

Kellermeister Platter Menu



Barossa Artisan Cheese Platter - \$30

A wonderful selection of true artisan cheeses from Barossa Valley Cheese Company, including the Washington washed rind (full and velvety with a mild sweetness), la Dame Goats cheese (two year old cheddar style, sharp and bittey) and the Barossa Triple Cream (rich, creamy & smooth).

These cheeses are all made on site in Angaston by Victoria McClurg and her award winning team and are complimented by Kurianda Pear chutney and crackers.



Locally Smoked Salmon Platter - \$30

Locally smoked (Lyndoch) Tasmanian salmon delivering a fine texture to accompany a house made spread of Barossa Valley Cheese Company Vache curd, Zimmy Horseradish and fresh Dill.

A fitting partnership to this delicate combination is garden fresh Rocket and Apex Bakery Salt and Fennel bread.



Barossa Smoke House Meat Platter - \$30

A comprehensive selection of smoked meats including Lachshinken, Mettwurst and Chicken, served with Duck and Pistachio Terrine.

Zimmy Beetroot relish, Torzi Matthews Black Kalamata Olives and Apex Bakery Salt and Fennel bread accompany these Barossa smoke house meats beautifully!