

Entrée

Garlic & thyme bread
4-50

Garlic fried mushrooms with porcini salt & aioli
10-00

Selection of dips with chargrilled Andy Clappis pita bread
12-50

Antipasto platter with chargrilled chorizo, local olives, sliced meats, feta, pickled baby vegetables
& Andy Clappis casalinga bread
17-00

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

BBQ Spencer Gulf prawns with lemongrass, ginger fried bean curd & a chilli black bean glaze
18-00

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

Grilled Hindmarsh Valley haloumi salad with watermelon, avocado, rocket, herbs & citrus
15-00

Chargrilled quail, chickpea fritter, grilled chorizo & Udder Delights goats curd
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

Pistachio crusted pork cutlet with a grilled zucchini, feta, pine nut & mint brik pastry tartlet & jus
29-50

Smoked lamb rack with braised shoulder croquette, romesco sauce & green beans
32-50

Chermoula marinated chicken breast with crispy polenta cake, cherry tomatoes & a quinoa, coriander
& preserved lemon salad
27-00

Confit duck leg with a spiced cauliflower, sugar snap pea & raisin salad, cauliflower puree & jus
29-50

Roasted pumpkin & taleggio lasagna with leek, spinach & a bitter leaf salad
24-50

Selected steak with roasted duck fat potato, broccolini, wild mushroom ragu & jus

Coorong Angus 350g Rump 28-00

Clare Valley 300g Scotch Fillet 32-00

Grain fed Margaret 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