



START & SHARE

- Bowl of Chips 8** (V)
- Garlic Bread 6** (V)
- Seeded Mustard & Cheese Bread 8** (V)
- Seasoned Wedges 10** (V)
Sweet Chilli/Sour Cream
- Vegetarian Spring Rolls 9** (V)
Sweet Chilli/Soy
- Onion Rings 10** (V)
Lime Mayo
- Sweet Potato Fries 10** (V) (GF)
Lime Mayo
- Chargrilled Chorizo 10**
Tomato, Chilli & Coriander Relish
- Mac & Cheese Bites 10** (V)
Maple Onion Jam
- Southern Fried Chicken Wings 10**
Spicy with Pickles
or Smoky BBQ
- Trio of House Dips 15** (V)
Hummus/Tzatziki/Spicy Capsicum/
Grilled Flat Bread
- Antipasto 22** (VA)
Double Brie/Vintage Cheddar/
Cured Meats/Hummus/Tzatziki/
Marinated Olives/Grilled Flat Bread

SALADS

- Salt & Pepper Squid Salad 22** (GF)
Asian Greens/Chilli/Toasted Peanuts/
Coriander/Mint/Spicy Dressing
- Chicken Caesar Salad 22** (GFA)
Mixed Greens/Anchovies/Bacon/
Shaved Parmesan/Poached Egg/
Crispy Croutons/Caesar Dressing
- Thai Beef Salad 24** (GF)
Tender Beef/Asian Greens/Peanuts/
Crispy Shallots/Spicy Lime Soy Dressing
- Grilled Lamb & Roast Veg Salad 24** (GF)
Seasonal Veg/Marinated Lamb/Fetta/
Mesclun Lettuce/Sticky Balsamic Dressing

STEAKS

- (All served with chips and salad)**
- 300gm Clare Valley Porterhouse 36** (GFA)
- 300gm Clare Valley Scotch Fillet 40** (GFA)
- 300gm Clare Valley Rump 30** (GFA)

SEAFOOD

- Salt & Pepper Squid 22** (GFA)
Chips/Salad/Lime Mayo
- Panko Crumbed or Grilled Flathead (2 Fillets) 26** (GFA)
Chips/Salad/Lemon/House Tartare
- Seafood Selection 30**
Panko Crumbed Flathead/Salt & Pepper Squid/
Grilled Tiger Prawn Skewer/Chips/Salad/
Lemon/House Tartare
- Atlantic Salmon 30** (GF)
Prosciutto Wrapped/Asparagus Parmesan
Risotto/Lemon Hollandaise
- Salt & Pepper Tiger Prawn Skewers (3) 28** (GFA)
Crispy Potatoes/Asian Salad/Lime Aioli

BURGERS

(All served with chips)

- Beef Burger 20**
Bacon/Cheese/Caramelised Onion/Lettuce/
Tomato/Aioli/Tomato Relish
- Spicy Chicken, Bacon & Avocado Burger 20**
Grilled Chicken Breast/Smoky Bacon/
Avocado/Lettuce/Tomato/Jack Cheese/
Chipotle Mayo/Brioche Bun
- Vege Burger 20** (V)
Vege Schnitzel/Lettuce/Tomato/Onion/
Jack Cheese/Coriander & Chilli Relish
- American Cheese Burger 16**
(Served with chips and any drink)
Jack Cheese/Pickles/Sauce/Mustard

WINTER FAVOURITES

- Curry of the Day (See Chef's Specials) 22** (GFA)
Traditional Accompaniments
- Lamb Shank & Winter Veg Pie 26**
Slow Cooked Lamb Shank/Winter Vegetables/
Creamy Mash/Shiraz Glaze/Smashed Green Peas
- Roast of the Day 20** (GFA)
Roasted Pumpkin/Roasted Potatoes/
Fresh Steamed Veg/Traditional Gravy

SCHNITZELS

- (All served with chips and salad)**
- 300gm Chicken Breast Schnitzel 19**
- 300gm Tender Beef Schnitzel 19**
- 300gm Pork Schnitzel 19**
- Vegetarian Schnitzel 19** (V)
Plant Based Chicken Schnitzel
Add Roast Vegetable Concasse Topping 4

SCHNITZEL TOPPINGS/SAUCES/EXTRAS OVER PAGE

PLEASE ASK TO SEE OUR CHEF'S SPECIALS

SCHNITZEL TOPPINGS

Parmy 4

Tomato Concasse/Cheese

Hawaiian 5

Ham/Pineapple/Nap Sauce/Cheese

Italian 5

Salami/Olives/Nap Sauce/Mozzarella

Aussie 6

Bacon/Egg/BBQ Sauce/Cheese

Windy 6

Bacon/BBQ Sauce/
Caramelised Onion/Cheese

Mexican 6

Corn Chips/Jalapenos/Salsa/
Cheese/Sour Cream

Inferno 7

Roast Capsicum/Chorizo/Chilli/
Nap Sauce/Cheese

EXTRAS

Mashed Potato (serves 2) 7

Seasonal Vegetables (serves 2) 7

Garden salad (serves 2) 7

Dijon/Seeded Mustard/

Hot English Mustard 1.5

Hollandaise/Mayo/Aioli/Tartare/

Sweet Chilli/Sour Cream/Hummus 2

Pepper/Diane/Mushroom/

Traditional Gravy 2

Shiraz Glaze 3

Creamy Garlic Sauce 4

Surf & Turf 8

Tiger Prawns/Squid/
Creamy Garlic Sauce

TO FINISH

Peach Cobbler 10

Vanilla Bean Ice Cream

Macadamia & Kahlua Brownie 10

Vanilla Bean Ice Cream/
Hot Fudge Sauce

Spanish Churros 10

Churros/Chocolate Ganache

Affogato 10

Vanilla Bean Ice Cream/Espresso Shot
Add Any Liqueur 5

Simply Sundae (Chocolate or Strawberry) 7

Vanilla Bean Ice Cream/Peanuts/
Whipped Cream/Wafers

Shared Cheese Board

for 2 \$15 for 4 \$22

Vintage Cheddar/Double Brie/
Blue Vein/Crackers/Dried Fruit

TO KEEP OUR PRICES FAIR UNFORTUNATELY NO
CHANGES/SUBSTITUTIONS CAN BE MADE TO MENU ITEMS

WINE LIST

SPARKLING

Gisa Blanc de Blanc NV Adelaide Hills, SA	7.5	32
The Lane 'Lois' Blanc De Blancs NV Adelaide Hills, SA	9.0	40
Bird in Hand Sparkling Pinot Noir Adelaide Hills, SA	11	48
Hancock & Hancock Spark Red 200ml McLaren Vale		11
Moët and Chandon Imperial Epernay, France		115
Veuve Clicquot Ponsardin NV Reims, France		125

WHITE

Fiore Moscato Mudgee, NSW	8.0	34
Giesen Sauvignon Blanc Marlborough, NZ	8.0	34
Bird in Hand Sauvignon Blanc Adelaide Hills, SA	9.5	42
Pikes 'Luccio' Pinot Grigio Clare Valley, SA	9.5	42
Wilson Riesling Watervale, SA	9.0	40
Rockford Handpicked Riesling Eden Valley, SA		50
Eden Road 'Long Road' Chardonnay Tumberumba, NSW		48

RED

Gemtree 'Luna de Fresa' Rose McLaren Vale, SA	9.0	38
Rockford Alicante Bouchet Barossa Valley, SA	12.0	54
Wicks Pinot Noir Adelaide Hills, SA	9.0	40
Gisa Shiraz Barossa Valley, SA	7.5	32
Hedonist Shiraz McLaren Vale, SA	9.0	38
Hentley Farm 'Villain & Vixen' Shiraz Barossa Valley, SA	11.0	48
Wirra Wirra 'Woodhenge' Shiraz McLaren Vale, SA		50
Pikes 'Los Companeros' Shiraz Temp Clare Valley, SA	9.0	40
Running with Bulls Tempranillo Barossa Valley, SA		44
Robert Oatley Signature Series GSM McLaren Vale, SA	9.5	42
Rockford 'Moppa Springs' GMS Barossa Valley, SA		65
Rymill 'Dark Horse' Cabernet Coonawarra, SA	9.5	42
Leconfield Cabernet Sauvignon Coonawarra, SA		56
Rockford 'Rod & Spur' Shiraz Cabernet Barossa Valley, SA		85

UPSIZE YOU WINE!

250ml GLASS ONLY \$4 MORE!



WANT TO BRING A SPECIAL BOTTLE?

CORKAGE ONLY \$20 PER BOTTLE!



ASK TO SEE OUR VINTAGE WINE LIST

SPECIAL OCCASION? BRING YOUR OWN CAKE AND WE WILL PORTION AND SERVE TO YOUR GUESTS FOR ONLY \$20