



STARTERS

Freshly Baked Mini Loaf	<i>Served Warm for two</i>	\$5.9
Garlic or Herb Bread	<i>Oven baked for two</i>	\$5.9
Dips selection for two	<i>3 tasty dips flat bread, grissini, green and dark olives</i>	\$34

S A OYSTERS

Natural		\$18.9	\$26.9
<i>Served with Thousand Island dressing & lemon</i>			
Kilpatrick		\$19.9	\$30.9
<i>Grilled with bacon and spicy Worcestershire</i>			
Mornay		\$19.9	\$30.9
<i>Oven baked with béchamel and tasty cheddar</i>			
Aphrodisiac		\$20.9	\$30.9
<i>Natural oysters, smoked salmon, caviar and horseradish cream</i>			
Mixed Dozen		\$34.9	
<i>One dozen of your selection</i>			
Prawn Cocktail		\$21.9	
<i>King prawn classic with lettuce, cocktail sauce and lemon in the contemporary look</i>			
Salt & Pepper Calamari		\$20.9	
<i>Our most tender squid, tossed in Squid Inc salt & pepper mix served with lemon, sweet chili & Soy dipping sauce</i>			
Half Shell Scallops		\$22.9	
<i>Oven seared with roasted fennel puree & drizzle of truffle oil</i>			
Smoked Salmon		\$20.9	
<i>Red onion, baby capers & Bulgarian white cheese toasts with a white balsamic dressing</i>			
Vegetable Roulade		\$18.9	\$26.9
<i>Roasted Vegetables filled with aromatic jasmine rice, served with rich napoli sauce and shaved Pandano parmesan</i>			
Caesar Salad		\$18.9	
<i>Cos lettuce with parmesan, crisp bacon, croutons, coddled egg, anchovies, garlic parmesan aioli</i>			





MAINS

Beef Fillet \$36.9

Char-grilled and crusted with dijon and dukkah, potato roesti, candied shallots and crispy prosciutto, finished with sticky shiraz jus and truffle oil

Chicken Breast \$30.9

Pocketed with semi-dried tomatoes and Australian brie, oven baked served with seeded mustard Mash and creamy basil pesto sauce

Braised Lamb Shank \$30.9

Simmered in rich tomato, vegetables, garlic and fresh herbs served with hot potato mash, greens and braising jus

Pork Fillet \$30.9

Char-grilled served on garlic and herb mash, with candied granny smith apples and a light glaze

Garlic Prawns \$36.9

Australian prawns flamed in brandy, garlic butter and spring onions in a creamy white wine sauce served with steamed greens and jasmine rice

Sambal Prawns \$36.9

Pan seared with chili and Middle Eastern spices in a rich concasse served with steamed greens and jasmine rice

Seafood Linguini \$33.9

Aussie prawns, market fish, mussels, calamari and scallops tossed in rich Napoli sauce with mild chili, fresh herbs and shaved Pandano parmesan

Out of the Blue \$36.9

Beer battered Coorong Mullet, crumbed prawns & scallops, salt & pepper calamari, house chips, tartare sauce & lemon

Crumbed Calamari \$29.9

Tender calamari strips lightly crumbed & served with house chips, tartare sauce & lemon

Aussie Fish & Chips \$29.9

Market fish in light batter served with house chips, tartare sauce & lemon

Salt & Pepper Calamari \$29.9

Tender Calamari tossed in Squid Inc salt & pepper calamari mix served with house chips sweet chili sauce & soy dipping sauce

Fish of the Day

A seasonal selection of fresh fish prepared and served by Chefs choice of sauce (Wait staff will advice of today selection)

POA





INDULGE IN OUR FABULOUS SEAFOOD PLATTERS

Executive Seafood Platters (for two)

\$220

Array of our finest seafood (ask wait staff for current selection) hot and cold seafood including Oysters, Squid, Market fish, Smoked Salmon, Prawns, local SA lobster and soft shell crab

Simply Grilled Platter (for two)

\$100

Whole King prawns, half shell scallops, fresh Coorong mullet, sweet local garfish and salt & pepper Squid with Greek salad, garlic and rosemary potato and dipping sauce served grilled for the health conscious (or may also be crumbed if you prefer)

LOBSTER

Lobster Salad

POA

(Available in Season) Served with peeled fresh fruits & light salad

Lobster Mornay

POA

Oven baked in Mornay sauce topped with sharp Cheddar

Lobster Newburg

POA

Oven baked in Dijon and Brandy Mornay sauce topped with King Island Cheddar

Lobster Thermidor

POA

Oven baked in mild English mustard and Sherry sauce, topped with sharp Cheddar

SIDE ORDERS (Enough for two)

Garden Salad

\$9.9

House Chips

\$7.9

Greek Salad

\$12

Steamed Greens

\$9.9





DESSERT - SPRING INTO SUMMER!

Summer Pudding \$14.9

White chocolate, raspberry & pistachio pudding served with a creamy white chocolate sauce and a drizzle of raspberry coulis.

Our Pavlova \$16.9

Fresh seasonal strawberries between layers of honey almond chantilly cream delicate meringue discs & finished with chilled passionfruit anglaise.

Cheese Platter \$16.9

Australian and imported cheeses served with grissini, water crackers, dried fruits and nuts.

Gourmet Sundae \$14.9

Violet crumble, French vanilla, and rich chocolate ice cream with pistachio and hazelnut praline rolled chocolate wafers and choice of topping.

Orange Cake \$14.9

Flourless orange cake served with Grand Marnier infused orange glaze, thickened cream and chocolate ice cream.

Sherry Berry Trifle \$14.9

Sherry soaked Italian sponge finger biscuits with season fresh berries, vanilla Mascarpone, finished with custard & crispy almond bread.

Crepes Suzette \$14.9

Two crepes with strawberries slow poached in grand Marnier liqueur glaze served With French vanilla ice cream

DESSERT WINE

Pennyfield Late picked viognier

Adelaide Hills, SA \$44

Woodstock Botrytis (375ml)

Mclaren Vale, SA \$34





CHILDREN'S MENU

(For Children 12 years and under)

Please ensure Children remain seated and under parental supervision at all times

Beef Parmagiana

\$18

Tender beef served with house chips and salad

Chicken Tenderloins

\$18

Chicken tenderloins piece served with house chips and salad

Aussie Fish and Chips

\$18

Fish fillet battered and served with house chips and salad

Linguini Bolognaise

\$18

Pasta tossed in beef and traditional pasta sauce

Calamari

\$18

Lightly crumbed calamari with house chips and salad

Please refer to dessert page for choice of desserts

