

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 +

Signature Essen

Discovery | 90 Three-course: Chef's snacks, & your choice

> Wine pairings: Discover | 40 Rare | 70

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

10

house cured, mixed & warm Barossa Valley olives

gf, df, pb

10

Marga lamb croquette, romesco

each 6

tempura sardines, smoked tomato

df each 8

confit chicken rillete

df, gf each 5

TO START

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



TO CONTINUE

| WA barramundi, roast carrot, garlic grune sobe gf, df | 38 |
|--|----------|
| harisssa Margra lamb, muhammara, minted labeh $dfo,\ gf$ | 41 |
| bbq Ablesway chicken, caponata siciliana, spiced granola gf,df | 46 |
| house cavatelli, pickle pumpkin, edamame, spinch df, pb | 32 |
| Wagyu sirloin, mushroom butter, fondant potato gf, dfo | 55 |
| ON THE SIDE | |
| sherry vinegar potatoes gf, df, pb | |
| mixed leaf, fennel, citrus dressing gf, df, pb | 12 |
| sautéed seasonal green, friend onion, miso emulsion df, gfo | 14 |
| shoestring fries, vegan aioli gf | 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) add extra cheese | 16 +9 |