



## 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,  
Richard Gunner Fine Meats, Rhodes Free Range Eggs,  
Saskia Beer, Say Cheese, the Black Pig, Thornby Meats

### 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



As our menu features fresh in season produce it is subject to minor changes daily.  
Below is an example of the winter menu offering:

### TO START

Marinated Olives - Parmesan Shortbread 9  
House Made Sourdough - Salted Butter 5  
Pork Crackling - Yoghurt - Cumin 9  
Caccittorie - Capsicum (gf) 11  
Labneh - Dukkah - Crispbread (v) 10

### TO SHARE

South Australian Venison - Orange - Thyme - Truffle (gf) 22  
Salmon - Cucumber - Dill - Roe (gf) 19  
Farmhouse Terrine - Date - Wafer 18  
Garfish - Tomato - Chilli - Oregano (gf) 19  
Cauliflower - Dukkah - Hummus (v) 20  
Gnocchi - Mushroom - Parmesan (v) 21  
Barossa Fried Chicken - Tarragon Aioli 23  
Snapper - Oxtail - Parsnips (gf) 25  
Hutton Vale Lamb - Moroccan spice- Grains 24  
Pork Belly - Lentils - Citrus (gf) 24  
Dry aged beef - Caper - Parsley (gf) 26

### SIDES 10

Fries- Celery salt - Aioli  
Fenton Leaves - Cider dressing (gf, v)  
Broccoli - Almonds (gf, v)  
Green Beans - Lemon - Olive Oil (gf, v)

### DESSERT

Pavlova- Curd - Berries 16 (gf, v)  
Chocolate - Jersey Cream - Hazelnuts 16 (gf, v)  
Cambridge Cream - Pear 16 (gf, v)  
Onkaparinga Blue - Eccles Cake - Blackberries 16

### CHEESE

Section 28 Mont Pricilla - Quince 11  
Barossa Valley Camembert - Honeycomb 11  
Barossa Valley Washed Rind - Pear 11  
Section 28 Mont forte - Apple 11  
Alexandrina Cheddar - Apple 11

#### 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