



Something to Start or Share

Garlic and Herb Bread 4 slices (V)	7.90
Chargrilled Turkish Bread with dukkah, olive oil and balsamic glaze (V)	8.90
Duo of Home Made Dips served with pita bread	11.90
British Tapas Plate for Two chorizo, arancini balls, salt and pepper squid, meatballs, pork belly, olives and dip served with chargrilled bread	34.90
Buffalo Chicken Wings (DF)	12.90
Porcini Mushroom Arancini Balls with truffle oil and tarragon aioli (V)	13.90
Empanadas fried pastries filled with spiced pork and chili jam	13.90
Pork and Fennel Meatballs with tzatziki and chargrilled Turkish bread	15.90
Chargrilled Lemon Pepper Calamari with cucumber ribbon, mint and yoghurt (GF)	16.90
Pan-fried Haloumi with lemon, honey, thyme and chargrilled Turkish bread (V)	16.90
Chargrilled Chorizo with pear, rocket and red onion salad	16.90

BBQ

	DIY	Kitchen Cooked
Scotch Fillet	32.90	36.90
Sirloin	31.90	35.90
Aged Rump	25.90	29.90
Pork Cutlet	24.90	28.90
Kangaroo Fillet	24.90	28.90
Chicken Breast		23.90

Kitchen cooked served on chat potatoes with your choice of sauce

Sauces Available (GF): red wine jus, pepper sauce, mushroom jus, diane, herb and garlic butter, horseradish cream or mustards.

Additional Sauce Add 2.00

The Main Event

Main dishes served with Complimentary Artisan Bread Roll and butter. Additional Rolls \$1.50 Ea

Caesar Salad (add chicken extra \$5.00)	18.90
Slow Roasted Lamb Salad with baby spinach, dukkha, dried cranberries and balsamic glaze (GF, DF)	25.90
Chargrilled Beef Salad with Asian slaw, mixed herbs, toasted cashews and Tom Yum coconut dressing	26.90
Pasta of the Day (see specials board)	POA
Roasted Pumpkin Risotto with garlic, onion, semi-dried tomatoes, baby spinach and creamy pesto (V, GF)	16.90 / 24.90
Baked Mediterranean Eggplant with pearl couscous, rocket and feta salad (V)	25.90
Lamb Curry house made curry sauce, potato, capsicum, onion and tomatoes with jasmine rice, mint yoghurt and tomato and cucumber salsa (GF)	26.90
Moroccan Spiced Marinated Chicken Breast with black eye peas, corn salsa and grilled lime	27.90
Crispy Skin Pork Belly with confit potato, pickled carrot, cucumber salad and jus (DF)	28.90
Chargrilled Kangaroo Fillet with field mushrooms, spinach and smoky paprika herb butter (GF)	29.90
Grilled Spiced Pork Cutlet with braised apple, raisins, cabbage and a beetroot glaze (GF, DF)	29.90
Tea Smoked Duck Breast with pumpkin puree, roasted baby beetroot, orange segment and cranberry glaze (GF)	32.90
Smoky Glazed Barbecued Pork Rib with a rocket, red onion and pear salad (DF, GF)	32.90
Grilled Beef Fillet with potato galette, asparagus, onion jam and jus (GF)	37.90
Grilled Lemon and Pepper Calamari with fish cake, kohlrabi remoulade, cucumber and mint salad and tarragon aioli	28.90
Spencer Gulf Blue Mussels with olives, capers, garlic, capsicum and basil simmered in a tomato sauce with chargrilled Turkish bread (DF)	29.90
Fish of the Day (see specials board)	POA

A Little Something on the Side

Garden Salad – small (serves 2) (GF, DF)	5.90
Garden Salad – large (serves 4) (GF, DF)	9.90
Pumpkin, Feta, Pine Nut and Baby Spinach Salad with balsamic glaze (GF)	10.90
Rocket, Apple, and Walnut Salad with shaved parmesan (GF)	10.90
Sautéed Green Beans with chili, onion, garlic and fish sauce (GF, DF)	10.90
Steamed Seasonal Vegetables with herb and garlic butter – small (serves 2) (GF)	5.90
Steamed Seasonal Vegetables with herb and garlic butter – large (serves 4) (GF)	9.90
Wedges served with sweet chili and sour cream	9.90
Chips served with tomato sauce (DF)	8.90
Chat Potatoes with smoked paprika salt and aioli (DF)	8.90

Say Cheese.....

Individual Cheese Platter Served with Lavosh, fresh fruit and quince paste
Choices of ...

Blue, Cheddar & Brie

Single(60g) \$9.50

Two \$18

Three \$26

The Sweetener.

Dessert Menu Available Upon Request