

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

Two course 65pp

Three course 88pp

Four course - Chefs Selection 110pp

TO SNACK

Coffin Bay oysters, mignonette sauce *each 6*
half doz 30

sourdough, whipped chive butter *gfo, dfo 10*

chicken liver parfait, cornichon, grilled sourdough *gfo 13*

Panko prawn cakes, sauce gribiche (3) *df 12*

house cured, mixed & warm Barossa Valley olives *pb, gf 10*

salty & spiced nuts *pb, gf 10*

pb = plant based gf = gluten free df = dairy free v = vegetarian

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

+15% surcharge applies on all public holidays



TO START

caramelised onion tart & whipped ricotta	<i>v</i>
chargrilled baby squid, Boston Bay Nduja butter	<i>gf</i>
spinach gnochiette, cavolo nero, zucchini	<i>pb</i>
kangaroo, mustard emulsion, fried onion, macadamia	<i>gf, df</i>
kingfish crudo, cucumber, grapefruit, river mint	<i>gf, df</i>

TO CONTINUE

<i>180gm Wagyu Rostbiff mbs+9, burnt onion puree, garden chimichurri & vinegar salt potatoes</i>	<i>gf, df</i> <i>+45</i>
beetroot textures, quinoa crisp, braised radicchio	<i>pb, gf</i>
porchetta, kohlrabi, apple, charred onion	<i>gf, df</i>
Ablesway chicken, sunflower seed risotto, garden herbs	<i>gf</i>
beef fillet, green peas, mushroom XO	<i>gf, df</i>
WA barramundi, rocket sauce, caper leaf, lemon	<i>gf, df</i>

ON THE SIDE

mixed garden leaves, lemon oil, onion	<i>pb, gf</i>	<i>12</i>
broccolini, mustard, sesame seed	<i>pb, gf</i>	<i>12</i>
rosemary chat potato	<i>pb, gf</i>	<i>12</i>



TO FINISH

New York baked cheesecake, citrus gel, berries

vanilla crème brûlée

chocolate three ways - salted dark chocolate, mousse, icecream

local cheese with accompaniments (2 cheese)
add extra cheese

+9

**Please ask our team for today's flavour*

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