

Lunch & Dinner



SNACKS

Toasted sourdough garlic and herb bread \$8

v

Toasted sourdough cheddar and garlic bread \$9

v

Duck spring rolls \$14

Plum sauce, lime and toasted peanuts

df

Portuguese flatbread tacos \$17

Soft shell tacos with avocado, coriander, tangy mayo and lime

nf

Cracked pepper and lime Squid \$17

With sweet chilli

nf | df

Wild mushroom arancini balls \$14

With truffle, parmesan and cauliflower puree

v | nf

Prawn gyoza \$14

With black sesame, wasabi ponzu and scallions

df

BURGERS

House made beef burger \$26

Grilled bacon, cheddar cheese, pickles, salad and chips

nf

Maple bacon chicken burger \$26

Carolina BBQ sauce, slaw and chips

ve | nf

Haloumi and mushroom burger \$24

Beetroot relish, salad and chips

ve | nf

MAINS

Chargrilled szechuan pork cutlet \$32

Sweet potato mash, Asian greens and char siu glaze

Goolwa pippi acqua pazza \$32

Barramundi, roasted fennel, olives, cherry tomatoes

in a white wine and lemon broth with toasted sourdough

gfo | nf

Prosciutto and thyme wrapped chicken breast \$33

With creamy potato mash, baby carrots, broccolini, and red wine jus

gf

Coopers pale ale battered flathead 2 pieces \$27

Chips, salad, and homemade tartar 1 piece \$21

df | nf

gf-gluten free | gfo-gluten free option | v-vegetarian | ve-vegan | df-dairy free | dfo-dairy free option | nf-nut free

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MAIN cont..

Chimichurri chargrilled lamb chops \$32
On pumpkin puree with fetta and cranberry pearl cous cous
nf | gfo

Italian Sausage and truffle rigatoni \$28
In a rose sugo with truffle, parmesan and fennel
gfo

Panko crumbed chicken schnitzel \$26
Chips, salad and choice of sauce
nf
parmigiana add \$2

Barossa chorizo and prawn paella \$30
Saffron rice, braised chicken, peas and lemon zest
nf

Oven baked Atlantic Salmon \$33
With a nicoise potato salad, asparagus and herb dressing
nf | df | gf

Cracked pepper and lime squid with sweet chilli sauce \$25
nf | df

Chargrilled striploin steak 250g \$44
On cauliflower puree with potato gratin, broccolini and red
wine jus
gf | nf

SIDE AND SALADS

Seasonal garden salad, \$9
Lettuce, cucumber, tomato, radish and onion
gf | df | v

Roast cauliflower and pumpkin \$11
Hummus, cranberry and native dukka
vg | gf

Salt and pepper broccolini and beans \$10
vg | gf | df

Rocket, pear and parmesan salad \$9
v | nf | gf

Beetroot, fennel and orange salad \$16
Roasted hazelnuts, za'artar and vinaigrette
vg | gf

Seasoned potato wedges \$12
With sour cream and sweet chilli
v

Steakhouse chips \$9
With tomato ketchup
v

EXTRA SAUCES \$5
Gravy | Peppercorn | Mushroom |
Creamy garlic prawns \$10

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DESSERTS

Chunky rocky road and caramel waffle \$14
With cookie and cream ice cream and roast almond praline
gf

Port Elliott honey semifreddo \$14
With fig compote, macadamia praline and sesame tuile
gfo

Raspberry and mango sorbet \$13
With passion fruit coulis

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