



## Starters \$13.5 EACH

OR SELECT 3 STARTERS FOR \$38.0

includes baked ciabatta bread, Fleurieu olive oil + dukkah

STICKY PORK BELLY  
+ apple & fennel slaw

BRUSCHETTA **V/GFO**  
heirloom tomato salsa, fresh  
basil + feta (3)

CHICKEN SATAY SKEWERS **GF**  
crispy rice noodles + satay  
sauce (3)

MAC & CHEESE BALLS **VO**  
+ bacon jam (3)

HALOUMI & TRUFFLE MUSHROOMS **V**  
+ olive, roasted capsicum &  
tomato relish

MUSHROOM & TRUFFLE ARANCINI **V**  
+ roasted garlic aioli (3)

SOUTHERN FRIED POPCORN  
CHICKEN **GFO**  
Mexican salsa + chipotle

CHICKPEA FALAFELS **VG/GFO**  
+ eggplant kasundi

## Classics

CHICKEN SCHNITZEL 22.0  
crumbed chicken breast, garden salad + chips

ADD PARMIGIANA \$4  
sugo, Hahndorf smoked ham + mozzarella cheese

FISH & CHIPS 21.0  
crispy battered blue grenadier fillets, garden salad,  
tartare sauce + chips

AUSTRALIAN SALT & PEPPER SQUID **GFO** 22.0  
garden salad, aioli + chips

BEEF & GUINNESS PIE 22.0  
tender pieces of beef, crispy pastry shell, garden salad,  
tomato chutney + chips

ANGUS BEEF BURGER • **GF BUN + \$2** 24.0  
lettuce, tomato, red onion, American cheese, smoked  
bacon, pickles, tomato relish, mustard + chips

SOUTHERN FRIED CHICKEN BURGER • **GF BUN + \$2** 24.0  
lettuce, tomato, American cheese, smoked bacon,  
chipotle aioli + chips

HALOUMI & CHICKPEA BURGER **VG/GFO • GF BUN + \$2** 24.0  
chickpea patty, grilled haloumi, herby mayo, rockette,  
tomato, beetroot relish + chips

## Sauces

GRAVY **GF** 3.5

MUSHROOM + TRUFFLE **GFO** 3.5

DIANE **GF** 3.5

PEPPER **GF** 3.5

RED WINE JUS **GF** 5.0

## Sides

BAKED DINNER ROLL **V** 2.5  
+ butter

GARLIC BREAD [4] **V** 10.0

CHEESY GARLIC BREAD [4] **V** 13.0

CHIPS **V/GF** 9.0  
tomato sauce + aioli

WEDGES **V** 11.0  
sweet chilli + sour cream

GARDEN SALAD **VG/GF** 9.0  
tomatoes, cucumber,  
capsicum, carrot + salad  
greens

STEAMED VEGETABLES **V/GF** 9.0  
carrots, broccoli,  
cauliflower, corn, beans  
+ Fleurieu olive oil

## Kids Menu

UNDER 12 | INCLUDES SOFT DRINK WITH MEAL

BOLOGNAISE PASTA **VO/GFO** 12.0  
slow cooked tomatoes + parmesan

CHICKEN BREAST NUGGETS 12.0  
garden salad, chips + tomato sauce

CHEESEBURGER & CHIPS **GFO** 12.0  
beef burger, lettuce, tomato, mayo + tomato sauce

FISH & CHIPS 12.0  
garden salad + tomato sauce

CHICKEN SALAD **GF** 12.0  
grilled chicken breast + garden salad

### SWEET TREATS

KIDS ICE CREAM **GFO** 4.0  
sprinkles + chocolate, strawberry or caramel topping

**GF** Gluten Free | **GFO** Gluten Free Option | **V** Vegetarian  
**VO** Vegetarian Option | **VG** Vegan | **VGO** Vegan Option

Our food may contain nuts & other products – please speak to our staff  
if you have any concerns or need to make us aware of your specific  
dietary needs.

10% Surcharge on public holidays. Conditions apply. See staff for details.

## Chef's Selections

ATLANTIC SALMON NICOISE SALAD **GF** 34.0  
roasted potatoes, heirloom tomatoes, green beans, olive  
tapenade, anchovy + soft egg

GRILLED CHICKEN & HALOUMI SALAD **GFO** 28.0  
heirloom tomatoes, cucumber, capsicum, freekeh, rockette,  
olive tapenade + honey mustard dressing

CHARGRILLED 250G FLAT IRON STEAK (SERVED MEDIUM RARE) **GF** 30.0  
garden salad + chips

POMEGRANATE ROASTED CHICKEN BREAST **GFO** 28.0  
watermelon, mint, radish, Spanish onion, pearl couscous +  
pomegranate molasses

PRAWN & CRAB PASTA **GFO** 29.0  
pan tossed prawns, blue swimmer crab meat, heirloom  
tomatoes, ribbon pasta + creamy white wine sauce

ADELAIDE HILLS LAMB SHOULDER **GFO** 35.0  
slow cooked pressed lamb, beetroot hummus,  
roasted cauliflower, eggplant kasundi + red wine glaze

ROASTED 5 SPICE DUCK BREAST **GF** 30.0  
duck fat potatoes, orange & fennel salad,  
pickled radish + red wine glaze

PULLED CHICKEN BURRITO BOWL **GF/VGO/VO** 26.0  
rice, black beans, charred corn, salad leaves, tomato  
salsa, jalapeños, coriander + sour cream & guacamole

CHARGRILLED PREMIUM S.A. 250GM ANGUS  
SIRLOIN STEAK **GF** 38.0  
roasted potatoes, crispy pancetta, broc tops  
+ red wine glaze  
*marble score +2*