

## DINNER MENU

### ENTRÉE

Garlic Bread \$12  
*Oven baked sourdough, garlic herb butter*

Sourdough & Dukkah -DF \$12  
*Chargrilled sourdough, EVOO, dukkha & balsamic*

Grazing Plate \$23  
*Marinated olives, prosciutto, feta, semi dried tomatoes & chargrilled pita*

Cauliflower Popcorn -V \$16  
*Crispy cauliflower bites, garlic aioli*

Duck Spring Rolls \$21  
*Hoi sin dipping sauce*

Arancini -V \$18  
*Pumpkin & goat's cheese, smoky tomato relish*

Dip Plate -V \$18  
*Housemade hummus & tzatziki, char-grilled pita*

### SIDES

Chips -V, DF \$12  
*Tomato sauce*

Garden Salad -Ve, GF, DF \$10  
*Cucumber, tomato, onion, mixed salad leaves & balsamic vinaigrette*

Wedges -V \$14  
*Sour cream & sweet chili sauce*

Chat Potatoes -V, GF \$10  
*Oven baked, herbs, garlic butter & sea salt*

### DESSERT

Salted Caramel Brownie -V, GF \$16  
*Warm dark chocolate brownie, salted caramel sauce & vanilla bean ice cream*

Cheese Plate -V \$26  
*A selection of South Australian cheeses, Barossa bark, fruit paste & muscatels*

### MAINS

Lemon Pepper Squid -(I), GF, DF E \$21 M \$32  
*Crispy coated lemon pepper squid, salad of mixed leaf greens, julienne vegetables & miso sesame dressing*

Garlic Chili Prawns -(I), GF, DF E \$24 M \$36  
*Pan fried garlic chili prawns, steamed jasmine rice & petite salad greens*

Fish & Chips -(I), GF, DF \$36  
*Beer-battered market fish, chips, salad & tartare sauce*

Caesar Salad \$28  
*Romaine lettuce, Beerenberg Caesar dressing, Manchego, pancetta, garlic croutons & poached egg*

Add chicken \$6  
Add prawns (I) \$8

Gnocchi -V,GF \$34  
*Sauteed potato gnocchi, ratatouille & Manchego*

Harissa Chicken Breast -DF \$38  
*Harissa spiced chicken breast, warm Moroccan cous cous, sticky balsamic, baby spinach & roasted red peppers*

300g Scotch Fillet -GF, DF \$53  
*Mt Shank Angus Pure scotch fillet, herbed chats, broccolini & red wine jus*

180g Beef Burger \$32  
*180g beef patty, cheese, bacon, lettuce, tomato, onion jam & aioli on a brioche bun, chips*

Chicken Curry -GF, DF \$32  
*Thai inspired yellow chicken & vegetable curry, jasmine rice*

Trio of Ice Cream \$15  
*Chefs' selection of ice cream, chocolate fudge sauce & chopped nuts*