

## Entrée

Garlic & thyme bread  
4-50

Antipasto platter with chargrilled chorizo, local olives, a selection of dips  
& Andy Clappis pita bread  
15-50

Myponga Beach salt & pepper squid with aioli, chilli & spring onion  
15-00 / M 24-50

Tuna tartare with pork crackle, house cured dill pickles & baby capers  
16-50

Chicken, lime leaf & coriander spring rolls with chilli sambal  
13-50

Water chestnut, oyster mushroom & tofu spring rolls with chilli sambal  
13-00

Baby beetroot & ricotta tartlet with creamed leek & a hazelnut & witlof salad  
15-00

Crispy quail with white quinoa, baby spinach, peas & jus  
15-50

All drinks are served at the bar; please ask for a white wine list or check the cellar for red wine.  
Meal orders will be taken at your table and don't forget to check the specials, which change daily.  
Sorry, no split bills for tables over 8.

## Main

Roast pork belly with a plum compote, seared scallop, cauliflower puree & jus  
29-50

Roasted lamb rump with skordalia, harissa spiced eggplant, baby spinach & a tomato salad  
32-50

Proscuttio wrapped chicken breast with a sweetcorn & lime fritter, green beans & an avocado, citrus  
& herb salad  
26-50

Wood smoked duck breast with chickpea puree, burghal, sugar snap peas & jus  
29-50

Ruby chard, swiss mushroom & French lentil pie on sweet potato mash with steamed greens  
24-50

Selected steak with bacon & chive dauphine potatoes, broccolini & caramelised onion

Coorong Angus 350g Rump 28-00

Clare Valley 300g Scotch Fillet 32-00

Grain fed Margeret River 250g Eye Fillet 34-00

Victory beef burger with cheese, Ellis' bacon, tomato, lettuce, chilli onion jam & aioli  
17-00

K.I. King George Whiting - Coopers beer battered, crumbed or grilled  
29-00

Veal schnitzel 17-00

Chicken schnitzel 18-00

Plain, Mushroom or Pepper gravy 1-50      Parmigiana topping 2-00