




# DINING MENU

SIMPLY DELICIOUS

Welcome to the Dining Room.

The Dining menu showcases a blend of traditional pub classics and modern Australian cuisine with an emphasis on fresh, local produce.

We work closely with our suppliers to source sustainable products directly from local producers to enhance the farm to table experience.

Our menu caters for all dietary requirements, however please advise staff of any dietary requirements or allergies.



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## TO START

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**Garlic & Herb Bread [V]** 6.5

**Cheese & Green Onion Bread [V]** 6.5

**Soup of the Day** 9

**Main Course Soup** 17

Inclusive of salad & vegetable bar

**Coffin Bay Oysters [GF]** 18 / 25

Natural with lime

Kilpatrick

18 / 25

**Thai Green Prawn Gyozas** 12

Coconut chilli sauce

**Bush Balsamic Cured Beef Tartare [E]** 12

Caramelised onion cracker, burnt chilli mayo

**Duo of Dips** 12.5

Grilled flatbread to share

**Bowl of Fries** 9

[E] Eat Local  
[D] Dairy Free  
[V] Vegetarian

[GF] Gluten Free  
[VE] Vegan





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## PUB CLASSICS

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<b>Roast of the Day [GF. E]</b>	17
Sourced from local lands, potato, sauce	
<b>Free Range Chicken Schnitzel or Wagyu Beef Schnitzel</b>	21
Fries, choice of sauce: Traditional gravy, dienne, mushroom, peppercorn Parmigiana [+3]	
<b>Crumbed Pork Chops</b>	22
Mash, traditional gravy	
<b>Curry of the Day</b>	25
Fragrant basmati rice, pappadum	
<b>Toulouse Pork Sausages</b>	26
Creamy mash, french onion jus	

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## SEAFOOD

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We work closely with our fishmonger to source fresh and sustainable local produce

<b>Butterfish</b>	22
Served crumbed or battered	
<b>Barramundi</b>	32
Served crumbed or battered	
<b>SA King George Whiting [E]</b>	35
Served crumbed or battered	
<b>Australian Crumbed Prawns</b>	28
<b>Australian Salt and Pepper Squid</b>	28
<b>Australian Seafood Basket [E]</b>	32
Squid, butterfish, prawns, scallops	

All seafood dishes are served with fries, aioli, fresh lemon

**Minimum charge \$17 per person, excluding seniors (lunch only) & children. All mains include salad/veg bar**



## SA COORONG ANGUS STEAKS



Coorong angus beef is grain fed, MSA graded & sourced exclusively from SA's South-East

**300g Scotch Fillet [E, D]** 32

**250g Porterhouse [E, D]** 26

**350g American T-Bone [E, D]** 30

Cooked to your liking, fries, choice of sauce:

Traditional gravy, dianne, mushroom, peppercorn

## CHEF'S PLATES



Our Executive Chef has selected some of the finest local ingredients. Served fine dining style to highlight the farm to plate experience.

**250g Clare Valley Beef Mignon [E]** 38  
Smoked bacon, fries, snow pea tendrils, bordelaise sauce

**Saltbush Lamb Pie [E]** 22  
Creamy mash potato, garden peas, gravy

**Sesame Soy Glazed Salmon [GF]** 32  
Wok tossed Asian slaw, roasted sesame sauce, fresh lime

**Free-Range Chicken Breast [E, GF]** 32  
Stuffed with goats cheese & smoked bacon, creamy mash potato, sherry cream sauce

[E] Eat Local  
[D] Dairy Free  
[V] Vegetarian

[GF] Gluten Free  
[VE] Vegan





## VEGETARIAN



All vegetables are grown in the Adelaide Hills and Northern regions

**Charred Parsnips and Roman Artichoke [V, E, GF]** 22  
Cavolo nero, walnuts, baby carrots, blue cheese dressing

**Golden Nugget Pumpkin & Lime Crusted Tofu [V, E]** 24  
Baby garden herbs, wakame seaweed, sesame emulsion

**Textures of Peas [V, E, GF]** 24  
Curried chickpeas, white peas, garden peas, yoghurt, peanuts

Add free-range grilled chicken or salt and pepper squid [+5]

## SENIOR'S MENU Lunch time only 11:30-2PM Includes complimentary entrée soup

**Roast of the Day [GF, E]** 16  
Sourced from local lands, potato, sauce

**Free-Range Chicken Schnitzel** 16  
Fries, choice of sauce or parmigiana [+2]

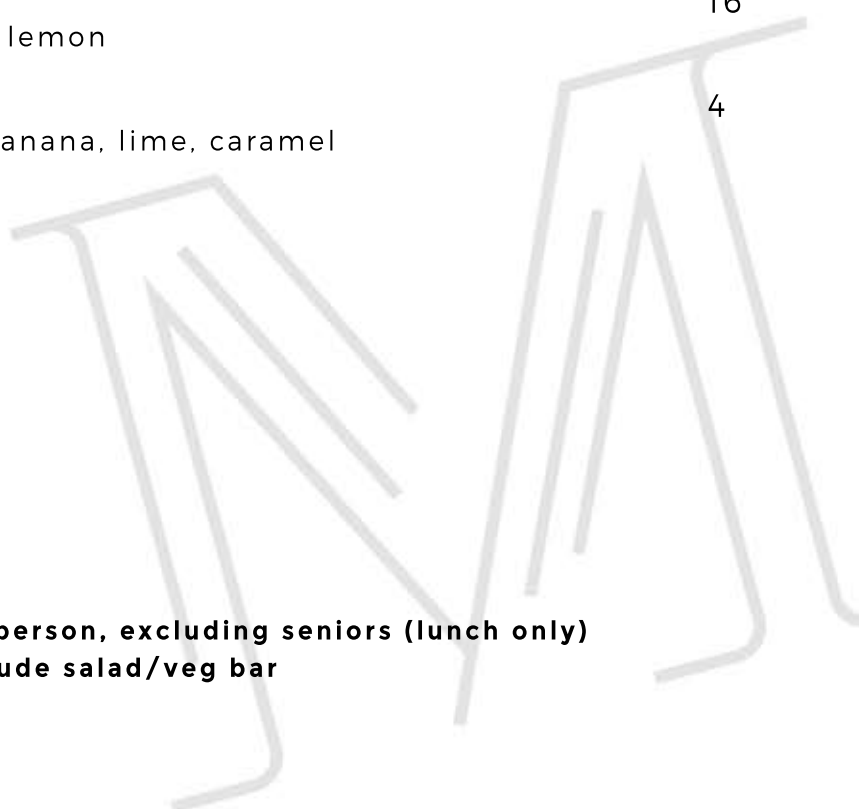
**Crumbed Pork Schnitzel** 16  
Creamy mash, gravy

**Butterfish** 16  
Crispy battered or crumbed, fries, fresh lemon

**Salmon Patties** 16  
Fries, white sauce, fresh lemon

**Ice Cream Sundae** 4  
Chocolate, strawberry, banana, lime, caramel

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## KIDS MENU

Available for under 12 years

### Ham & Pineapple Pizza

Fries, ketchup

10

### Mini Roast [D] [GF]

Potato, gravy

10

### Crumbed Chicken Nuggets

Fries, ketchup

10

### Crumbed Butterfish

Fries, ketchup

10

### Free-Range Chicken Schnitzel

Fries, ketchup

Parmigiana [+2]

10

### Ice Cream Sundae

Chocolate, strawberry, banana, lime, caramel

4





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## DESSERT

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**Affogato**

Espresso, vanilla ice cream

6

Add liqueur: Baileys, Frangelico, Kahlua

+POA

**Ice Cream Sundae**

Choice of topping, nuts

7

**Sticky Date**

Butterscotch, ice cream

7.5

**Citrus Tart**

Crème chantilly, freeze dried coconut

7.5

**Warm Apple Pie**

Vanilla custard, crushed walnuts, ice cream

7.5

**Chocolate Self-Saucing Pudding**

Crème chantilly

7.5

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## COFFEE

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**Espresso**

4

**Flat White**

4

**Long Black**

4

**Cappuccino**

4

**Latte**

4

**Tea**

4

**Herbal Tea**

4

**Chai Latte**

4.5

**Mocha**

4.5

**Hot Chocolate**

4.5

**Iced Coffee**

4.5

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## DESSERT WINES / PORTS

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**De Bortoli 'Noble One'**

9 / 55

Botrytis Semillion

Riverina, NSW

**Mt. Horrocks 'Cordon Cut'**

10 / 58

Riesling

Clare Valley, SA

**Yalumba 'Museum Release'**

7

Tawny Port

Ruterglen, VIC

**Penfolds Grandfather**

15

Rare Tawny Port

South Australia

