

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

Smoked snapper & chorizo croquettes with romesco sauce & a roast capsicum 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

Sweet potato & Pyengana gratin with a raisin, hazelnut & witlof salad & cumin yoghurt
14-50

Slow braised beef brisket with cauliflower puree & a pear, rocket and manchego salad
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

Braised pork wellington with roasted pork fillet, pumpkin puree & a pickled walnut & celery salad
28-00

Lamb shoulder ballotine with Jerusalem artichoke & white bean cassoulet,
roasted baby carrots & jus
31-00

Roasted free range chicken breast with a warm charred corn, feta & quinoa salad
& a chimichurri dressing
26-50

Confit duck leg with roasted baby beetroots, potato fondant & sauce soubise
28-00

Forest mushroom & leek Sheppard's pie with truffled greens
23-50

Selected steak with a spring onion & speck potato mash, broccolini, caramelised onion & 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