

Wellness Menu

Snacks & Starters

Soup Of The Day (VA) With char-grilled ciabatta	15
Hummus & Pita (VG) House-made hummus, toasted pita bread, sumac	11
Satay Chicken Skewers (5) Char-grilled Malaysian chicken skewers with spiced peanut dipping sauce	18
Chimichurri Eggplant (V) Char-grilled eggplant, whipped fetta & chimichurri, pita croutons	18
South Australian Seafood Tasting Plate (DFA) Limestone Coast crayfish medallion, Spencer Gulf prawns, seared Port Lincoln tuna, Limestone Coast squid, Coffin Bay oysters kilpatrick	For 1 34 For 2 65

Something More

Spiced Chickpea & Vegetable Masala (VG) Chickpea, pumpkin, spinach & cauliflower curry, coconut rice, pappadum	25
Chicken & Chorizo Risoni Risoni pasta cooked with chicken, chorizo, broccoli, mozzarella & rosemary	28

Atlantic Salmon Fillet (GFA) Baked Atlantic salmon, Béarnaise sauce, salad & chips	35
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Chancellor Grill (GFA/DFA)

300g Scotch Fillet (GF)	49
250g Wagyu Rump Steak (GF)	36
King Henry Pork Cutlet (GF)	36
Fleurieu Chicken Supreme (GF)	34
Kangaroo Loin (GF)	35
Grilled Garlic Prawn Skewers (3) (GF)	36
All served with: Sautéed green vegetables or Garden salad & red wine jus (GF/DF)	



Sides

Greek Salad (GF/VGA) Cherry tomato, olive, cucumber, fetta, red onion, lemon vinaigrette	12
Side of Greens (VG/GF) Chef's selection of sautéed seasonal green vegetables	9

Desserts

Bowl of Fresh Seasonal Fruit (GF/V/VGA) With coconut yoghurt	7
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Drinks

Arnold Palmer Vodka, lemon, ice tea & soda	20
Mojito White rum, fresh lime, mint & soda	20
Pink Gin Fizz Pink gin, fresh berries & topped with tonic	20
Coconut Highball Chivas regal, coconut water, fresh lime, topped with soda water	20
Skinny Paloma Tequila, fresh lime & grapefruit juice	20

V - VEGETARIAN VG - VEGAN
GF - GLUTEN FREE DF - DAIRY FREE
VA, VGA, GFA, DFA - AVAILABLE WITH MODIFICATION