

MENU

SOMETHING LIGHTER

CHARCUTERIE PLATTER	\$25
Selection of South Australian Charcuterie, House made pickles and grissini	
SOUTH AUSTRALIAN CHEESE PLATTER	\$20
with apple chutney, dried fruit and lavosh	
BAROSSA SPECIAL PIZZA	\$25
Cassalinga, Mild Cacciatore, Soppresa, mushroom, olives, mozzarella and basil	
BAROSSA VEGETARIAN PIZZA	\$24
Slow Roasted tomato, olives, grilled eggplant, mushroom, garlic and onion with mozzarella and basil	

KIDS MENU

NOVOTEL HAMBURGER with salad or vegetables	\$12
CRUMBED FISH & CHIPS with salad or vegetables	\$12
GRILLED CHICKEN & COCKTAIL POTATOES with salad or vegetables	\$12
6" HAM & PINEAPPLE PIZZA with salad or vegetables	\$12
CORN ON THE COB	\$3
KIDS SALAD	
KIDS FRIES with tomato sauce	\$5
KIDS ICE CREAM with choice of topping (Chocolate, Strawberry, Caramel or Banana)	\$6

SOMETHING SUBSTANTIAL

CELLAR KITCHEN BURGER	\$23
Wagyu beef, smoked bacon, Swiss Cheese, dill pickles, lettuce, onion and tomato chutney Served with fries	
CHICKEN CAESAR SALAD	\$23
With baby cos, anchovies, croutons, bacon, poached egg and Caesar dressing	
NOVOTEL CLUB SANDWICH	\$21
Smoked bacon, chicken, cheese, tomato, lettuce and aioli Served with fries	
THAI GREEN CHICKEN CURRY	\$24
Served with steamed rice	
FISH & CHIPS	\$23
Crumbed flathead served with tartare sauce, chips and salad	
BARBEQUE BEEF RIBS	\$25
Slow cooked American style Beef ribs with spicy corn on the cob, sweet potato wedges and sour cream	

SIDES

GARDEN SALAD	\$10
FRENCH FRIES with mayo and tomato sauce	\$10

SOMETHING SWEET

DARK CHOCOLATE BROWNIE with whipped cream	\$13
PAVLOVA with seasonal berries	\$13
BAKED CHEESECAKE with Strawberry compote	\$13

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