

# LUNCH SPECIAL

AVAILABLE LUNCHTIME ONLY TUESDAY - FRIDAY

## INCLUDES A GLASS OF WINE OR PINT OF BEER OR SOFT DRINK

1 COURSE \$32      2 COURSE \$39      3 COURSES \$48

### ENTREE

ROCKET AND MACADAMIA ARANCINI (2) harissa, goats cheese (v)

CHILLI FRIED SQUID aioli, lemon

LAMB CROQUETTE (2) our take on the classic SA pie floater. green pea puree, asparagus, peppered puff pastry

### MAIN

STONEGRILL 200G RUMP SERVED with chips

HALF ROASTED PERI PERI CHICKEN prosciutto salted chips, chicken jus

CRUMBED COORONG MULLET FILLETS fries, aioli

PORK SCHNITZEL pan fried, fries, garden salad, jus

BEEF BURGER bacon, cheddar, lettuce, beetroot relish, aioli, charcoal bun, fries

KING BROWN MUSHROOM PASTA burnt black garlic butter, sage, truffled parmesan

CHICKEN SALAD pearl barley, goats cheese, golden beets, rocket, macadamia, sumac dressing

### DESSERT

CHOCOLATE BROWNIE caramel milk, coconut, hazelnut, salted caramel ice cream

COCONUT CHEESECAKE passionfruit gel, charcoal tuille, blackberry compote, pistachio, aioli

### WINE

2021 HOWARD SPARKLING adelaide hills

2021 MITCHELL WATERVALE RIESLING clare valley

2020 NEPENTINE SAUVIGNON BLANC adelaide hills

2021 TURKEY FLAT ROSE barossa valley

2017 NEW ERA PINOT NOIR adelaide hills

2020 GIBSON "THE SMITHY" SHIRAZ CABERNET barossa valley

### BEER

CARLTON DRAUGHT      HAHN SUPER DRY

CARLTON DRY      COOPERS PALE

GREAT NORTHERN

### SAUCES

PINK PEPPERCORN & PORT JUS 3

FOREST MUSHROOM RAGOUT 3

RED WINE JUS 3

BACON & SHALLOT GLAZE 3

### SIDES

SALT & VINEGAR ONION RINGS aioli 9

FRIES aioli, prosciutto salt 9

HEIRLOON CARROTS adelaide CBD honey, almond, goats cheese (gf) 8

BROCCOLINI sesame & garlic (gf) 9

GARDEN SALAD cucumber, heirloom cherry tomato, Spanish onion, mesclun, lemon dressing (gf) 8

(gf) gluten free (v) vegetarian (ve) vegan (o) option available