

ESSEN

by ARTISANS OF BAROSSA

Welcome to our home

Our home is where we share everything we love about Barossa with you.

An opportunity for you to relax and enjoy over 100 wines from eight small-batch winemakers in our Wine Room or at *Essen*, our benchmark Barossa dining space.

Essen is a wonderful word meaning 'to eat'. At Artisans, we have adopted 'essen' to describe how we approach the enjoyment of food. With wine. A way of sharing everything excellent and beautiful in our unique part of the world, be it in a glass or on a plate, with our friends and our guests.

Dining in Essen is an experience designed to reflect our location in the heart of a community of farmers and artisan producers who provision our kitchen. Our menu reflects subtle changes in produce availability as we progress through the micro-seasons.



EXPERIENCE ESSEN

Wednesday - Friday: *À la carte*

Weekend: *À la carte, two-courses +*

Chef's menu | 110

Five-courses: A journey of innovative Barossa cuisine

Wine pairings:

Discover | 70

Rare | 110

unfortunately, not all dietaries can be provided for on the day

*pb ~ plant-based / gf ~ gluten-free / df ~ dairy-free / v ~
vegetarian*

+15% surcharge applies on public holidays



TO SNACK

house bread, garden herb butter	<i>gfo</i>	10
house cured, mixed & warm Barossa Valley olives	<i>gf, df, pb</i>	10
Marga lamb croquette, romesco		<i>each</i> 6
tempura sardines, smoked tomato	<i>df, gf</i>	<i>each</i> 8
confit chicken rillete	<i>df, gf</i>	<i>each</i> 5

TO START

Goolwa pipis, cous cous, trinity veg, nduja		31
mushroom parfait, natives, quinoa cracker	<i>v, gf</i>	27
ricotta dumplings, sage beurre blanc		26
Kangaroo tartare, soy cured yolk, pickles, chips	<i>gf, df</i>	25
pork belly skewers, chilli miso bbq, fried onion	<i>df</i>	21



TO CONTINUE

WA barramundi, roast carrot, garlic grune sobe	<i>gf, df</i>	38
harissa Margra lamb, muhammara, minted labneh	<i>dfo, gf</i>	41
bbq Ablesway chicken, caponata siciliana, spiced granola	<i>gf, df</i>	46
house cavatelli, pickle pumpkin, edamame, spinach	<i>df, pb</i>	32
wagyu sirloin, mushroom butter, fondant potato	<i>gf, dfo</i>	55

Woodward Angus eye fillet ~ for two	<i>gf</i>	
20 day wet aged, 600 - 800gm. Served with red wine jus	<i>market price</i>	

ON THE SIDE

sherry vinegar potatoes	<i>gf, df, pb</i>	12
mixed leaf, fennel, citrus dressing	<i>gf, df, pb</i>	12
sautéed seasonal green, friend onion, miso emulsion	<i>df, gfo</i>	14
shoestring fries, vegan aioli	<i>gf</i>	12

TO FINISH

New York baked cheesecake, citrus gel, berries	16
vanilla crème brûlée	16
chocolate delice tart, blood orange sorbet	16
local cheese with accompaniments (2 cheese)	16
add extra cheese	+9

YOUR EVENT, OUR PLACE

Exceptional Barossa wine, great food and relaxed, professional service are the foundations of our functions and events service.

Artisans of Barossa offers a wide variety of spaces, menus and beverage packages to cater to all nature of special occasions, celebrations and business events whether in the daytime or evening.

Our venue is fully wheelchair accessible and has the ability to control music and air-conditioning levels to keep your guests comfortable.

