

STARTERS AND SIDES

In season garden salad V.GF.DF	6	Pork belly bites w Asian sauce and rice DF	17
Roasted vegetables V.GF.DF	6	Crumbed brie w cranberry sauce	16
Mash V.G	6	Vegetable skewers w spicy tomato sauce V.GF.DF	14
Cheesy garlic bread	7	Basket of prawn bambino's w sweet chilli	16
Chips and gravy V.GF.DF	8	Oysters natural w fresh lemon GF.DF	16/27
Wedges w sour cream and sweet chilli V	8.5	Oysters Kilpatrick w chef's family sauce	18/29
Beef brisket croquettes w truffle mayo	14	Oysters mornay	20/30

LIGHT MEALS (burgers served with chips)

Salt and pepper squid served w aioli	12	Burger w the lot and BBQ sauce	18
Vegetarian burger w chutney V	16	Steak sandwich w the lot and truffle mayo	19
Fish and chips w homemade tartare	17	Prawn skewers w Thai noodle soup	20

SCHNITZELS (beef or chicken with chips and salad)

Schnitzel - prepared w chef's special crumb	24	Drovers - mushroom sauce, bacon and cheese	25
Parmigiana - Napoli sauce, ham and cheese	25	Hawaiian - ham, pineapple and cheese	25

MEALS

Lasagne, meat or veg w chips and salad	15	Lamb shank w mash and veg GF	23
Chicken and mushroom pie w chips	19	Mixed grill GF	25
Chicken and bacon carbonara	20	400g T-Bone w chips and salad GF	28
Roast dinner	20	Barramundi w mash, pesto and roast pumpkin GF	30
Mushroom and pumpkin pasta in creamy sauce V	21	300g Scotch fillet w chips and salad GF	32

SAUCES GF

Gravy. Mushroom. Dianne. Pepper. Aioli. Creamy garlic w seeded mustard	1
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KIDS (with chips and salad)

Chicken nuggets	7	Chicken schnitzel	7
Battered fish	7	Chicken parmigiana	7
Lasagne, meat or veg	7		

DESSERTS

Sticky date pudding w ice cream	8	Chocolate brownie w ice cream GF	8
Apple crumble w ice cream	8	Puff pastry dippers w sauce and seasonal fruit V	8

DAILY SPECIALS

MON Soup w trio of bread	10	THU Desserts	5
TUE Cottage pie w chips GF	15	FRI Paper wrapped fish n chips	10
WED Parmigiana	15	SAT Lamb shank w mash and veg GF	18
WED Schnitzel	12	SUN Roast of the day GF	13



WINE

SPARKLING

Zilzie BTW MILDURA		23	6	Bird in Hand ADL HILLS	PINOT NOIR	35	8
Leconfield Syn SA	CUVÉE BLANC	28	7	Croser NV ADL HILLS		37	-
Brown Brothers KING VALLEY	PROSECCO	30	7				

WHITE

Giesen NZ	SAUV BLANC	24	6	Oyster Bay NZ	CHARDONNAY	27	6.5
Anvers Brabo ADL HILLS	SAUV BLANC	28	6	Bird in the Hand ADL HILLS	PINOT GRIGIO	33	7
Chapel Hill ADL HILLS	PINOT GRIGIO	27	6.5	Reg & Co WATERVALE	RIESLING	39	8.5

RED

Elephant in the room SA	PINOT NOIR	24	6	The Thief BAROSSA	GSM	30	7
Mike Press ADL HILLS	CAB-SAV	23	6	Son of a Gun BAROSSA	CLARET	34	7.5
Anvers Brabo BAROSSA	SHIRAZ	27	6.5	The Fergus CLARE VALLEY	GTM	33	7.5
Alkoomi WA	CAB-SAV	26	6.5	Lobethal Road ADL HILLS	SHIRAZ	44	-
Mr. Riggs MCLAREN	SHIRAZ	30	7				

ROSE

La Petit BAROSSA		25	6	Rambling Rose BAROSSA		29	6
Mrs. Wrigley MCLAREN		27	6	Trouble & Strife BAROSSA		33	6.5

PORT

Chalmers Chocolate NSW	TAWNY		6	Morris Rutherglen RUTHERGLEN	MUSCAT		8
Angove Bookmark RIVERLAND	TAWNY		7				

TOP SHELF

Ketel One	VODKA		9	Jack Daniels single barrel	WHISKEY		12
Patron XO Cafe	TEQUILA		10	Talisker 15yr	SINGLE MALT		12
Wild Turkey 101	BOURBON		11.5	Hennessy VSOP	COGNAC		12.5
Grey Goose	VODKA		12	Glendronach 18yr	SINGLE MALT		16

COCKTAILS

Bloody Mary			10	Chambord kiss			10
Mulberry gin fizz			10	Pina colada			12
Cosmopolitan			10	Espresso martini			15

CAFE

Baby-chino			2	Hot chocolate, herbal tea			4.5
Espresso, cup of tea			4	Mug of cappuccino			5
Long black, flat white, latte, cappuccino			4.5	Pot of tea			6

TASTING NOTES AVAILABLE