

## Entrees

<b>Garlic Bread</b> (4 pieces) housemade focaccia (vegan)	\$12
<b>Oysters</b>	Natural 6 for \$20 a dozen for \$38 Kilpatrick 6 for \$23 a dozen for \$41 Diablo (tomato, chilli, ginger & cream) 6 for \$21 a dozen for \$40
<b>Halloumi</b> served with a chilli and lime dressing and a cucumber and red onion salad (gf)	\$15
<b>Dim Sims</b> chicken, ginger and lemongrass served with a sweet and sour dipping sauce	\$17
<b>Popcorn Prawns</b> beer battered Australian prawn meat served with chilli mayo	\$18
<b>Arancini</b> housemade pumpkin and cheese (3) served on bed of tomato passata	\$15
<b>Mussels</b> served in a pot with saffron, cream, coriander and shallot sauce with chargrilled bread 500g for \$20 or 1kg for \$36	\$36
<b>Pork Spring Rolls</b> (3) red cabbage, Spanish onion and a smoked paprika chilli mayo	\$17
<b>Dips</b> , hummus, beetroot and housemade tapenade served with house flat bread(vegan)	\$16

## Sides

<b>Roasted Seasonal Veg</b> pumpkin, turnips, carrots, red onion with a chermoula dressing (vegan/gf)	\$14
<b>Polenta and Parmesan</b> chips served with garlic aioli (gf)	\$12
<b>Rocket salad</b> with pear, macadamia and vinaigrette	\$14
<b>Wedges</b> , served with sweet chilli & sour cream	\$16
<b>Chips</b> , served with tomato sauce add gravy(gf)	\$16 \$2.5

gf = gluten free

\*PUBLIC HOLIDAY SURCHARGE 15%

All ingredients may not be listed. Please advise staff of any allergies when ordering. We try and maintain the highest quality of food, however we cannot guarantee any traces of food allergens

## Mains

<b>Australian Garfish</b> beer battered and served with house tartare, chips and garden salad	\$30
<b>Australian Salt and Pepper Calamari</b> (gf) served with house tartare, chips and garden salad	\$31
<b>Chicken Breast Schnitzel</b>	\$30
<b>Beef Topside Schnitzel</b>	\$29
	Make it g/f extra \$3
House cut and crumbed served with chips and garden salad and your choice of gravy, pepper, mushroom or dianne (all gf) add \$2.5 for extra pot of sauce	
	Make it parmi \$5 or Kilpatrick & cheese \$5 red wine jus \$5 add veg \$4 add mash \$4
<b>Beef Brisket Gnocchi</b> slow cooked beef brisket with carrot, onion, celery and red wine jus served with housemade gnocchi finished with goats chevre and herbs	\$30
<b>Roast Pumpkin Gnocchi</b> olive oil, spring onion, chilli, roast pumpkin tossed through housemade gnocchi and finished with parmesan cheese and baby spinach (veg)	\$29
<b>Potato Rosti</b> housemade rosti, roast capsicum, Bangar Tamtar (spicy eggplant) and pesto (vegan & gf)	\$26
<b>Thai Beef Salad</b> marinated beef strips, carrots, red & white cabbage, capsicum, snow peas, baby corn, noodles, spicy peanuts, coriander and fried shallots	\$28
<b>Beef &amp; Bacon Cheeseburger</b> housemade burger bun with housemade patty, burger sauce, pickles and side of chips	\$27
<b>Oven baked Coorong Mullet</b> served with roast potatoes and avocado salad	\$29
<b>300g Rump Steak</b> chargrilled to your liking, chips, salad and a choice of sauce - mushroom, pepper, dianne or gravy	\$35

See our Chefs Specials for more seasonal South Australian dishes

## Hot Rocks

<b>Hot Rock</b> - all served with chips, garden salad and your choice of gravy	
Fillet 200g	\$50
Rump 200g	\$35
Rump 400g	\$47
<b>ADD TO YOUR MEAL</b>	
Add seasonal veg	\$4
mash potato	\$4
Extra gravy	\$2.5
Red wine jus	\$5

## Children's menu

<b>BANGERS</b> mash and gravy	\$14
<b>HAM AND CHEESE</b> croissant with chips	\$15
<b>HOUSEMADE MAC AND CHEESE</b> with side of chips	\$14
<b>NUGGETS (2)</b> housemade served with chips, cucumber and tomato sauce	\$13
<b>CHEESEBURGER</b> housemade burger bun with housemade patty and tomato sauce	\$14
<b>KIDS HOTROCK</b> with chips (GF)	\$19
<b>KIDS ICE CREAM WITH TOPPING</b> chocolate, caramel or strawberry topping	\$4

## Desserts

<b>BAILEYS CRÈME BRULEE</b> (GF) served with vanilla icecream and roasted almond flakes	\$17
<b>STICKY DATE PUDDING</b> (GF) served warm with vanilla icecream, butterscotch sauce and roasted almond flakes	\$15
<b>CHURROS</b> served with chocolate sauce and mixed berry ice cream	\$16
<b>INDULEGENCE COLD ROCK</b> vanilla and salted caramel ice cream topped with dulce de leche, Nutella, honeycomb, meringue and chocolate shards	\$17
<b>CHOCOLATE AND MIXED BERRY COLD ROCK</b> vanilla and mixed berry ice cream topped with meringue, berry compote, chocolate fudge sauce and toffee shard	\$17