

SHARE PLATES ALL \$13

SELECT 3 SHARE PLATES

includes baked ciabatta bread, Fleurieu olive oil + dukkah | 34

MAC & CHEESE BALLS VO
+ bacon jam (3)

SOUTHERN FRIED CHICKEN GFO
+ smoked chipotle aioli

CRISPY CAULIFLOWER V/VGO/GFO
+ chilli jam

STICKY ASIAN PORK BELLY
+ fennel crème

ROASTED PUMPKIN ARANCINI V
+ eggplant kasundi (3)

HEIRLOOM TOMATO BRUSCHETTA V
toasted ciabatta, heirloom tomato, basil + feta

PRAWN CUTLETS
crispy pastry wrapped and pineapple + jalapeño salsa (3)

CHEF'S OLIVES VG/GF
+ toasted fennel and lemon

PAN FRIED HALOUMI V/GF
+ olive and lemon tapenade

Classics

JERK CHICKEN PIZZA • GF BASE + \$2	20
spicy marinated chicken, fresh pineapple pieces, house made sauce + mozzarella cheese	
SMOKED HAM PIZZA • GF BASE + \$2	20
Hahndorf smoked ham, truffle, portobello mushrooms, house made sauce, fior di latte	
MARGHERITA PIZZA • V/VGO • GF BASE + \$2	20
fresh basil, house made sauce, mozzarella + fior di latte	
GRILLED CHICKEN BURGER GF BUN + \$2	22
lettuce, tomato, American cheese, smoked bacon, pineapple, aioli + chips	
SOUTHERN FRIED CHICKEN BURGER GF BUN + \$2	22
lettuce, tomato, American cheese, bacon jam, chipotle aioli + chips	
ANGUS BEEF BURGER GF BUN + \$2	22
lettuce, tomato, red onion, American cheese, smoked bacon, pickles, tomato relish, mustard + chips	
AUSTRALIAN SALT & PEPPER SQUID GFO	24
garden salad, aioli + chips	
BEEF & GUINNESS PIE	12.5 25
tender pieces of beef, crispy pastry shell, garden salad, Beerenberg tomato chutney + chips	
CHICKEN SCHNITZEL	21
crumbed chicken breast, garden salad + chips	
BEEF SIRLOIN SCHNITZEL	21
crumbed beef sirloin, garden salad + chips	
ADD PARMIGIANA \$4	
sugo, Hahndorf smoked ham + mozzarella cheese	
FISH & CHIPS	12.5 25
crispy battered blue grenadier fillets, garden salad, tartare sauce + chips	

SEE SPECIALS BOARD FOR OUR DAILY DEALS

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

Prices in gold indicate half price items. Half price items available Monday to Thursday 12pm-3pm & 5pm-6pm, and Fridays 12pm-3pm.

10% SURCHARGE ON PUBLIC HOLIDAYS.
CONDITIONS APPLY. SEE STAFF FOR DETAILS.

Full menu available Monday to Thursday 12pm-3pm & 5pm-9pm, and Friday to Sunday 12pm-9pm. Share Plates & Sides available all day every day. 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.

DAILY DEALS

MONDAY	Happy Hour ALL Day
TUESDAY	\$15 Chicken or Beef Schnitzel with sauce, \$10 off bottles of wine* + Happy Hour 5pm-6pm
WEDNESDAY	\$10 off bottles of wine* + Happy Hour 5pm-6pm
THURSDAY	Happy Hour 5pm-6pm
FRIDAY	Extended Happy Hour + \$10 share plates and \$15 classic pizzas 5pm-7pm
SAT & SUN	Extended Happy Hour + \$10 share plates and \$15 classic pizzas 2pm-6pm

CHEF'S SELECTIONS

PAPPARDELLE PASTA V/GFO	12	24
fresh basil, semi dried tomatoes, red onion, Fleurieu olive oil, confit garlic, fresh chilli, roasted capsicum + feta		
ADD CHICKEN \$4		
RICOTTA GNOCCHI VO/GFO/VGO		28
house made tender ricotta gnocchi, baby spinach, slow cooked Adelaide Hills lamb shoulder in rich tomato sauce + grana padano		
MURRAY VALLEY CONFIT PORK BELLY GF		32
eggplant kasundi + fennel crème		
ATLANTIC SALMON NICOISE SALAD GF		29
salmon fillet, potato, green beans, olive tapenade, heirloom tomatoes, red onion, poached egg + crispy quinoa		
CHICKEN & HALOUMI SALAD VO/GF		28
grilled chicken breast, haloumi, salad greens, cucumber, heirloom tomatoes, quinoa, roasted chickpeas + honey mustard dressing		
SEARED KANGAROO SALAD GF		28
Paroo kangaroo fillet, green beans, roasted beetroot, lentils, toasted almonds, salad greens + horseradish crème		
GREEK SALAD GF	12	24
herb chicken, salad greens, heirloom tomatoes, cucumber, capsicum, red onion, balsamic dressing, olives + feta		

CHARGRILLED SA MSA ANGUS SIRLOIN STEAK GFO	200g	32
roasted potatoes, smoked pancetta, broc tops + truffle butter	300g	38
100% grass fed, marble score 2+, free range, no hormones + antibiotic free		
CHARGRILLED SA WAGYU RUMP 300G GFO		38
roasted potatoes, smoked pancetta, broc tops + truffle butter		
200 day grain fed, marble score 6+, free range, no hormones + antibiotic free		

SAUCES GFO

gravy, pepper, mushroom and truffle, diane • 3.5
red wine jus • 5

SIDES

BAKED DINNER ROLL	2.5	GARDEN SALAD GF	8
+ butter			
GARLIC BREAD (4)	10	STEAMED VEGETABLES GF	8
CHIPS GF	8	BEAN SALAD GF	10
tomato sauce + aioli			
WEDGES	10	salad greens, beans, roasted beetroot, quinoa + toasted almonds	
sweet chilli + sour cream			