

ENTREES & SHARES

(V) = VEGAN (GF) = GLUTEN FREE (DF) = DAIRY FREE

- 🍴 **Smokey Miso Baba Ganoush** **13**
With sea salt flat bread
Angove 2016 Tempranillo, Mataro, Grenache, McLaren Vale SA
- 🍴 **Teriyaki Chicken Wings (5 pieces) (GF)** **14**
With dashi mayo
Wick's 2016 Pinot Noir, Adelaide Hill SA
- 🍴 **Spiced Pulled Pork Taco (GF)** **14**
With tomato, rocket, chipotle aioli and lime wedge
Baby Doll 2016 Sauvignon Blanc, NZ
- 🍴 **Duck & Orange Liqueur Pate** **15**
Served with pana di casa
Noble One 2010 Botrytis Semillon
- 🍴 **Fresh Prawns** **20**
Served on ice with lemon and chipotle aioli
Deviation Road 2016 Pinot Gris, Adelaide Hills SA
- 🍴 **Ploughman's Platter** **24**
Cured meats, cheddar, pickles, apple slice
Estrella Damm Inedit Witbier Beer, Barcelona Spain
- 🍴 **Crispy Garlic Turkish Bread (4 pieces)** **7**

SALADS

- 🍴 **Mushroom & Haloumi (GF) (V & DF WITHOUT CHEESE)** **15**
with almond, green bean, pomegranate, cherry tomato & citrus vinaigrette
Sugar and Spice Moscato, McLaren Vale SA
- 🍴 **Salmon Salad (PLEASE NOTE SALMON IS SERVED RARE)** **25**
Blow torched salmon fillet, ginger grain salad, deep fried tofu, dashi jelly, ponzu glaze with mixed greens and salmon caviar
Hollick The Bard 2015 Chardonnay, SA

SIDES

- 🍴 **Mixed Leaf Salad (V) (DF) (GF)** **7**
With mustard vinaigrette dressing
- 🍴 **Mixed Steamed Vegies (V) (DF) (GF)** **9**
With olive oil
- 🍴 **Golden Chips** **7**
With chipotle mayo
- 🍴 **Loaded Chips** **8.5**
With spiced seasoning & grated parmesan

BURGERS

(ALL BURGERS SERVED WITH GOLDEN CHIPS)

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- 🍴 **Braised Beef Oxtail Burger** **19**
Mild curry puree, panko crunch, rocket and tomato
Bella Riva 2014 Sangiovese, NSW
 - 🍴 **Veggie Burger** **19**
With grilled haloumi, rocket and herbed panko peanut crunch
Excuse My French Rose, France
- # MAINS
- 🍴 **Chicken Roulade** **24**
Wrapped in bacon with confit sweet potato, carrot puree, crumbed camembert and mustard jus
Wick's 2016 Pinot Noir, SA
 - 🍴 **Miso Ling Cod (GF)** **24**
With caramelised eggplant, roasted pumpkin, ginger grain salad and dashi mayonnaise
Joel Gott 2014 Zinfandel, USA
 - 🍴 **Rowers Fish & Chips** **19**
Beer battered flat head with chips, homemade tartare sauce and lemon wedge
Baby Doll 2016 Sauvignon Blanc, NZ
 - 🍴 **Pan-fried Pork Cutlet (GF WITHOUT SOURDOUGH)** **24**
With char grilled sourdough, rich ratatouille, broccolini, prosciutto crumb and sweet and tangy mustard
Le Boheme Act One Riesling, SA
 - 🍴 **250g Rib Eye (COOKED MEDIUM RARE OR MEDIUM)** **30**
Served with smoked salt, parsnip puree, roasted carrots, greens and mini yorkie with beef jus
Bodega Catena Zapata 2014 Malbec, Mendoza Argentina
 - 🍴 **Beef Cheek (GF)** **25**
Served with parmesan mash, gravy, Japanese greens, roast carrots & prosciutto crumb
De Bortoli Barossa 2013 Shiraz, NSW
 - 🍴 **Lamb 2 Ways (GF WITHOUT PANKO PEANUT CRUNCH)** **27**
Medium lamb rump, confit breast, sweet potato, greens, panko peanut crunch, homemade mustard
Willowglen 2015 Cabernet Merlot, Riverina NSW
 - 🍴 **Chicken Schnitzel** **18**
Served with golden fries and chipotle aioli
Hawthorn Brewing Co Pilsner, Hawthorn VIC

KIDS

- 🍴 **Chicken nuggets and chips** **13**
 - 🍴 **Battered fish and chips** **13**
 - 🍴 **Ice cream and topping** **3**
- All kids meals include an activity pack and soft drink. Kids must be under 12 years old.*

INFO

We do not provide substitutes for meals or sides.
A reduced version of our menu is used on special event days.