

CELLAR DOOR



“An informal menu, eclectic in style designed to graze and share or serve individually. A combination of fun and hearty food and playful and engaging wine experiences. We encourage you to try both.

I recommend at least four dishes between two people to share for a light lunch.”

Head Chef - Fabian Lehmann

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*Groups of 8 or over must dine on the ‘Just feed us’ option

**Sample menu only, subject to change

***Entertainment Card valid for ‘Just Feed Us’ menu only

Cellar door menu

Chef’s blend of warm, marinated olives	\$8
Tomato, garlic & thyme focaccia	\$12
Lefse (potato pancake), cured ocean trout, pickled cucumber and citrus fennel	\$15
Kingfish sashimi, chimichurri, wild rice and finger lime	\$22
Grilled asparagus, peas and preserved lemon	\$18
‘Vitello Tonnato’ veal, tuna, caper	\$24
Pulled pork croquette, burnt chilli mayonnaise and pickled onions	\$12
Maple & soy boneless chicken wings, toasted sesame, bok choy, umami dressing	\$19
Beef short rib raviolo, prosciutto broth and crispy sage	\$22
Braised lamb neck, sheep’s yoghurt, baby beetroots and coriander	\$25

Just feed us

\$65 pp

Put yourselves in the hands of the Chef and indulge in a selection of his favourite dishes of the day.

Wine & food experiences

Museum experience

\$25

Our four most premium wines and one treasure from the museum, accompanied by a trio of snacks from the Dining Room.

Mead flight

\$25

A one of a kind experience. Taste our four meads alongside expertly paired sweet sensations from acclaimed Pastry Chef Jason Brown.

CELLAR DOOR



“The Ploughman’s Lunch was given to the working people as a staple lunch for hundreds of years. It was so named by the UK Cheese Bureau to increase the sale of British cheese after years of rationing during the war.

Traditionally consisting of bread, cheese, pickles and beer our interpretation uses our very own meads and wines in place of beer.

This cheese selection not only offers some of the best cheese available anywhere but takes you on a regional journey through South Australia, experiencing some of the finest local produce.”

Pastry Chef - Jason Brown

Cheese

South Australian Cheeses

\$40

Section 28 Monforte - Raw cow’s milk,
Semi-Hard; *Woodside, Adelaide Hills*

Barossa Valley Cheese Co Triple cream – cow’s milk,
White Mould; *Angaston, Barossa*

Kris Lloyd, Harlequin – Jersey & Friesian cow’s milk,
Washed Rind; *Woodside, Adelaide Hills*

Woodside Cheese Wrights, Edith - goats milk,
White Mould Ashed; *Woodside, Adelaide Hills*

La Vera, Adel Blue – cow’s milk,
Blue Mould; *Newton, Adelaide Foothills*

Accompaniments

Pineapple piccalilli
Tomato & chilli ketchup
Honey mead pickled onions
Mulled wine dried grapes
Port & thyme jelly

Caramelised onion baguette
Knackerbrod

Desserts

Mandarin sorbet, black olive caramel,
white chocolate mousse \$15

French toast, ricotta ice cream,
toasted almonds \$15

Mead flight **\$25**

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