

## 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 lemon aioli  
14-50 / M 24-00

Twice baked blue swimmer crab soufflé with capsicum coulis & a crab,  
strawberry & baby herb salad  
16-00

Chicken, lime leaf & coriander spring rolls with chilli sambal  
13-00

Water chestnut, oyster mushroom & tofu spring rolls with chilli sambal  
12-50

Buffalo mozzarella & confit heirloom tomato salad with toasted sourdough crostini,  
aged Joseph vinegar & basil oil  
14-50

Chargrilled quail on a watermelon, grilled haloumi, pine nut & mint salad  
with a pomegranate dressing  
15-00

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

Crispy skinned pork belly with grilled slipper lobster, granny smith remoulade,  
kipfler potatoes & a watercress salad

26-50

Organic lamb rump with a BBQ eggplant puree, summer caponata & salsa verde

28-50

Free range chicken breast with a prosciutto & sage wrapped roasted peach,  
crispy white polenta, green beans & jus

25-00

Malaysian spiced half duck with flat beans, sambal & Sichuan roasted pumpkin

28-00

Fried zucchini flowers with Hindmarsh Valley goat's feta, tomato soffritto,  
sugar snap peas & olive tapenade

23-50

Selected steak with hand cut chips, broccolini, slow roasted roma tomato, basil pesto & 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