



BREAD

Oven Baked Garlic Bread	5.5
Bruschetta with vine ripened tomatoes, bocconcini, basil and virgin olive oil	8.5

OYSTERS

Oysters Natural , fresh Smokey Bay oysters served with a spicy tomato mayonnaise	14.0 / 24.0
Oysters Kilpatrick , grilled with lean bacon and Worcestershire sauce	15.0 / 26.0
Little Treasures fresh Smokey Bay oysters, salmon pearls and fresh lime	16.0 / 27.0

ENTRÉE

Soup of the day our waiting staff will advise	8.0
Smoked Salmon Huon smoked salmon served on chive pancake with rocket horseradish cream and salmon caviar	16.0
Mushrooms cheese filled Portobello mushroom caps with braised spinach, roasted tomato sauce and pecorino romano	14.0
Prawns sautéed with lemon, garlic, spring onions, cherry tomatoes and fresh basil, served with saffron rice	15.0
Pate House made chicken liver pate with toasted brioche, cornichons and caramelised onion	14.5
Scallops Half shell scallops with grilled with garlic and parsley butter and served with pea puree and crisp prosciutto	15.5



CHARGRILL

MSA (Meat Standards Australia) premium certified, The cattle are grain finished for 50 days, and fed without hormones. The beef is then aged on the bone to enhance its natural flavour

Coorong Angus Scotch Fillet, 300 gm 29.5

Coorong Angus Fillet of Beef, 250gms 34.5

Coorong Angus Porterhouse, 300gm 29.5

Grilled to your liking and served with baked potato, sour cream and chives or crisp potato chips

SAUCES

"Bordelaise" sautéed mushrooms with golden shallots and red wine

"Madagascar" peppercorns and spring onions flamed in brandy finished with light sour cream

"Cafe de Paris" butter

SEAFOOD

King George Whiting 1 fillet 21.0

Ale battered fillets, served with smashed peas, crisp potato chips and house made tartare sauce 2 fillets 29.0

Prawns 17.5 / 24.5

pan fried with ginger, garlic and chilli served on Japanese somen noodle salad with harissa dipping sauce

Salt & Pepper Squid 15.5 / 23.5

served with rocket salad, crisp hand cut potato and lemon aioli

Atlantic Salmon 27.5

oven baked fillet of salmon with poached asparagus, kipfler potato and salsa verde

Fritto Misto 32.0

Ale battered whiting, lightly fried squid and king prawns half shell scallops with crisp potato chips fresh salad and house made tartare sauce

SCHNITZEL

Pure Angus Beef or Chicken Fillet 19.5

served with garden salad or steamed vegetable, crisp fried chips

Sauces

Mushroom or Pepper Sauce 2.5

Parmigiana, tomato and basil sauce with grilled Swiss cheese 3.5



MAIN COURSE

Pasta	16.0/ 22.0
Tagliatelle with Mushroom shitake and portobello mushrooms with shallots, thyme and garlic, mascapone cream and shaved parmesan	
Chicken	26.0
Grilled free range Barossa chicken breast with confit tomato, braised spinach kipfler potato and tarragon veloute	
Lamb	29.0
Hay Valley lamb rump char grilled and served with roasted shallots, trussed tomatoes, creamy mash potato and rosemary jus	
Curry	24.0
Beef Madras, a classic coconut based curry with mustard seed, chillies and curry leaves, cooked medium hot and served with rice and pappadums	

HOUSE SPECIALTY

Veal Oscar.	34.5
Tender medallions of veal pan-fried with button mushrooms, asparagus and king prawns flamed in brandy, finished with demi glaze and cream served with scalloped potato	

SALADS

Chicken Caesar Salad	21.5
Cos lettuce, grilled chicken, bacon, parmesan, croutons, anchovies and egg tossed in caesar dressing	
Prawn and Avocado	22.0
S.A Prawns with crisp proscuitto, cos lettuce, cherry tomato and red onion served with avocado cheeks and lemon aioli	

SIDES

Garden Salad	4.0
Lettuce, cucumber, cherry tomoatoes and red onion	
Steamed Green Vegetables	4.0
broccolini, asaragus & green beans with sesame and almond butter	