

FULL BUFFET BREAKFAST
Monday - Saturday 6:30am - 10:30am
Sunday 7:00am - 11:00am

THE
Cellar
KITCHEN

DAY DINING MENU 11:30am - 5:00pm
DINNER 6:00pm until late

ENTREE

SOUP OF THE DAY	\$15
CURED SALMON with cucumber, fennel, dill and lemon crème fraiche (GF)	\$24
SPINACH AND SPECK NUDI with burnt butter, herbs and Grana (V)	\$18
LOCAL FORAGED MUSHROOMS with pancetta and herbs	\$20
BERKSHIRE PORK TERRINE with Cornichons and Mustard leaf salad	\$18
LAMBSTONGUE with lambs lettuce and salsa verde (GF)	\$18
SMOKED FREE RANGE CHICKEN SALAD with fennel, apple and mustard dressing (GF)	

MAINS

SASKIA FREE RANGE CHICKEN, MUSHROOM AND BACON PIE with sliced chicken breast, baby spinach and jus	\$38
EGGPLANT with Heirloom tomatoes, Barossa cheese company brie, Olives and garlic von soft polenta (V)	\$38
SPENCER GULF PRAWNS with herb and lemon butter on hand made pasta	\$44
SUCKLING BERKSHIRE PORK SCALOPPINE with capers & herbs	\$40
HUTTON VALE LAMB with preserved lemon, spices and Labneh (GF)	\$39
FISH OF THE DAY	Market Price
STEAKS (GF)	
DRY AGED STRIPLOIN 250G	\$40
EYE FILLET 250G	\$45
<i>Served with Tarragon butter or Jus</i>	
OYSTERS with Red wine vinegar and shallots (GF)	\$4 ea
LOCAL OLIVES with fennel seed and orange (GF, V)	\$8
HOUSE MADE PRESERVED VEGETABLES and pickles (GF, V)	\$9

All main courses served with roast rosemary potatoes and small green salad

APPETIZERS

CHEESE	\$9 per selection
BAROSSA CHEESE COMPANY BABY BERT	
SOUTH AUSTRALIAN CHEDDAR	
FIOR DE LATTE	
CHARCUTERIE (GF)	
MILD CASALINGA	\$9
SPICY CASALINGA	\$9
MILD SOPRESSA	\$9
SPICY SOPRESSA	\$9
BLACK PIG PORCHETTA	\$9
SAN JOSE JAMON	\$14
SIDES	\$9
TOMATO, BASIL AND SHALLOT SALAD (GF)	
BEETROOT AND FRESH CURD SALAD (GF, V)	
SPICY FRIES WITH MAYONNAISE (V)	
GARLIC SAUTÉED ALDNA FARM KALE (GF, V)	

DESSERT

PASSIONFRUIT PAVLOVA (GF, V)	\$16
RHUBARB TRIFLE WITH YOGHURT (V)	\$16
CHOCOLATE PAVE WITH HAZELNUT (V)	\$16
LEMON MERINGUE TART (V)	\$16
CHEESE PLATE with Maggie Beer Quince paste and Barossa Bark	\$28

DIETARY GUIDE

(V) denotes Vegetarian
(GF) denotes Gluten Free
Please inform wait staff of any dietary requirements.



Saskia Beer is an artisan food producer, cook and food educator. She has partnered with the Novotel to provide an authentic Barossa Valley food and wine experience.

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.

TAKE THE BAROSSA HOME

Your Saskia Barossa experience doesn't have to end here! Enjoy all your favourite Barossa dishes and produce anytime with our range of cookbooks, condiments and products from the Tasting room. To take a gastronomic tour of the Barossa with Saskia Beer, simply ask our friendly floor staff for details.

MENU
by
**SASKIA
BEER**

FOLLOW US ONLINE
THE CELLAR KITCHEN

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FOOD TASTES BETTER WHEN

IT HAS A STORY TO TELL.

PROUDLY
INTRODUCING
our
PARTNERS

Saskia Beer • Aldna Farm • Apex Bakery • Barossa Bark
Barossa Valley cheese company • Fenton Farms
Hutton Vale Farm • International Seafood & Oyster
Maggie Beer Rhodes Free Range Eggs • Richard Gunner
Fine Meats San Jose Small goods • The Black Pig

A LITTLE
about our
SUPPLIERS

Apex bakery in Tanunda: Apex Bakery was founded in 1924 by Mr Albert Hoffmann. The majority of their recipes date back to the 1800's and they still use the original Wood Fired Scotch Oven to bake our products.

Udder Delights: Udder Delights Cheese Factory has been operating as an artisan cheese factory in the Adelaide Hills town of Lobethal since 1999.

The Barossa Valley Cheese Company: Is a labour of love for Victoria McClurg. First trained as a winemaker, Victoria spent a season making wine in Bordeaux, absorbing the region's way of life and regard for food and wine. She learned the art of cheese making and brought her new found passion home to the Barossa. The Barossa Valley Cheese Company opened its doors in March 2003 in the idyllic Barossa town of Angaston.

Black Pig: The launch of The Black Pig range in 2005 realised a dream for Saskia to develop Australian-made artisan goods from the heritage breed Berkshire pig – known as “Black Pigs” because of their characteristic black skin. These “Black Pigs” are sourced from a small group of primary producers farming between 5-40 sows, foraging off feed specifically grown on the farms. This highly prized animal is respected from nose to tail, with the range of products including charcuterie of prosciutto, sugar-cured bacon, chorizo, sopressa, through to pork loin and sugar cured hams.

Saskia Beer's Farm Produce: With the establishment of Barossa Farm Produce in 1997, Saskia answered this niche, employing knowledge gained by her parents to create full-flavoured produce through tailored farming practices designed for maximum flavour. Farming and the food industry can be fickle masters and in order to cope with the circumstances of each, Saskia designed a range of products made from the animals she was producing, including whole chooks, marylands and breasts, pies, sausages, terrines, rillettes, ballotines, and smoked goods. Throughout this journey Saskia Beer's Barossa Farm Produce has remained seasonal, free range and chemical free by maintaining close relationships with local farmers. With this approach, Saskia can control the flavor and texture of her produce by managing every step including diet, exercise, sunlight hours, and age of the animals.

Kangaroo Island Dairy: Island Pure Sheep Dairy was South Australia's first sheep dairy and cheese factory opened at Cygnet River in 1992. Island Pure Sheep Dairy is a 260 hectares of grazing property on the banks of the beautiful Cygnet River and Gum Creek on Kangaroo Island. The property is situated approximately 10 minutes from Kingscote, the main commercial centre on the Island and a couple of minutes from the Island's airport. The country is predominately grazing; however we do grow our own hay and silage for use at the dairy as well as sourcing local grains from neighbouring farmers.

San José Smallgoods: José Coutinho, who has over 30 years' experience producing artisan salumi, founded San José Small goods in 2006. Originally from Portugal, José migrated to Australia at the age of 18 and would work for over 17 years as a Production Manager before setting out on a life-long dream of owning one of the country's most celebrated small goods producers. His passion for producing uniquely exceptional products is at the core of San José's philosophy, which is built on a refusal to compromise on quality. José purchases totally free-range paddock roaming, female heritage pork (Black Berkshire), directly from South Australian farmers. The pork is then de-boned, trimmed, salted, spiced, cured and matured on the San José premises, all by hand and never leaving the watchful eye of José.

A LITTLE *about our* SUPPLIERS



Richard Gunner Fine Meats: Heritage Breed Beef provides a wonderful depth of flavor with old-fashioned heritage breeds, such as South Devon, Belted Galloway, Dexter and Red Poll, providing a range of different flavor profiles.

Jersey Fresh: Jersey Fresh is a Barossa Valley based business run by the Kernich Family. Our aim is to provide our customers with fresh, creamy milk from our pure bred Jersey Herd (Kapunda).

Spencer Gulf Prawns: The Spencer Gulf prawn fishery leads the way in environmentally sustainable fishing practices, which is now being role-modelled worldwide. Recently this was acknowledged through being awarded Marine Stewardship Council Certification. Spencer Gulf King Prawns are an Australian product, caught and packed in Australia. The highest level of quality control is maintained; ensuring presentation, flavor, and product life is preserved

Hutton Vale Lamb: Hutton Vale has been part of a mixed farming business in the Angas family since 1843. The current custodians, Jan and John Angas, have a philosophy of a sustainable farming program for all their produce. With over 160 years of knowledge of their land filtering through, from generation to generation their kitchen table is laden with home produce including wine, lamb, vegetables and artisan chutney, Sheep have grazed freely across the paddocks of Hutton Vale Farm for over 160 years. The White Suffolk Merino cross is strong and resilient, which is very well suited to the Farm's environment. The Farm manages a closed flock and all lambs are born on farm. With the focus on quality and superior flavor, we maintain a small-scale operation and pursue a no stress philosophy in raising our livestock. With a happy & contented life for them our priority, being raised in a stress free manner allows the flavor of our lamb to shine through and the meat to be tender. This means low stocking rates, careful handling and respect for every action in the process of a living animal to portioned lamb. (Eden Valley)

Maggie Beer: Maggie Beer is one of Australia's best-known culinary icons and with her husband, Colin, the founders of Maggie Beer Products. A respected mentor to many, she is celebrated for her entrepreneurial skills and natural leadership abilities in the gourmet food arena Inspired by the Barossa Valley's abundance of fresh produce, Maggie Beer Products bases its reputation on Maggie's own philosophy of using superior ingredients, in season, to produce the best niche market gourmet products for the national and international markets.

Barossa Bark: Barossa Bark is a delicious, handmade lavosh-style crisp bread. As a busy Barossa caterer in the early 1990's, Barb Buggy created a recipe for her own crisp bread Why the name Barossa Bark? She wanted to differentiate this product from traditional lavosh crisp breads but couldn't think of an appropriate name. Sitting on her veranda one summer evening with a glass of wine, there it was - a beautiful old Gum Tree with its bark characteristically peeling away. Barossa Bark it was!

ALNDA Farm: Growing a huge range of fresh produce including tomatoes, broccoli, purple sprouting broccoli, cauliflower, four types of kale, spinach, rocket, celery, capsicum, eggplant, chilli, bok choy, beetroot, carrots, potatoes, onions, radish, daikon, snow peas, turnips, basil, mint, parsley, thyme, coriander dill and much more in season. Minimal sprays.

Janice Fenton: Fresh vegetables and herbs grown with minimal chemicals.

Trevallie Orchards: Fresh and dried fruits locally grown in Angaston.

Green Glade: Wonderful fresh salad leaves and herbs.

A GUIDE *to our* — INGREDIENTS —

The Udder Delights Goat Curd: Has a dense yet light texture and a tangy refreshing finish.

Verjuice: Made from the juice of unfermented grapes, use it as a gentle acidulant wherever you might find lemon juice or vinegar too tart - which means whenever you want the gentlest bite of flavour.

Black Pig Prosciutto: Lightly smoked dry cured Berkshire legs result in a sweet, nutty prosciutto aged 9 months.

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

Spicy Cassalinga: Pure SA pork salami made with chili, aged 4 months.

A GUIDE to our INGREDIENTS



Mild Sopressa: Pure SA pork salami made with black pepper and a hint of fennel, aged 5 months.

Spicy Sopressa: Pure SA pork salami made with chili, aged 5 months.

Black Pig Porchetta: Lightly smoked with fennel.

San Jose Bresaola: Air-dried beef fillet, low in fat with a delicate taste.

Burrata: A fresh Italian cheese made from mozzarella and cream. The outer shell is solid mozzarella, while the inside contains both mozzarella and cream, giving it an unusual, soft texture.

Barossa Valley Cheese Company Baby Bert: Mini versions of a Camembert style cheese; this white mould has a slightly firm texture with a mild creamy palate. Ideal for picnics

Alexandrina Cheese Company Cheddar: 15-18 mths. A cloth bound rinded Cheddar, made in an open vat using traditional Cheddaring techniques. The Cheddar Curd is stretched, milled and salted and the wheel is pressed in a large hoop. Our Cheddar has an intricate and well developed flavour profile.

Fior Di Latte: Semi-soft, fresh cheese made in the style of Italian mozzarella cow's milk cheese.

Brioche: Is of French origin that is similar to a highly enriched bread, and whose high egg and butter content give it a rich and tender crumb. It is "light and slightly puffy, more or less fine, according to the proportion of butter and eggs. It has a dark, golden, and flaky crust, frequently accentuated by an egg wash applied after proofing.

Suffolk Lamb: Pure Suffolk Lamb is derived from a 100% meat sheep with no wool breeds such as merino or corriedale in its breeding. This results in a far higher meat quality in terms of meat grain, texture, marbling and overall flavor. Another unique attribute of the pure bred black faced Suffolk is its size. While a standard lamb in Australia weighs approximately 44kg at 7months old the Purebred Suffolk weighs closer to 66kg at the same age. This increased size gives rise to lamb loin chops that could only be described as Lamb T-Bones due to their size being approximately 50% bigger than a conventional lamb chop.

Suckling Berkshire Pork: In culinary contexts, a suckling pig is slaughtered between the ages of two and six weeks. It is traditionally cooked whole, the meat from suckling pig is pale and tender and the cooked skin is crisp and can be used for pork rinds. The texture of the meat can be somewhat gelatinous due to the amount of collagen in a young pig.

Berkshire Pig: Berkshire pigs are a rare breed of pig originating from the English county of Berkshire. Prized for juiciness, flavor and tenderness, is pink-hued and heavily marbled. Its high fat content makes it suitable for long cooking and high-temperature cooking.

Labneh: Yogurt which has been strained to remove its whey, resulting in a relatively thick consistency (between that of conventional yogurt and cheese), while preserving yogurt's distinctive, sour taste.

Scaloppine: Is an Italian dish consisting of thinly sliced meat that is dredged in wheat flour, sautéed, then heated.

Vincotto: (translated as "cooked wine") or sapa is a dark, sweet dense condiment is made by the slow cooking and reduction over many hours of non-fermented grape must until it has been reduced to about one-fifth of its original volume and the sugars present have caramelized. It can be made from a number of varieties of local red wine grapes including

Heirloom tomato: (also called heritage tomato in the UK) is an open-pollinated (non-hybrid) heirloom cultivar of tomato. Many heirloom tomatoes lack a genetic mutation that gives tomatoes an appealing uniform red color while sacrificing the fruit's sweet taste.