

F E  
O N I N E

O D

OUR TEAM WITH OVER FIVE  
YEARS OF SERVICE



KERRY  
23 years



REBECCA  
22 years



CHRISTINE  
20 years



JO  
17 years



TIM  
15 years



HEATHER  
14 years



THOMAS  
10 years



LUIS  
10 years



TOM  
9 years



TAM  
9 years



MICHAEL  
7 years



MATT  
7 years



BEN  
5 years

C A

O N E T W

F O

OPEN 7 DAYS  
LUNCH & DINNER



## WRAPS

AVAILABLE 11:30AM - 2:30PM

<b>FALAFEL</b>	<b>15</b>
lettuce, tomato, garlic sauce (v)	
<b>CHIMICHURRI BEEF</b>	<b>15</b>
marinated beef, salad, chimichurri, aioli	
<b>CHICKEN</b>	<b>15</b>
avocado, tomato, salsa, mixed greens, chipotle	

> ADD CHIPS + 4

## LUNCH SPECIALS

AVAILABLE 11:30AM - 2:30PM | MONDAY - THURSDAY

<b>CAESAR SALAD</b>	<b>17</b>
bacon, anchovies, grana padano, garlic & parmesan croutons & poached egg (gfo)	
> ADD CHICKEN (gf) + 6   SQUID + 6   HALOUMI (gf) + 8	
<b>SALT &amp; PEPPER SQUID</b>	<b>17</b>
thai salad, lettuce, pickled carrot, vermicelli noodles,	
<b>JAMES SQUIRE BATTERED FISH</b>	<b>17</b>
chips, salad, tartare	

## BREADS

<b>GARLIC BREAD</b>	<b>9</b>
sourdough, garlic & herb butter (v)	
<b>CHEESY GARLIC BREAD</b>	<b>11</b>
crispy sourdough, garlic & herb butter, melted mozzarella (v)	
<b>GARLIC PIZZA</b>	<b>12</b>
confit garlic puree, mozzarella, parsley (v)	
<b>TRIO OF DIPS</b>	<b>18</b>
please see our special's board, includes homemade flatbread (gfo) (vo)	

## TO START

<b>CHIPS</b>	<b>10</b>
tomato sauce (v)	
<b>ONION RINGS</b>	<b>12</b>
chipotle aioli (v)	
<b>PERI PERI CORN RIBS (4)</b>	<b>10</b>
peri peri mayo	
<b>TRIO OF FALAFEL</b>	<b>15</b>
beetroot, butternut, original with tzatziki dipping sauce (v)	
<b>SALT &amp; PEPPER HALOUMI FRIES</b>	<b>15</b>
sweet chilli hollandaise sauce (v)	
<b>SALT &amp; PEPPER SQUID</b>	<b>13</b>
aioli	
<b>MARINATED CHICKEN WINGS</b>	<b>15</b>
hot sauce, ranch dressing	
<b>CHIMICHURRI BEEF SKEWERS (2)</b>	<b>17</b>
mixed greens (gf)	

## SALADS

<b>CAESAR</b>	<b>21</b>
bacon, anchovies, grana padano, garlic & parmesan croutons & poached egg (gfo)	
<b>BURRITO BOWL</b>	<b>21</b>
rice, lettuce, tomato salsa, mozzarella cheese, avocado, sour cream, tortilla chips (gf)	
<b>SWEET POTATO &amp; FETA</b>	<b>21</b>
roasted sweet potato, cherry tomatoes, spanish onion, pine nut, lettuce, danish feta, roasted capsicum, balsamic glaze (gf) (veo)	
<b>SUSHI BOWL</b>	<b>22</b>
dried nori, sushi rice, cucumber, pickled carrot, sesame seeds, avocado, kewpie mayo (gf) (veo)	

> ADD TO ANY SALAD  
CHICKEN (gf) + 6 | SQUID + 6 | HALOUMI (gf) + 8

**BURGERS** > served on a brioche bun with chips

 <b>\$30 BURGER + BEER SUPERDRY PINT</b>	
<b>BEEF BURGER</b>	<b>23</b>
bacon, cheese, mixed greens, onion rings, aioli	
<b>CRISPY FRIED CHICKEN BURGER</b>	<b>23</b>
house made slaw, chipotle sauce, dill pickles	
<b>GRILLED HALOUMI BURGER</b>	<b>23</b>
avocado, tomato, mixed greens, onion rings, aioli (v)	
<b>MAKE IT A DOUBLE + 6 double meat</b>	

<b>PIZZA</b> > ADD gluten free 9" base + 4	<b>9"</b>	<b>12"</b>
<b>MARGHERITA</b>	<b>18</b>	<b>22</b>
diced tomato, bocconcini, basil (v)		
<b>VEGETARIAN</b>	<b>20</b>	<b>24</b>
roasted capsicum, mushroom, spanish onions, olives, napolitana sauce, cheese (v)		
<b>PESTO CHICKEN</b>	<b>23</b>	<b>28</b>
chicken, roasted capsicum, oregano, bocconcini, pesto, napolitana sauce		
<b>MEATLOVERS</b>	<b>24</b>	<b>29</b>
chicken, pepperoni, salami, bacon, napolitana sauce, cheese, drizzled bbq sauce		
<b>THE LOT</b>	<b>23</b>	<b>28</b>
ham, salami, bacon, mushroom, kalamata olives, roasted capsicum, spanish onion, mozzarella, napolitana sauce		
<b>PULLED PORK</b>	<b>23</b>	<b>28</b>
sticky bbq sauce, red capsicum, spanish onion, pineapple, napolitana sauce, cheese		

## MAINS

<b>EGGPLANT PARMY</b>	<b>24</b>
chips, salad (v)	
<b>RIGATONI BELLA DONNA</b>	<b>25</b>
roasted pumpkin, red capsicum, spanish onion, broccolini, light creamy pesto sauce, a hint of chilli (v) ADD CHICKEN + 5	
<b>SALT AND PEPPER SQUID</b>	<b>25</b>
thai salad, lettuce, pickled carrot, vermicelli noodles	
> ADD CHIPS + 4	



<b>JAMES SQUIRE BATTERED FISH</b> (E) 22 (M) 28	
chips, salad, tartare	
<b>FETTUCINI GAMBERI</b>	<b>29</b>
prawns, cherry tomato, chilli, red onion, rose sauce, parmesan cheese	
<b>GRILLED SALMON FILLET</b>	<b>35</b>
cucumber, red onion, carrot, tomato salsa, adelaide olive oil, sticky balsamic glaze	
<b>BUTTER CHICKEN CURRY</b>	<b>27</b>
rice, papadum, raita (gfo)	
<b>CHICKEN BREAST</b>	<b>32</b>
stuffed with baby spinach, camembert & sundried tomato. chat potato, broccolini, garlic cream sauce (gf)	
<b>AMERICAN BBQ PORK SPARE RIBS</b>	<b>44</b>
slaw, chips (gfo)	
<b>300GM SCOTCH FILLET</b>	<b>49.5</b>
creamy mashed potato, broccolini, red wine glaze	

## > SAUCES (gf)

gravy, mushroom, pepper, diane + 1  
bbq relish, confit garlic aioli, tartare + 1  
extra sauce + 1  
creamy garlic + 3

CHECK OUT OUR FULL DRINKS MENU



## FROM THE STONEGRILL



STONEGRILL DINING allows you to enjoy your meal freshly grilled to your taste. Your last bite is as hot and juicy as your first. High temperatures sear in all the natural juices.

<b>250G RUMP</b>	<b>35</b>
chips, salad (gfo)	
<b>400G RUMP</b>	<b>42</b>
chips, salad (gfo)	
<b>300G SIRLOIN</b>	<b>40</b>
chips, salad (gfo)	
<b>AUSSIE FARE</b>	<b>44</b>
100g kangaroo, 125g rump steak, prawn skewer, 100g crocodile, chips, salad (gfo)	
<b>BEEF &amp; REEF</b>	<b>40</b>
250g rump, prawns, chips, salad (gfo)	
<b>VEGETARIAN</b>	<b>28</b>
corn, mushroom, capsicum, haloumi, eggplant, roasted tomato, chips (gfo)	
> ADD	
<b>PRAWNS (gf) (3)</b>	<b>10</b>
<b>HALOUMI (gf) (3)</b>	<b>8</b>
<b>BACON (gf) (3)</b>	<b>5</b>
<b>SWISS BROWN MUSHROOM (gf) (2)</b>	<b>5</b>
<b>CORN (gf) (2)</b>	<b>6</b>
<b>KANGAROO (gf) (100g)</b>	<b>10</b>
<b>CROCODILE (gf) (100g)</b>	<b>13.5</b>

## SIDES

<b>CHIPS (ve)</b>	<b>10</b>
<b>SALT &amp; PEPPER SQUID aioli</b>	<b>13</b>
<b>WEDGES with sour cream and sweet chilli (veo)</b>	<b>11</b>
<b>BROCCOLINI caper, bacon &amp; herb butter (gf)</b>	<b>10</b>
<b>CREAMY MASHED POTATO (v) (gf)</b>	<b>8</b>
<b>MIXED SALAD with house dressing (ve) (gf)</b>	<b>8</b>

CHECK OUT OUR DESSERT MENU!

## VERANDAH

BAR & DINING

Head upstairs to Adelaide's best all-season bar & dining space. Overlooking the sights and sounds of North Terrace.

