



We Love Our Locals

There is a lot to love and be proud of in the Barossa Valley. Number one on that list is our locals! We love the spirit of this community, from our local suppliers to local residents new and old. We express our gratitude for your support with our Special Locals' Dining Offer.

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 create a myriad of dishes.

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.

OUR LOCAL PARTNERS

Alnda Farm, Apex Bakery, AMJ Produce, Barossa Valley Cheese Company, International Oyster & Seafood, Maggie Beer, The Dairyman, Harris Smokehouse, Peninsula Providore, Rhodes Free Range Eggs, Saskia Beer, Say Cheese, Mayura Station

*2 Course Meal with a glass of wine at \$49
(Accor Plus discount doesn't apply)*

ENTRÉE

- Whisky cured ocean trout with crème fraiche, fennel and apple salad (GF)
Wagyu tartare with cured yolk, rye and capers
Marrakesh spiced cauliflower with pomegranate, coriander and mint (GF, VG)
Salad of Dairyman bacon, pickled pine mushroom and quail egg

MAIN

- Roasted fillet of mullooway, pea puree and tendrils (GF)
Breast of Saskia Beer chicken, Alnda Farm tomato and charred onion (GF)
Confit belly of pork, corn puree and citrus salad (GF)
Dutch cream gnocchi, pesto, asparagus, pea, spinach and parmesan (V, VGO)

DESSERT

- Dark chocolate and peanut delice with salted caramel ice cream (GF, V)
Berry and vanilla tart with raspberry sorbet (GF, V)
Bourbon vanilla bean panna cotta with rhubarb, honeycomb and maple gin jelly (GF, V)
Raspberry pavlova vanilla cream and citrus (GF, V)

SIDES \$10

- Shoestring fries with aioli (V)
Cos with cider dressing (GF, VG)
Panzanella salad (VG)
Roasted Potatoes with salt and vinegar (VG)
Broccoli with lemon and olive oil (VG)

SPARKLING

- NV Thorn Clarke Sparkling Chardonnay (Eden Valley)
17 Schild Estate Sparkling Shiraz (Barossa Valley)

WHITE

- 20 Paisley Wines 'Cashmere' Riesling (Eden Valley)

RED

- 18 Pindarie 'TSS' Tempranillo Sangiovese Shiraz (Barossa Valley)

DIETARY GUIDE

(VG) Vegan (VGO) Vegan Option (V) Vegetarian (GF) Gluten Free

*If you have any dietary requirements including food allergies or food intolerances, please let our team members know.
Every care is taken to meet your dietary requirements; however, we cannot guarantee that food allergens will not be transferred through accidental cross-contact*

Due to food being cooked to order, there may be a short wait during the busy period