

Small Plates

(Available from Noon ‘til 8.30pm)

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| Chicken, Chilli & Spring Onion Dumplings (10)<br><i>served steamed or fried w ginger, soy &amp; mirin dipping sauce</i>          | 12      |
| Spicy Lamb, Provolone & Pinenut Filos<br><i>served with lemon yoghurt</i>  | 12      |
| Hickory Glazed BBQ Pork Ribs<br><i>with red cabbage coleslaw</i>   | 12      |
| Mexican Nachos<br><i>with smoky tomato and red bean salsa, guacamole, jalapenos, cheese and sour cream (V) (GF)</i>              | 12 / 18 |
| Fennel, Pistachio, Goat’s Cheese & Mint Fritters<br><i>with house salad &amp; citrus aioli (V) (GF)</i>                          | 12      |
| Crispy Quinoa, Mushroom & Broccoli Balls<br><i>served w house made baba ghanoush (Vegan) (GF)</i>                                | 12      |
| Market Fresh SA Oysters (6)<br><i>served either kilpatrick or natural with a spring onion&amp; a wasabi vinaigrette (GF)</i>     | 12      |
| Soup of the Day <i>(see blackboard)</i>  |         |
| Bowl of Potato Wedges <i>with sweet chilli + sour cream</i>  | 9       |
| Bowl of Chips <i>with your choice of sauce</i>   | 7       |
| Sauces <i>Creamy Mushroom, Triple Pepper, Rich Gravy, Roast Garlic Aioli or Tomato Sauce</i>                                     |         |
| Extra Sauce  | +1      |
| Garlic Bread <i>or</i> House Bread <i>(see blackboard)</i>   | 7       |
| Grazing Platter<br><i>Selection of cured meats, local cheese, SA olives, dried fruit &amp; nuts<br/>Served with crisp lavosh</i> | 24      |
| Dessert of the Day <i>(see blackboard)</i>   |         |

Kids Meals

Strictly under 12 only

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| Herb & Parmesan Crumbed Fish <i>w chips &amp; salad</i>        | 10 |
| Grilled or Crumbed Chicken Tenderloins <i>w mash &amp; veg</i> | 10 |
| Pasta of the Day <i>or</i> Tomato and Cheese Pasta             | 10 |
| Vanilla Ice Cream  | 5  |

Menu

(Lunch: Noon ‘til 2.30pm / Dinner: 6 ‘til 8.30pm)

Your Chefs: Jon Knox and Ben Quici

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| Spicy Kangaroo Tataki Salad<br><i>served rare with soba noodles, pickled radish, broccoli, sesame seeds &amp; mirin dressing (GF)</i>        | 20                      |
| Grilled King Prawn & Mango Salad<br><i>with green mango, bean sprout &amp; coriander slaw, chilli oil and fresh lime</i>                     | 22                      |
| Soya Bean & Tofu Stir Fry<br><i>with chilli &amp; Chinese chutney and steamed rice (Vegan) (GF)</i>  | 17                      |
| Lemon & Oregano Grilled Local Squid<br><i>served with a new potato, prosciutto, spinach, parmesan &amp; roast garlic aioli dressed salad</i> | 22                      |
| Grilled or Herb & Parmesan Crumbed Coorong Mullet<br><i>served with house salad, chips &amp; tartare sauce</i>                               | 22                      |
| Chilli & Garlic Chicken Burger<br><i>on toasted brioche with gypsy speck, mixed leaf and blue cheese sauce. Served with chips</i>            | 20                      |
| Grilled Steak Sandwich<br><i>with bacon, cheese, tomato chutney, onion jam &amp; chips</i>   | 17                      |
| Rosemary Infused Lamb Loin Chops<br><i>with grilled chorizo, blue cheese potato salad, rocket &amp; finished with red wine jus</i>           | 22                      |
| Smoked Pork Loin<br><i>on crispy parmesan polenta w rocket, roast capsicum, red onion and pomegranate molasses</i>                           | 20                      |
| Housemade Pesto Papardelle<br><i>with Swiss brown mushroom, rich tomato stock, chilli &amp; cavalo nero. Finished w grana padano (V)</i>     | 19                      |
| Fish of the Day  | <i>(see blackboard)</i> |
| Curry of the Day   | <i>(see blackboard)</i> |
| Pasta of the Day   | <i>(see blackboard)</i> |
| Pie of the Day   | <i>(see blackboard)</i> |
| Grilled 200g Garlic & Herb Crumbed Chicken Schnitzel   | 17                      |
| Grilled 300g Garlic & Herb Crumbed Angus Beef Schnitzel  | 20                      |
| Sauces:<br><i>Creamy Mushroom, Triple Pepper, Rich Gravy or Parmigiana</i>   | +1                      |

Schnitzels served with your choice of Chips, Roast Potato or Mash and Salad or Roast Vegetables

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|--|----|
| 200g ‘Tey’s Mount Gambier’ Eye Fillet <i>(GF)</i>                            | 25 |
| 300g Limestone Coast Scotch Fillet <i>(GF)</i>                               | 32 |
| <i>Steaks served with potato gratin, steamed broccoli &amp; red wine jus</i> |    |
| See Blackboard for Chef’s Daily Specials                                     |    |