

Entrees

Garlic Bread (4 pieces) housemade focaccia (vegan)	\$12
Oysters	Natural 6 for \$20 a dozen for \$38 Kilpatrick 6 for \$23 a dozen for \$41
Dim Sims chicken, ginger and lemongrass served with a sweet and sour dipping sauce	\$17
Pork Spring Rolls (3) red cabbage, spanish onion and a smoked paprika chilli mayo	\$17
Quail oven-baked Cajun spices served with couscous and tzatziki	\$14
Salt and Pepper School Prawns* (gf) served with confit garlic aioli (*tiny prawns - small enough to eat head to tail in its shell cooked in a salt and pepper batter)	\$17
Lamb Koftas (3) on sourdough bread with tzatziki	\$15
Port Lincoln Sardines (2) on house sourdough, pickled red onion and nim jam	\$15
Halloumi (gf) served with a chilli & lime dressing and a cucumber and red onion salad	\$15
Arancini (3) housemade pumpkin & cheese arancini on a bed of tomato passata & parmesan cheese	\$15
Mussels in a pot with tomato and garlic passata and side of chargrilled housemade bread	500g \$20 1kg \$36

Sides

Mash potato (gf)	\$7
Side of greens (gf) kalettes and broccolini garlic butter and roast almond flakes	\$12
Roasted Seasonal Vegetables (gf, v) pumpkin, turnips, carrots, red onion with basil pesto	\$12
Onion Rings house battered and served with BBQ sauce	\$12
Wedges served with sweet chilli & sour cream	\$16
Chips (gf) served with tomato sauce \$8 small, large \$16 add gravy(gf) \$2.5	

Mains

Australian Garfish beer battered and served with house tartare, chips and garden salad	\$30
Australian Salt and Pepper Calamari (gf) served with house tartare, chips and garden salad	\$31
Chicken Breast Schnitzel	\$30
Beef Topside Schnitzel	\$29
	Make it g/f extra \$5
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
Roast Pumpkin Gnocchi (veg)	\$29
Olive oil, spring onion, chilli, roast pumpkin tossed through housemade gnocchi and finished with parmesan cheese and baby spinach	
Cauliflower and Beetroot Rosti (gf, v)	\$27
served with pumpkin puree, baby potatoes and kalettes	
Shortcrust Beef and Guinness Pie	\$32
Slow-cooked Angus beef with onions, carrots, celery and Guinness finished with gravy served in a housemade crispy short-crust pastry served with potato mash and broccolini	
Beef and Bacon Cheeseburger	\$27
Housemade burger patty in a toasted housemade bun with burger sauce, pickles and side of chips	
Lamb Shank	\$34
Slow-cooked with onion, carrots, celery, red wine and tomato served on a bed of mash potato and broccolini	
Texas Plate	\$38
1kg BBQ pork ribs, satay chicken leg, slaw & chips	
Butter Chicken	\$31
Slow-cooked chicken in a spicy, creamy tomato sauce with cumin, coriander, ginger and garlic, served with steamed rice and raita	
Kangaroo Fillet	\$31
Served with a sweet potato mash, broccolini and red wine jus	
300g Rump Steak (gf)	\$35
Chargrilled to your liking, served with chips, salad and your choice of sauce - mushroom, pepper, dianne or gravy	

See Chefs' Specials for more seasonal South Australian dishes.

Hot Rocks

Hot Rock - all served with chips, garden salad and your choice of gravy	
Fillet 200g	\$50
Rump 200g	\$35
Rump 400g	\$47
ADD TO YOUR MEAL	
Extra gravy	\$2.5
Red wine jus	\$5

Children's menu

BANGERS mash and gravy	\$14
HAM AND CHEESE croissant with chips	\$15
HOUSEMADE MAC AND CHEESE with side of chips	\$14
NUGGETS (2) housemade served with chips, cucumber and tomato sauce	\$13
CHEESEBURGER housemade burger bun with housemade patty and tomato sauce	\$14
Small bowl of chips	\$8
KIDS HOTROCK with chips (gf)	\$19
KIDS ICE CREAM WITH TOPPING	\$4
Choice from chocolate, caramel or strawberry topping	

Desserts

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

Public holiday surcharge 15%

gf = gluten free v = vegan

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