



SUMMER MENU

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	Baked brie with toasted pita bread V	17
Mash V.G	6	Marinated beef skewers w soy chilli sauce	18
Garlic bread	7	Eggplant capsicum arancini balls w Napoli sauce V	18
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 w cocktail sauce	17/28
Wedges w cheese and bacon	10	Oysters Kilpatrick w chef's family sauce	18/29

LIGHT MEALS (burgers served with chips)

Salt and pepper squid and chips w aioli ^{IMPORT}	14	Fish burger w tartare sauce	18
Vegetarian burger w paprika mayo V	16	Burger w the lot and truffle mayo	18
Fish and chips w homemade tartare ^{IMPORT}	17	Quinoa veg salad w garlic lemon dressing	18
Caesar salad (add chicken \$7)	17	Steak sandwich w the lot and BBQ sauce	19
		Chicken burger w pineapple, bacon, salad and aioli	19

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

Beef lasagne w chips and salad	15	300g Porterhouse w chips and salad	26
250g rump steak w chips and salad	21	400g T-Bone w chips and salad GF	29
Chicken, avocado and mango salad	25	Barra, sweet potato gratin, broccolini w garlic cream	30

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 ^{IMPORT}	7	Chicken parmigiana	7
Beef lasagne	7		

DESSERTS

Sticky date pudding w ice cream V	8	Chocolate brownie w ice cream V	8
Cheesecake of the day V	8	Waffle fingers with chocolate dipping sauce V	8

DAILY SPECIALS

MON Super Buddha salad (+ chicken or fish ^{IMP} \$6)	16	THU Chefs inspiration	24
TUE Any 9" pizza	15	FRI Paper wrapped fish n chips ^{IMPORT}	10
WED Parmigiana	15	SAT Desserts	5
WED Schnitzel	12	SUN Roast of the day GF	13

TAKE AWAY 8952 6578 • KITCHEN HOURS MO-TH 11-2 & 5-9 and FR-SU 11-9



WINE

SPARKLING

Zilzie BTW MILDURA		24	7	Leconfield Syn SA	CUVÉE BLANC	28	8
Tesoro Bella KING VALLEY	PROSECCO	26	7	Josef Chromy TAS		34	-
Chain of Ponds NV ADL HILLS	PINOT CHARD	26	7	Bird in Hand ADL HILLS	PINOT NOIR	36	8

WHITE

Tread Softly	SAUV BLANC	22	6	Anvers Brabo ADL HILLS	SAUV BLANC	29	8
Giesen NZ	SAUV BLANC	24	6	Taylor Made ADL HILLS	CHARDONNAY	34	-
Eldredge Farm Road	PINOT GRIS	26	6	Reg & Co WATERVALE	RIESLING	39	9

RED

Shottesbrooke MCLAREN	GSM	26	7	Bent Creek Black Dog MCLAREN	SHIRAZ	30	7
Alkoomi WA	CAB-SAV	27	7	Skullduggery BAROSSA	MATRO SHIRAZ	36	8
Anvers Brabo BAROSSA	SHIRAZ	29	8	Nepenthe Good Dr. ADL HILLS	PINOT NOIR	43	-

ROSE

Days of Rose SA		24	6	Grant Burge Pinot Ro�e BAROSSA		29	7
La Petit BAROSSA		25	6	Trouble & Strife BAROSSA		34	8

PORT

Boston Bay EYRE PENINSULA	RIESLING MISTELL		6	Anvers ADL HILLS	FORTIFIED SHIRAZ		8
Seven Hill CLARE VALLEY	OLD 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	WooWoo			15
Cosmopolitan			12	Espresso martini			15
Aperol Spritz			13	Rhubarb & ginger gin w elderflower spritz			16

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

PLEASE ASK TO SEE THE BOTTLE FOR TASTING NOTES