

BREADS & FRIES

GARLIC + HERB BREAD [V]	6.5
CHEESE + GREEN ONION BREAD [V]	6.5
SALT + VINEGAR FRENCH FRIES [V] aioli	9.0
SEASONED WEDGES [V] sour cream, sweet chilli	9.5

COFFIN BAY OYSTERS

NATURAL [GF]	1/2 DOZ 18	DOZ 28
KILPATRICK [GF]	1/2 DOZ 18	DOZ 28

SHARE PLATES

CHICKEN + MACADAMIA MEATBALLS [GF] beetroot relish	12.0
HOUSEMADE DIPS [V, GF ON REQUEST] local olives, grilled flat bread EXTRA BREAD	12.5 +2
MOZZARELLA + PESTO ARANCINI [6] [V] warm sugo, shaved pecorino	12.5
JALAPEÑO POPPERS [V, E] chipotle aioli	12.5
MUSHROOM PÂTÉ [VE, E] dark rye toast	14.0
NORTH INDIAN SAMOSAS [3] [V] coriander, yoghurt sauce	14.0

GRAZING PLATES 40

**WE SOMETIMES TAKE TIME TO LOOK OUR BEST!
PLEASE ALLOW AN ADDITIONAL 30 MINUTES WHEN ORDERING**

PLOUGHMAN'S TASTING PLATTER
olives, cured meats, dips, cheese, crispbread, crudités, chutneys
[GF] AVAILABLE ON REQUEST

LOUNGE TASTING PLATTER
chicken meatballs, s + p squid, cheese, lentil hummus,
breads, crackers, arancini balls, olives, chutney



LOUNGE BAR MENU

SIGNATURE DISHES 29

DUCK + WILD MUSHROOM RISOTTO [V ON REQUEST] garden peas, creamy gorgonzola sauce	
CHILLI + LIME CRUSTED TOFU [VE] Tasmanian wakame, butter pumpkin, roasted sesame dressing	
SALT BUSH LAMB SHANK [E] roasted vegetable medley, roasted kipfler potatoes, braising juice	
PAROO KANGAROO STRIPLOIN [D, E] purple carrots, shallots, fries, bush tomato glaze	
300G AGED BLACK ANGUS SCOTCH FILLET [GF, E] salted kipfler potatoes, roasted vegetable medley, red wine jus	

CLASSICS

300G FREE RANGE CHICKEN SCHNITZEL fries, garden salad, choice of sauce	21.9
300G WAGYU BEEF SCHNITZEL fries, garden salad, choice of sauce	21.9
SAUCES gravy, mushroom, dianne, peppercorn PARMIGIANA	+2.0
BEER BATTERED BARRAMUNDI fries, garden salad, aioli + lemon	24.0
SALT + PEPPER SQUID fries, garden salad, aioli + lemon	24.0

**[GF] GLUTEN FREE [V] VEGETARIAN
[E] EAT LOCAL SA [D] DAIRY FREE
[VE] VEGAN**

**KITCHEN OPENING HOURS: 11:30AM - 9PM
PLEASE ADVISE STAFF OF ALLERGIES WHEN ORDERING**

BURGERS 22

GRASS FED BEEF BURGER bacon jam, cheese, runny egg, red onion, lettuce, burger sauce, fries	
CRISPY FRIED CHICKEN kewpie mayo, teriyaki BBQ sauce, red cabbage slaw, fries	
WILD FIELD MUSHROOM + SWISS CHEESE [V] lentil paste, red onion, sweet chilli mayo, lettuce, fries	
SMOKED BBQ PULLED PORK BURGER milk bun, low country slaw, fries	

PIZZAS 20

TRADITIONAL MARGHERITA [V] sugo, ox heart tomato, buffalo mozzarella, fresh basil	
SOPRESSA sugo, sopressa, roasted capsicum, green olives, mozzarella	
QUATTRO FORMAGGI [V] cheddar, gorgonzola, mozzarella, parmesan, crushed walnuts	
ADELAIDE HILLS H + P sugo, ham, pineapple, mozzarella	
VEGETARIAN [V] sugo, pumpkin, red onion, mushroom, spinach, mozzarella, pine nuts	
GLUTEN FREE	+5

SALADS 24

LEMONGRASS CHILLI CHICKEN [GF] Vietnamese slaw, burnt chilli mayo	
CHARGRILLED PARSNIP [E, V, VE ON REQUEST] roman artichoke, blue cheese dressing, walnuts ADD GRILLED CHICKEN BREAST OR S + P SQUID	+5.5
MASTER STOCK PORK BELLY [E, VE ON REQUEST] dark soy street noodles, Asian salad greens, coriander VEGAN DISH SERVED WITH LIME CRUSTED TOFU	