sharp and bite hard goat's cheese

Barossa Valley Cheese Company Wanera

Gently washed with brevi linens over a period of two weeks and matured for a minimum of two months to develop a luscious creamy texture

Section 28 Mont Pricilla

Named after a location close to the family farm, this semi-soft cheese is distinguishable by the line of ash running through its center

Alexandrina Red Waxed Cheddar

Aged 9-12 months made in traditional methods

Section 28 Mont Forte

Monforte is section 28's flagship cheese, handcrafted in very limited quantities from the best cows raw milk (unpasteurized) produced by the dairy

Onkaparinga Creamery Blue Cheese

Fresh milk is sourced from local dairies and used to make this blue vein cheese. The veining is even throughout and the cheese is matured to create a mild well balanced flavor and creamy texture.

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ENTREE

- Roasted capsicum, zucchini, eggplant, tomato, olive and curd \$17 (GF, V)
- Heirloom tomato, Burrata, Basil, EVOO \$17 (GF, V)
- Farmhouse terrine, house made pickle \$17
- Confit Atlantic salmon, potato and caper salad \$18 (GF)
- Smoked tommy ruff, pickled cucumber, horseradish cream \$19 (GF)
- Tomato consommé, confit tomato and chive flowers \$17 (GF, V)

MAIN

- Fillet of Salmon with bok choy and ginger beurre blanc \$39 (GF)
- Dutch Cream gnocchi, Alnda farm spinach and ricotta \$36 (V)
- Saskia Beer free range Chicken, wilted lettuce, bacon, spring pea \$38 (GF)
- Berkshire Pork, cauliflower puree with fennel and citrus salad, \$38
- Beef Fillet 250g, cavolo nero, mushroom, shallot rings \$48 (GF)
- Hutton Vale Lamb, onion puree, lamb cigar \$42

STEAKS

45 Day Dry Aged

- New York Sirloin (on the bone) 400g, hand cut chips and café de Paris butter \$49
 - Rib eye on the Bone 600g hand cut chips and café de Paris butter \$75
- Please note, Dry Aged Beef does not benefit from cooking past medium*

SIDES \$10

- Panzanella Salad (V)
- Buttered baby carrots (GF, V)
- Roasted kipfler, herbed aioli and snow pea salad (GF, V)
- Colcannon (GF, V)
- Fries with Ailoi

DESSERT \$16

- Caramelized apple mousse with sable crumble (V)
- Gingerbread Panna cotta with spiced apricots
- Chocolate delice, poached Adelaide hills cherries with praline ice cream (V)
- Vanilla crème Brule and Shortbread (V)
- Orange and almond sponge, orange blossom syrup and coconut brittle (GF, DF, V)

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