

STARTERS

GARLIC BREAD 9

Three slices of focaccia loaf with garlic and parsley butter

MUSTARD & CHEESE BREAD 9

Three slices of focaccia load with seeded mustard and grilled cheese

SOUP OF THE DAY 9

House made soup served with garlic bread

LAMB SKEWERS 11

Finely sliced Fleurieu lamb dusted with Middle Eastern spices served with tzatziki

DIPS BOARD 18

Trio of house made dips selected by the chef served with pita bread, olives, Turkish bread and feta

+ extra pita bread 3

SIDES

CHEF'S SALAD 6

Tossed fresh salad served with mustard vinaigrette

CHEF'S VEGETABLES 6

Medley of chef's greens

FRIES 9

Large bowl served with tomato sauce

SWEET POTATO FRIES 10

Served with bacon and caramelized onion aioli

WEDGES 12

Served with sweet chilli sauce and sour cream

KIDS MENU \$10

Chicken Nuggets & Chips

Cheeseburger & Chips

Battered Fish & Chips

Ham & Cheese Pizza

Small Chicken Schnitzel & Chips





MAINS

SCHNITZEL 22 | HALF 17

Your choice of crumbed chicken breast or beef porterhouse schnitzel served with chips and salad

CORNED BEEF 19

Corned beef served with mashed potato, chef's greens and white mustard sauce

ENGLISH PORK SAUSAGES 19

Traditional thick pork sausages served with mash, chef's greens and gravy

ROAST OF THE DAY (GF) 19

Tender roasted meat served with roasted vegetable medley, chef's greens and gravy

CHICKEN BURGER 23

160g crumbed and fried golden prime chicken breast with smoky bacon, double cheese, lettuce, tomato, pineapple, aioli and caramelized onion jam on a brioche bun and served with golden fries

BEEF BURGER 24

180g beef patty, double cheese, egg, bacon, onion jam, beetroot, tomato, lettuce, aioli and tomato relish on a brioche bun and served with golden fries

MIDDLE EASTERN LAMB SALAD 24

Spiced lamb skewers, baby lettuce, Lebanese cucumber, Spanish onion, olives, roasted red peppers, tomato and feta finished with a sticky balsamic and tzatziki

SAUCES AND TOPPINGS

GRAVY, DIANE, PEPPER AND MUSHROOM 3 PARMIGIANA, KILPATRICK AND HAWAIIAN 4





SEAFOOD

FISH AND CHIPS (GF) | 1pc 17 or 2pc 23

Your choice of crumbed, battered or grilled fish fillets served with chips, salad, lemon and tartare sauce

SALT & PEPPER SQUID | SML 18 OR LRG 24

Lightly dusted in our own native inspired seasoning, fried golden and served with chips, salad and tartare sauce

CRUMBED PRAWNS | 5PC 19 OR 10PC 26

Panko crumbed prawns served with chips, salad, lemon and tartare sauce

TASMANIAN SALMON NICOISE (GF) 28

Salmon fillet seared and served on a warm bed of green beans, mixed baby tomatoes, Spanish onion, roasted red peppers, Kalamata olives and boiled egg with house dried Roma tomatoes and a sprinkle of dukkah

SEAFOOD TRIO (GF) 32

Market whitefish, panko crumbed prawns and crispy salt 'n' petter squid served with chips, salad, lemon and tartare sauce

GRILL

250g COORONG BLACK ANGUS RUMP 26

The Fleurieu Peninsula's grass fed Angus Rump cooked to your liking and served with chips and salad

CASHEW CRUSTED LAMB RUMP 32

Served with wilted greens, mash, sticky balsamic and house dried Roma tomatoes

STICKY BEEF RIBS | 1 @ 23 OR 2 @ 32

Served with a rich Bourbon BBQ glaze, red cabbage slaw and chips

MURRAYLANDS KING HENRY PORK RIB EYE 32

Rolled in mustard and macadamia crumbs and fried golden on a sweet potato mash with a cider jus and apple compote

300g RIVERINE SCOTCH FILLET STEAK 34

Murray Valley's finest grain fed scotch cooked to your liking and served with chips, salad and sauce of your choice





PASTA

VEGETARIAN SUPREME TAGLIATELLE 23

Roasted pumpkin, leek, garlic, mushrooms, red peppers, rocket, pesto, tomato sugo, cream and parmesan finished with a sprinkle of toasted macadamias + chicken \$5

PIZZA

BAROSSA HAM & PINEAPPLE 23

On a tomato sugo base with our unique three cheese blend

VEGETARIAN 20

Tomato, mushroom, roasted red peppers, olives, caramelised onion jam on a tomato sugo base with our three cheese blend

SPICED LAMB BACKSTRAP 25

With rocket, roast pumpkin, Willunga almonds and cherry tomatoes on a tomato sugo base with our three cheese blend and tzatziki

DESSERTS

STICKY TOFFEE PUDDING 9

Served with toffee sauce and vanilla ice cream

NUT SUNDAE 9

3 scoops of vanilla ice cream with whipped cream, fresh strawberries, wafer and your choice of caramel, strawberry or chocolate topping

SEAFOOD GUMBO TAGLIATELLE 29

Prawn tails, scallops, Australian squid pieces fried with spring onion, red peppers, leek, garlic and tomato sugo finished with saffron, fresh thyme, a splash of sour cream and parmesan

SUPER SUPREME 26

Barossa ham, tomato, bacon, mushrooms, roasted red peppers, olives, caramelised onion jam on a tomato sugo base with our three cheese blend

SEAFOOD DELIGHT 25

Prawn tails, local squid strips & plump scallops on a light cream cheese base with our three cheese blend, caramelized leek and a hint of fresh marjoram

KIDS SUNDAE 3

Vanilla ice cream with choice of caramel, strawberry or chocolate topping

CHOCOLATE BROWNIE 9

Served hot out of the oven with white chocolate ganache and vanilla ice cream

