

1 COURSE 26    2 COURSE 34    3 COURSES 42

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)

WAGYU AND CHORIZO BURGER bacon, american cheese, lettuce, tomato, aioli, brioche bun, fries

DESSERT

RASPBERRY PANNACOTTA white chocolate tuille, basil crumbs, berry compote (gf)

OREO CHEESECAKE salted caramel, chocolate soil, coconut tuille

STEAK SAUCES

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

4

ADD A DRINK + 8

WINE 150ml

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 425ml

CARLTON DRAUGHT

HAHN SUPER DRY

GREAT NORTHERN

COOPERS PALE

FURPHY

HEINIKEN ZERO 0.0% 330ml stubby

SOFT DRINKS 425ml + 5

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*