

THE BRITISH | DINING MENU

SOMETHING TO START OR SHARE

Garlic and Herb Bread (V)	per slice	1.70
Chargrilled Turkish Bread with dukkah, olive oil and balsamic glaze (V)		8.90
Home Made Dip served with a selection of seeds, tomato, Soft herbs and char grilled bread		11.90
British Tapas Plate for Two chorizo, duck terrine, lamb spring rolls, kozo prawns, herbed olives, arancini balls, dips and char-grilled bread		29.90
Twice Cooked Chicken Wings with cabbage slaw served with hot Korean dipping sauce(4)		13.90
Porcini Mushroom Arancini Balls with garlic aioli, tarragon oil and shaved parmesan(4) (V)		13.90
Scallops In Shell with artichoke puree, apple and chervil(4)(GF)		16.90
Pan-fried Haloumi with tomato, mint and pomegranate syrup		14.90
Beetroot Cured Salmon with ginger beer apple, avocado mayo, radish and soft herbs(GF)(DF)		16.90
Duck Terrine with cornichons and sourdough		14.90

CHARGRILL

Cooked to your preference, served with Chat potatoes (GF)(DFO)

Scotch Fillet (300gm)	36.90
Sirloin (300gm)	35.90
Aged Rump (300gm)	29.90
Kangaroo Fillet	28.90
Chicken Breast	23.90

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

GF may contain traces of gluten due to cross contamination, coeliac friendly dishes are available, please advise staff of allergies.

THE MAIN EVENT

*Main dishes served with complimentary artisan bread roll and butter.
Additional rolls \$1.50 Ea*

Salt and Pepper Tofu salad bowl with brown rice, 24.90
roast beetroot, apple, kale, avocado
and miso dressing (VEGAN)(DF) (GFO)

Slow Roasted Lamb Salad with pearl barley, 25.90
baby spinach, red onion, dukkha and dried cranberries
with a pomegranate glaze (DF)

Pan Fried Gnocchi with roasted Japanese pumpkin, 26.90
kale & mushrooms in sage butter & herb cream fraiche (V)

Grilled SA King Prawns with garlic butter, saffron rice 37.50
and celeriac remoulade (GF)

Blue Swimmer Crab Spaghettini with shallots, chilli, 28.90
garlic and parsley in a lemon butter

Fresh Market Fish of the day ~ refer to specials board POA

Barossa Free Range Chicken (1/2) braised in garlic 32.90
Creamy sauce, served with chargrilled bread and
preserved lemon salad (GFO)

Chargrilled Kangaroo Fillet with roasted broccolini, 29.90
chestnuts and chimichurri sauce(GF) (DFO)

Tea Smoked Duck Breast with confit potato, watercress, 32.90
roasted baby beetroot, orange segment
and cranberry glaze (GF)(DF)

Grilled Pork Cutlet with parsnip puree', kale 29.90
pancetta and roasted shallots (GF)

Beef & Mushroom Guinness Pie with pea mash, 31.90
tomato chutney & jus

A Little Something on the Side....

Garden Salad – (GF, DF)

small (serves 2) 5.90
large (serves 4) 9.90

Pumpkin Salad – 10.90
Pumpkin, Feta, Pine Nut and
Baby Spinach Salad with
balsamic glaze(GF)

Rocket Salad- 10.90
Rocket, Apple, and Walnut
Salad with shaved parmesan
(GF)

Sautéed Green Beans 10.90
In X.O Sauce (GF, DF)

Steamed Seasonal Vegetables
with herb and garlic butter –

Small serves 2 (GF) 5.90
Large serves 4 (GF) 9.90

Sweet potato wedges with
house made chili jam 9.90
(GF)

Steak house cut chips with
tomato sauce 9.90

Chat potatoes with rosemary
butter (GF) 9.90



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