

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
15-00 / M 24-50

Blue swimmer crab & smoked salmon tian
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

Buffalo mozzarella, zucchini, & heirloom tomato salad with Kalamata olive tapenade
15-00

Chicken liver parfait with house-made brioche, caramalised onion, cornichons & celery cress
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 an apple tart tatin, grilled bug tail & a watercress salad
28-00

House smoked organic lamb rack with roasted kipflers, green beans, eggplant pickle
& tahini yoghurt
31-00

Roasted free range chicken breast with a potato & baby spinach rosti, capsicum coulis &
a feta & rocket salad
26-50

Jamon wrapped Confit duck leg ballontine
29-50

Butternut pumpkin, capsicum, Persian feta, charred corn, farro &
quinoa salad with salsa verde
24-50

Selected steak with hand cut chips, roasted roma tomato, basil pesto and jus

Coorong Angus 350g Rump 28-00

Clare Valley 300g Scotch Fillet 32-00

Grain-fed 1824 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 16-50

Chicken schnitzel 17-50

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