



◊ SMALL PLATES ◊

MINI HIGHTOP LOAF 9
enough to share, choose garlic or olive oil and dukkah

FRESH OYSTERS NATURAL (GF)
each 3.50 kilpatrick each 4

HOUSE MADE SOUP 12 (GF)
served with toasted ciabatta or swap to our garlic bread hightop loaf add 6

WAFFLE CUT CHIPS 10
with sweet chilli and sour cream

LAMBS BRAINS 20
served on mash topped with bacon and white parsley sauce

◊ LARGE PLATES ◊

MEDALLIONS OF MSA GRADE BEEF 36 (GF)
served with baby potatoes, heirloom carrots and rich cucumber cream sauce

CLASSIC PORTERHOUSE 29
served with chips and salad

CORNED SILVERSIDE 26
served on mash with broccolini and white parsley sauce

VALLEY PORK FRENCH CUTLET 32 (GF)
served on potatoes, beets, baby spinach and dijon cream sauce

RISOTTO 26 (GF)
mushroom and asparagus

NO SPLIT BILLS

FRESH LINGUINE MARINARA 32
local seafood tossed through tomato and fresh linguine

FRESH MACARONI CARBONARA 26
classic bacon, egg and black pepper

FRESH PAPPARDELLE PASTA 31
duck confit, onion, mushroom, thyme, tomato and red wine

SPENCER GULF HIRAMASA KING FISH 32 (GF)
pan seared on nicoise salad

SALT & PEPPER SQUID 26
served with chips and salad

FRESH LOCAL WHITING 28
served with salad and chips

SEAFOOD PLATTER FOR TWO 85
*fresh local crumbed whiting, battered prawns, oysters,
smoked salmon, salt and pepper squid with chips and salad*

CHICKEN CHASSEUR 26 (GF)
slow braised chicken maryland with mushrooms, red wine, thyme served on jasmine rice

CHICKEN SCHNITZEL 200GM
*served with chips and salad - your choice of mushroom, pepper, gravy 26
parmigiana +2*

MIDDLE EASTERN SALAD 26
*roasted pumpkin, roasted beets, rocket, tossed through freekeh
served on hummus and minted yoghurt*

LAMB SALAD 28 (GF)
*warm sliced lamb backstrap served on beets, radish,
spring onion tomato and danish feta*

◊ SIDES ◊

ADD ONS TO YOUR FAVOURITE DISH

*mixed butter lettuce with
honey mustard dressing 6
vegetables 9*

*grilled chicken 7
smoked salmon 8
bacon 5*

*egg 3
diamond cut chips 9*

NO SPLIT BILLS

◊ DESSERTS ◊

CLASSIC NUT SUNDAE 14

*choice of three: berry compote / warm chocolate rum sauce /
warm toffee sauce (with house-roasted nut mix)*

WARM CHOCOLATE FONDANT 15

with berry compote and vanilla ice cream

COINTREAU SOAKED BERRIES 16

served on vanilla ice cream

TRIO OF GELATO 12

3 delicious flavours in any combination, ask our wait staff for details

CLASSIC BREAD & BUTTER PUDDING 15

served warm with pouring cream

AFFOGATO 9

*with baileys / frangelico / kahlua / cointreau add 6
vanilla ice cream served with a shot of hot espresso coffee*

IRISH COFFEE 9

long black with whiskey topped with whipped cream

DESSERT WINE

Battle of Bosworth - Sticky Semillon	McLaren Vale	8	32
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FORTIFIED WINES

Seppeltsfield NV Solero DP117 Dry Flor Apera	Barossa Valley	8
Seppeltsfield NV Solero DP63 Grand Muscat	Barossa Valley	8
Seppeltsfield NV Solero DP57 Grand Tokay	Barossa Valley	8
Penfolds Father 10yo Grand Tawny	Barossa Valley	10
Penfolds Grand Father 20yo Rare Tawny	Barossa Valley	20

TOP SHELF

Cognac Hennessy VSOP	14
Cognac Hennessy XO	20

WHISKEY

Jameson Irish Whiskey	Ireland	8
Johnnie Walker Red Label	Scotland	7
Johnnie Walker Black Label	Scotland	9
Drambuie Liqueur	Scotland	8