

# ENTRÉES

## Breads

|   |    |
|---|----|
| Garlic Piccadilly Turkish bread   balsamic glaze, olive oil (v)                       | 8  |
| Dips + grilled pita   spiced carrot hommus, cheesy beetroot, poppy seed skordalia (v) | 15 |
| Mylor sourdough   local cured meats, Woodside goat's curd, warm olives                | 18 |

## Starters

|  |     |
|--|-----|
| Soup of the day   please see today's specials  | POA |
| Green pea, asparagus + goat's cheese arancini   green goddess aioli (v) (5)                  | 13  |
| Sourdough bruschetta   smashed avocado, heirloom tomatoes, fetta, dukkah (v) (gf on request) | 14  |
| Salt + pepper squid   petite leaf salad, scorched lime, aioli (gf on request)                | 15  |
| Duck spring rolls   pickled vegetable salad, plum sauce (3)                                  | 15  |
| Corned beef, leek + cabbage croquettes   mustard mayo (4)                                    | 15  |
| Sticky pork ribs   apple slaw, spicy BBQ glaze (gf)  | 16  |
| Falafel sliders   spiced carrot hommus, mint yoghurt, sumac onions (v) (3)                   | 16  |
| Fried chicken bao   banh mi pickles, kewpie, Sriracha, coriander (3)                         | 16  |

## South Australian Oysters (gf)

|   |         |
|---|---------|
| Natural oysters   finger lime, pickled ginger               | 16   30 |
| Kilpatrick oysters   smoked bacon, Worcestershire-BBQ sauce | 19   34 |

## Tasting Plate (minimum 2 people)

18pp

|   |
|---|
| Salt + pepper squid   aioli   |
| Green pea, asparagus + goat's cheese arancini   green goddess aioli |
| Falafel sliders   |
| Duck spring rolls   plum sauce                                      |
| Warm local olives   |
| Corned beef, leek + cabbage croquettes   mustard mayo               |
| Chargrilled Skara chorizo   |

(v) = Vegetarian, (vg) = Vegan, (gf) = Gluten free

15% surcharge applies on public holidays

# MAINS

## Classics

|  |         |
|--|---------|
| Ale battered butterfish   chips, salad, lemon, tartare (gf grilled on request)   | 16   20 |
| Salt + pepper squid   chips, salad, lemon, lime aioli (gf on request)  | 20      |
| Chicken breast schnitzel   chips, salad or seasonal vegetables, choice of sauce  | 20      |
| Angus beef schnitzel   chips, salad or seasonal vegetables, choice of sauce  | 20      |
| Pie of the day   please see today's specials   | POA     |
| Roast of the day   please see today's specials   | POA     |
| Pasta of the day   please see today's specials (gf on request - \$2 extra)   | POA     |
| 200g Coorong Angus burger   bacon jam, Monterey Jack cheddar, iceberg, tomato, onion, Barker sauce, pickles, chips (gf 'burger bowl' on request) | 22      |
| 300g chargrilled Terrarossa rump   chips, salad or seasonal vegetables, choice of sauce  | 30      |
| <b>Sauces</b> (additional sauce \$2 extra)   |         |
| Gravy  |         |
| Dianne   |         |
| Swiss mushroom   |         |
| Green peppercorn   |         |
| Creamy garlic  |         |
| Parmigiana   tomato sugo, Skara leg ham, cheese  | 3       |
| Aussie   smokey BBQ, caramelized onion, bacon, cheese  | 3       |
| Surf & turf   seared prawns, creamy garlic sauce, parsley  | 7       |

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# MAINS

|  |         |
|--|---------|
| House made gnocchi   heirloom tomatoes, torn basil, goats curd, black garlic crumbs (v)  | 21      |
| Super salad   freekeh, Kabuli chickpeas, red bolt lentils, blueberries, sweet potato, sprouts, pepitas, apple cider vinegar + miso dressing (vg) | 18      |
| Add   falafel (vg) + 4, Peri Peri chicken + 6, seared Atlantic salmon + 8  |         |
| Fish of the day   please see today's specials  | POA     |
| Prosciutto wrapped Greenslade chicken breast   buttermilk mash, roasted cabbage, asparagus, chicken jus (gf)                                     | 27      |
| 300g Berkshire pork rib eye   smashed potatoes, apple, fennel + caper slaw, cider mustard, pan jus (gf)  | 28      |
| Red duck + pineapple curry   steamed Jasmine rice, roti, lime, fresh herbs, crispy shallots  | 27      |
| Parmesan crumbed lamb cutlets   skordalia, roast broccolini, anchovy + almonds, mint verde   | 26      |
| 300g MSA scotch fillet   mini Caesar salad, hand cut chips, chimmi-churri butter (gf)  | 35      |
| <b>Sides</b>   |         |
| Salad   baby cos, parmesan, sourdough croutons, bacon, soft egg, anchovy dressing  | 8       |
| Greens   local seasonal greens, skordalia, roasted almonds (v)   | 8       |
| Chips   tomato ketchup, aioli (v)/(gf)   | 4.5   8 |
| Wedges   sour cream, sweet chilli (v)  | 10      |

Please speak with one of our friendly staff if you have specific dietary needs

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# DESSERT

|  |         |
|--|---------|
| Dark chocolate brownie   peanut butter ice cream, salted peanut caramel, pretzel crunch  | 12      |
| Sticky date pudding   banana ice cream, caramelised walnuts, boozy butterscotch  | 12      |
| Passionfruit pannacotta   sparkling mango jelly, coconut tapioca, mango sorbet (gf)  | 12      |
| Lemon tart   Hindmarsh Valley Jersey cream, variations of raspberries  | 12      |
| Cheese board   daily selection of local cheese, house pickled walnuts, fresh pear, sun dried figs, lavosh (serves 2)   | 20      |
| Vanilla ice-cream   nuts or sprinkles, chocolate wafer, choice of topping<br>chocolate, strawberry or caramel  | 6       |
| Dessert Special   please see today's specials  | POA     |
| Affogato   vanilla bean ice-cream, espresso shot, optional shot of liqueur (gf)<br>Kahlua coffee liqueur<br>Baileys Irish Cream<br>Frangelico hazelnut liqueur | 6   12  |
| <b>Hot drinks</b>  |         |
| Coffee   AA grade organic  | 4   5   |
| Tea   English breakfast, Earl grey, green, peppermint + chamomile  | 3.8   7 |
| Hot chocolate  | 4   5   |
| Spiced chai latte  | 4   5   |
| Extra shot   | 1       |
| Bonsoy soy milk  | 1       |

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