

Autumn A la Carte

Starter

Warm casalinga bread made by Andy Clappis,
local olive oil, balsamic vinegar, house churned Fleurieu milk butter (*V, DFO*)
2

Local warm marinated olives (*VG, V, GF, DF*)
8

Garlic & herb bread (*V*)
8

Selection of house made dips,
chargrilled Andy Clappis' pita bread (*GFO, V*) *Nuts
15

Antipasto platter, olives, pickled baby vegetables, sliced meats,
hummus, olive oil, dukkah, chargrilled casalinga bread (*GFO, DF*) *Nuts
34

Entrée

Prawn & ginger dumplings, Chinese black vinegar & chilli dressing,
pickled daikon, coriander, fried shallot (*DF*)
20

Hiramasa kingfish sashimi, umami kewpie, wakame, toasted coconut,
Japanese soy dressing, black sesame cracker (*DF, GF*)
20

Master stock braised crispy pork belly, Szechuan mayo, chilli honey,
wombok, apple & spring onion slaw (*DF, GF*)
19

S.A. Salt & pepper squid, aioli,
chilli, spring onion (*DF, GFO*)
19

Chicken, lime leaf & coriander spring rolls,
chilli sambal (*DF*)
18

Tofu, shitake mushroom & savoy cabbage spring rolls,
chilli sambal (*VG, V, DF*)
18

BBQ corn, chickpea & zucchini fritters, roast beetroot hummus, chargrilled eggplant,
rocket, pomegranate & dukkah salad (*VG, V, DF, GFO*)
18

Main

Roast pumpkin, Swiss mushroom ragout, smoked mozzarella & basil pesto lasagne,
baby cos, fennel, roast almond salad (V) *Nuts

36

Confit duck leg, smoked ham hock & leek croquette, rainbow chard,
parsnip puree, fig chutney, jus (GFO, DFO)

38

Slow braised Fleurieu lamb shoulder & prosciutto roulade, spring onion dauphine potato,
roasted baby carrots, green peas, cauliflower puree, jus (GFO, DFO)

42

S.A. King George whiting, chips, tartare, salad
(Coopers' beer battered, crumbed, or grilled) (GFO, DFO)

40

S.A. Salt & pepper squid, aioli, chilli, spring onion,
lemon, chips, salad (GFO, DF)

35

Choice of chargrilled steak with Ellis's bacon, parmesan & rosemary roasted potatoes,
horseradish, garlic & chive butter, broccolini, jus (GF, DFO)

Eye Fillet 220g - Coorong Black, South Australia 50

Scotch Fillet 350g - Bindaree Grain, Victoria Highlands 48

Porterhouse 300g - Angus Pure grain-fed, Southeast South Australia 44

Victory beef burger, house made beef patty, cheese, chilli onion jam,
Ellis' local smoked bacon, stacker pickle, iceberg, aioli, chips

27

Free range chicken schnitzel, chips, salad

26

Herb crumbed beef schnitzel, chips, salad

27

Diane, creamy garlic, plain, mushroom, pepper gravy (GF, DFO) 3
Parmigiana topping 4

Sides

Rocket, roast beetroot, pear, Persian feta & walnut salad, balsamic vinaigrette
(GF, V, DF, VG) 15

Roasted baby carrots, green beans & caramelised onion
(GF, V, DF, VG) 15

Bowl of chips, aioli (VGO, V, DF) 10

Additionally, see our chefs daily specials board for more options

Dessert

Hazelnut chocolate & brioche bread & butter pudding, Fleurieu pouring cream,
hazelnut chocolate ice cream **Nuts*

17

Warm lemon delicious pudding, strawberry curd,
white chocolate & raspberry ice cream

17

Spiced Rum & vanilla poached pear, almond frangipane crumble,
dark chocolate shavings, mango sorbet (VG, DF, GF) **Nuts*

17

Affogato

12 (*liqueur extra*)

Add, Frangelico, Tia Maria, Cointreau, Baileys

Cheese

A selection of cheese, served with house made lavosh, local fruit, muscatels, quince paste (GFO, V)

One cheese 12 Two cheeses 18 Three cheeses 24

Udder Delights Ash Brie - *Adelaide Hills, South Australia - 30g*

Shadows of Blue - *Tarago River, Gippsland, Victoria - 30g*

Jack's Club Farmhouse Cheddar - *Lancashire, England - 30g*

D'Angelo Coffee

Flat white, cappuccino, latte, long black, espresso, mocha, chai, piccolo latte

6

Hot chocolate with marshmallows

6

Pot of Tea

Peppermint, Earl grey, English breakfast,
Chamomile, Green & apricot, Lemon & ginger

6

Myponga Fleurieu Milk

Almond, soy, oat, lactose free, coconut

+1

Our team of chefs welcome dietary requests and do their best to accommodate.

(V vegetarian) (VG vegan) (GF gluten free) (DF dairy free)

(VO vegetarian option) (VGO vegan option) (DFO dairy free option) (GFO gluten free option - Advise if coeliac)

*(*Contains Nuts - Advise if anaphylactic)*

(Please advise our staff on any coeliacs & allergies when ordering any of our dishes)

Apologies, we cannot split table bills for groups over 8 at our busy little bar

Celebration cakes are welcome, \$2 per person cakeage

BYO welcome \$25 per 750ml bottle

10% surcharge on Public Holidays