

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, pickled baby vegetables
& Andy Clappis casalinga bread
15-50

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

Mexican spiced school prawns with chipotle mayonnaise & lime
16-50

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

Jerusalem artichoke risotto with pecorino
15-00

Jamon wrapped Springdale farm rabbit terrine with a baby cos & radish 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

Slow cooked pork belly with Polish braised cabbage, baby carrots & jus
29-50

Organic lamb shank with parsnip mash, green beans, mushy peas & jus
32-50

Free range chicken ballotine with ricotta & duxelle farce, French mushroom & barley
& a roast chestnut butter
26-50

Confit duck leg with fried brussel sprouts, speck, sugar snap peas, roasted shallots,
mustard dressing & jus
29-50

Parmesan gnocchi with butternut pumpkin puree, cherry tomatoes, olives & Persian feta
24-50

Selected steak with fried polenta cake, broccolini, warm chorizo & roast capsicum salsa & 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