

# ENTRÉES

## Breads

Garlic Piccadilly Turkish bread   balsamic glaze, olive oil (v)	8
Dips + grilled pita   spinach pesto, hommus, semi dried tomato + cashew, marinated olives (v)	15
Add   extra pita + \$3, crudités + \$4	

## Snacks

Soup of the day   please see today's specials	POA
Mushroom arancini   truffled mascarpone, thyme + garlic oil, pecorino (5)(v)	14
Roasted pumpkin bruschetta   kale, hazelnuts, goats cheese, fried sage (v) (gf on request)	14
Smoked brisket tacos   rainbow slaw, guacamole, kimchi mayo, jalapenos (2)(gf)	14
Panko crumbed fish sliders   American cheese, lettuce, herb aioli (3)	16
Korean fried chicken wings   pickled cucumber salad, kewpie mayo	16
Spiced lamb mince   hommus, house made flat bread, pickled chillies	16
Antipasto   cured meats, pickled vegetables, olives, provolone, warm focaccia (serves 2)	32

## South Australian Oysters (gf)

Natural oysters   cucumber granita, native pepperberry	16   30
Kilpatrick oysters   smoked bacon, Worcestershire-BBQ sauce	19   34

## Tasting Plate (minimum 2 people) 18pp

Salt + pepper squid   aioli
Mushroom arancini   truffled mascarpone
Panko crumbed fish sliders   American cheese, lettuce, herb mayo
Korean fried chicken wings   sesame kewpie
Roasted pumpkin bruschetta   kale, hazelnuts, goats cheese, fried sage
Warm local olives
Chargrilled Skara chorizo

(v) = Vegetarian, (vg) = Vegan, (gf) = Gluten free | *Please speak with one of our friendly staff if you have specific dietary needs*

# 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   American cheese, local bacon, lettuce, house pickles, onion jam, Barker sauce, chips (gf 'burger bowl' on request)	22
300g chargrilled Terrarossa rump   chips, salad or seasonal vegetables, choice of sauce	30

## Sauces (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

Vegan bowl | brown rice, quinoa, hommus, avocado, red cabbage kraut, roast pumpkin, almonds (vg/gf) 19

Miso roasted cauliflower steak | tahini yoghurt, herbs, puffed grains, seeds + nuts, radish + mixed leaf salad, grilled lemon (v/gf) 21

Fish of the day | please see today's specials POA

Confit Greenslade's chicken thighs | sweet corn puree, grilled leek, mushrooms, chicken jus (gf) 26

Free range Berkshire pork cotoletta | hand sliced potato crisps, Italian slaw, lemon brown butter 27

Sri Lankan style leather jacket curry | spiced coconut broth, cucumber sambal, steamed rice, roti 27

Hay Valley lamb rump | braised borlotti beans, pancetta + Tuscan cabbage, pine nut, raisin + caper salsa (cooked medium) (gf) 30

Pan seared duck breast | parsnip puree, sweet + sour radicchio, spiced granola, jus 27

Butchers cut of the day | onion puree, charred spring onion, fried + pickled onions, native chimmi-churri (gf) POA

## Sides

Crispy potatoes | maple, Dijon + chive brown butter (v) 9

Steamed broccolini | tahini yoghurt, olive oil, roasted pepitas (v) 9

Chips | tomato ketchup, aioli (v/gf) 4.5 | 8

Wedges | sour cream, sweet chilli (v) 10

Roasted butternut pumpkin salad | sourdough croutons, kale, hazelnuts, sage, goats cheese (v) 10

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# DESSERT

Dark chocolate fudge mousse   raspberry sauce, crème fraiche, roasted almonds (gf)	12
Sticky toffee banana cake   whipped cream cheese, salted caramel ganache, toasted pepitas	12
Apple + rhubarb compote   brown butter crumble, vanilla bean ice cream, cinnamon anglaise	12
Peanut butter panna cotta   blackberry jelly, biscuit crumb, pickled blackberries	12
Vanilla ice-cream   nuts or sprinkles, chocolate wafer, choice of topping 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) Kahlua coffee liqueur Baileys Irish Cream Frangelico hazelnut liqueur	6   12

## Hot drinks

Coffee   AA grade organic	4   5
Tea   English breakfast, Earl grey, green, peppermint, chamomile	3.8   7
Hot chocolate	4   5
Mocha	4   5
Spiced chai latte	4   5
Turmeric latte   beetroot latte   mint cocoa latte	4   5
Iced coffee   iced chocolate   iced strawberry	6
Extra shot	1
Bonsoy soy milk	1

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15% surcharge applied to food on public holidays