

lunch menu

APPETIZERS

CHARCUTERIE \$11

All served drizzled with local olive oil and grissini

Saskia Beer Select Mild Casalinga
Saskia Beer Select Spicy Casalinga
Saskia Beer Select Mild Sopressa
Saskia Beer Select Spicy Sopressa
Saskia Beer Select Mild Cacciatore
Saskia Beer Select Spicy Cacciatore

CHEESE \$10 per item (V)

All served with spiced apple chutney & crisp fruit bread

Barossa Valley Cheese Company Brie
Barossa Valley Cheese Company La Dame
Barossa Valley Cheese Company Wannera
Section 28 Mont Pricilla
Alexandrina Red Waxed Cheddar
Section 28 Mont Forte
Onkaparinga Creamery Blue Cheese

ANTIPASTO \$9 each

Warm house marinated mixed olives
House made spiced pickles (GF, V)
Garlic and tarragon sourdough

SIDES

BOWL OF FRIES \$9.00

Served with Aioli

GARDEN SALAD \$9.00

Mixed leafs with cherry tomato and cider dressing(v)

MAINS

SOUP OF THE DAY \$14

Served with Apex Bakery Bread

CELLAR KITCHEN BEEF BURGER \$22

With smoked cheddar, fields mushrooms, bacon, dill pickles, thyme cooked onion, tomato chutney, mayo and lettuce.
Served with Fries.

NOVOTEL CLUB SANDWICH \$20

With chicken, bacon, lettuce, cheese, tomato, egg and mayo.
Served with Fries.

FREE RANGE CHICKEN CAESAR SALAD \$22

Baby cos, anchovies, croutons, pancetta, poached egg,
Caesar dressing

PESTO CHICKEN \$25

Pesto baked chicken breast with baby carrots, chat potatoes
and spinach

PASTA ALLA PANNA \$22

With mushrooms, bacon, spinach, egg, thick pappardelle
pasta and a creamy sauce

LITTLE JOE SIRLOIN 250g (marble score 4+) \$42

With fries, watercress and caper salad and topped with herb
butter



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DESSERT

ALL \$16

Caramelized Adelaide Hills Apple crumble with salted caramel sauce (V)

Verjuice poached pear with spiced puff pastry and butterscotch sauce (V)

Bombe Alaska (V)

Chocolate fondant with jersey cream (GF, V)

Tonka bean panna cotta with honeycomb and raspberry (GF, V)

TEA & COFFEE

Coffee: Cappuccino, Latte, Long Black, Espresso, Flat White, Chai, Mocha, Hot Chocolate \$4

Tea: English Breakfast, Earl Grey, Green, Lemongrass & Ginger, Peppermint, Chamomile \$4



SASKIA BEER

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.

