

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

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 flavour and creamy texture.

MAINS

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

LEMON & THYME CHICKEN \$26

Oven baked chicken breast with sauce vierge (tomatoes, EVOO, basil, lemon juice) and twice baked potatoes

PASTA ALLA PANNA \$22

With mushrooms, bacon, spinach, egg and a creamy sauce

DUTCH CREAM GNOCCHI (v) \$26

With shallots, Alnda Farm spinach and ricotta

FISH AND CHIPS \$22

Crumbed Flathead served with tartare, chips and garden salad

SIDES

BOWL OF FRIES \$9.00

Served with Aioli

GARDEN SALAD \$9.00

Mixed leaves with cherry tomatoes and cider dressing(v)

