

1 COURSE 32 2 COURSE 39 3 COURSES 48

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

ENTREE

KORMA ARANCINI (2)

toasted coconut, mango gel, mint lassi (veo)

SALT & PEPPER SQUID aioli, lemon, rocket salad

LAMB CROQUETTE (2) pea puree, peppered puff pastry, pickled asparagus

MAIN

CRUMBED COORONG MULLET FILLETS fries, salad, aioli

PORK SCHNITZEL pan fried, fries, salad, jus

CHICKEN SALAD teriyaki chicken, wild rice, snow pea tendrils, cucumber, coriander

TWICE COOKED CAULIFLOWER red lentil dhal, coriander, coconut yoghurt (ve) (gf)

STONEGRILL 200GM KERWEE MB 6-7 WAGYU RUMP served with a sweet corn rib
with miso butter (gf)

DESSERT

RASPBERRY AND PEPPERBERRY PANNACOTTA lemon myrtle shortbread, white
chocolate tuille, raspberry espuma

CARAMELISED WHITE CHOCOLATE CHEESECAKE cherry gel, chocolate sponge,
coconut (gf)

STEAK SAUCES

FOREST MUSHROOM RAGOUT | BEARNAISE
RED WINE JUS | BACON & SHALLOT GLAZE

4

WINE

2021 HOWARD SPARKLING adelaide hills

2022 ROCKBARE RIESLING clare valley, south australia

2022 PETALUMA SAUVIGNON BLANC adelaide hills, south australia

2021 TURKEY FLAT ROSE barossa valley

2017 NEW ERA PINOT NOIR adelaide hills

2020 PENFOLDS "MAX" SHIRAZ CABERNET south australia

BEER

CARLTON DRAUGHT

HAHN SUPER DRY

GREAT NORTHERN

COOPERS PALE

FURPHY

SIDES

CHARRED BABY COS parmesan cheese, anchovy dressing, crisp prosciutto 11

SALT & VINEGAR ONION RINGS aioli 10

FRIES aioli, prosciutto salt 10

HEIRLOOM CARROTS honey, almond, goats cheese (gf) 10

BROCCOLINI sesame & garlic (gf) 10

AVAILABLE LUNCHTIME ONLY TUESDAY - FRIDAY,
FROM JANUARY TILL OCTOBER.

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

Lunch special