

MENU

SOMETHING TO SHARE

Garlic Bread \$12.00
house made garlic bread (4pcs)

Cheese Garlic Bread \$14.00
house made garlic bread, mozzarella (4pcs)

Vegetarian Mezze Plate (V, GF) \$18.00
tzatziki, hummus, dolmades, mediterranean dukkah, char-grilled pita

Antipasto Plate \$12.00pp
adelaide hills leg ham, prosciutto, mild sopressa salami, aged cheddar olives, cornichons, toasted bread

SALADS

Grilled Chicken Caesar \$20.00
baby cos, smoked speck, shaved parmesan, boiled egg, char-grilled chicken, herb croutons

Roast Beef Salad \$20.00
char-grilled porterhouse, tomato, spanish onion, cucumber, olives, oregano, ciabatta croutons

DESSERT

Vanilla Panna Cotta \$10.00

Apple Crumble with Ice Cream \$10.00

Molten Chocolate Cake \$12.00

Blueberry & Almond Tart \$12.00

MAIN COURSE

Chicken or Beef Schnitzel \$26.00
served with plain gravy, chips & salad

- mushroom, or green peppercorn gravy \$3.00
- parmigiana or hawaiian \$4.00
- texas (pulled pork, onion rings, bbq sauce) \$6.00
- aussie (caramelised onion, egg, bacon) \$6.00

Fish & Chips \$26.00
coopers pale ale battered flathead fillets, chips, salad, tartare sauce

Bangers & Mash (GF) \$24.00
locally sourced thick pork sausages, mash potatoes, garden peas, onion gravy

Zucchini & Corn Fritters (V) \$22.00
peperonata, crumbed feta, rocket, balsamic glaze

Grilled Seafood Plate (GF) \$28.00
grilled flathead fillets, prawns, local squid, warm potato & baby spinach salad, salmoriglio

Fettuccine \$26.00
house-made fettuccine, slow braised brisket ragu, parmesan, gremolata

Chicken Burger \$24.00
char-grilled marinated chicken thighs, avocado crema, roasted capsicum relish, swiss, brioche, chips

NY Strip Steak (GF) \$36.00
250g porterhouse steak, colcannon, roasted vine ripened tomatoes, salsa verde

SIDES

Chips or Mash \$5.00

Salad \$5.00

Peperonata \$5.00

Green Veg \$6.00