



WINTER MENU

"O, wind, if winter comes, can spring be far behind?" "Winter is the time for comfort, for good food and warmth, for the touch of a friendly hand and for a talk beside the fire: it is time for home." "They who sing through the summer must dance in the winter."

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 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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This is a menu designed for sharing
If you wish to indulge by yourself go for it
We feel these plates work best when shared by several people

TASTERS

Marinated Olives with Parmesan Shortbread 9,
House Made Sourdough with Salted Butter 5
Labneh with Dukkah and Crispbread (v) 10

SMALLER

Carpaccio of Beef with Rocket, Parmesan and Truffle dressing (gf) 22
Salmon with Cucumber, Dill and Roe (gf) 19
Farmhouse Terrine with Date compote and Sourdough Wafer 18
Char Grilled Squid with Tomato, Chilli and Oregano dressing (gf) 19
Roasted Cauliflower with Dukkha and Hummus (v) 20
Barossa Fried Chicken with Tarragon Aioli 23

BIGGER

Pan Fried Gnocchi with Mushrooms and Parmesan (v) 36
Roasted Free Range Chicken Grilled Witlof and Orange 39
Fillet of Snapper with Braised Oxtail and Parsnips (gf) 40
Pulled Hutton Vale Lamb with Moroccan Spiced Ancient Grains 42
Confit Pork Belly with Braised Lentils and Citrus (gf) 40
Grilled Flat Iron with Caper and Parsley Butter (gf) 40

SIDES 10

Fries with Celery salt and Aioli
Mixed Leaves with Cider dressing (gf, v)
Broccoli with Almonds (gf, v)
Green Beans with Lemon and Olive Oil (gf, v)

FEED ME MENU

ALLOW THE CHEFS TO CREATE A SELECTION OF DISHES DESIGNED TO BE SHARED
BY THE ENTIRE TABLE
\$65
(EQUATES TO 3 COURSES)

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DESSERT 16

Pavlova with Citron Cream and Seasonal Fruit (gf, v)
Chocolate Delice and Roasted Hazelnuts (gf, v)
Vanilla Crème Brulee (gf, v)
Apple Crumble with Jersey Cream (v)
New York Cheesecake with Blackberry Compote (v)
Poached Pear and Frangipane Tart with Vanilla Ice Cream (v)

CHEESE 11

Per selection

Barossa Valley Cheese Company Brie
Barossa Valley Cheese Company La Dame
Munster Gerome (washed rind)
Alexandrina Red Wax cheddar
Onkaparinga Blue

Served with Apple Chutney and Lavosh

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