

## Mains

Coconut braised Skara pork scotch w chilli & shallot caramel, caramelised pineapple, bok choy, roasted peanuts & a green mango, Thai herb, nahm jim salad  
30.00

Smoked organic lamb rack w chargrilled peach salsa, dukkah roasted pumpkin, hummus, snow peas, onion jam, jus  
32.00

Free range chicken breast filled w Nduja, leek & smoked mozzarella w smoked mash, Sicilian eggplant caponata, green beans, jus  
30.00

Parmesan gnocchi w local cherry tomato ragout, greens, roasted broccolini, Kalamata olives, buffalo mozzarella, fried basil  
28.00

Selected steak w crispy patatas bravas, chipotle lime mayo, broccolini, bbq corn salsa, jus  
Cape Grim, TAS 350g rump 30.00

Golden Jubilee 100-day grain fed, SA 300g Scotch fillet 33.00

Beaumont Premium Angus, VIC 220g eye fillet 35.00

Victory beef burger w chipotle cheese, Ellis' bacon, tomato, lettuce, chilli onion jam, aioli, chips  
19.00

King George Whiting from Kangaroo Island  
w chips, tartare sauce, salad,  
served Coopers' beer battered, crumbed or grilled  
34.00

Ellis' beef or chicken schnitzel w chips, salad  
21.00

Plain, mushroom, Diane or pepper gravy 1.50  
Parmigiana topping 3.00

## Sides

Mixed steamed green vegetables w romesco sauce, Langhorne Creek almonds 7.00  
Heirloom tomato, pickled onion, Persian feta, radish, iceberg lettuce & herb salad 7.00  
Bowl of chips w aioli 5.00