

ENTRÉE

Garlic & thyme bread
4.50

Garlic fried mushrooms w porcini salt & aioli
10.00

Selection of dips w chargrilled Andy Clappis
pita bread
12.50

Antipasto platter w chargrilled chorizo, local
olives, sliced meats, feta, pickled baby vegetables &
Andy Clappis casalinga bread
17.00

Myponga Beach salt & pepper squid w aioli, chilli &
spring onion
15.00 / M 24.50

Yellow fin tuna tartare w apple, radish, coriander
cress & natural Fleurieu yogurt
18.00

Chicken, lime leaf & coriander spring rolls
w chilli sambal
13.50

Panzanella salad w local heirloom tomatoes, buffalo
mozzarella, sourdough & basil
15.00

Spanish style pork & veal meatballs w salsa cruda
& a parmesan rocket salad
15.50

MAIN

Slow cooked pork belly w goat's curd & prosciutto wrapped
black fig, braised leek, green beans & jus
29.50

Chargrilled lamb back strap w roasted garlic puree,
French lentils & baby carrots
32.50

Roasted chicken breast w smoked potato mash,
chargrilled baby corn, greens & jus
27.00

Confit duck leg w sweet potato puree, charred pickled peaches,
red quinoa & jus
29.50

Parmesan gnocchi w Hindmarsh Valley goat's chevre, local baby
beetroots, peas & asparagus
24.50

Selected steak w a grilled SA prawn, Café de Paris butter,
hand cut potato chips, broccolini & jus

Coorong Angus 350g Rump 28.50

Clare Valley 300g Scotch Fillet 32.50

Grain fed Black Angus 250g Eye Fillet 34.50

Victory beef burger w 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, Diane or Pepper gravy 1.50

Parmigiana topping 2.00