

BISTRO
sixty5

MENU



SPECIAL DIETARY REQUIREMENTS?

PLEASE LET OUR FRIENDLY STAFF KNOW IF YOU HAVE
ANY DIETARY REQUIREMENTS OR
ASK FOR OUR SPECIALTY VEGAN, VEGETARIAN,
GLUTEN FREE OR DAIRY FREE MENUS

STARTERS

OYSTERS	6/EACH
Natural ^(GF/DF)	
Kilpatrick ^(GF)	
Rockefeller	
Native turmeric & karkalla relish ^(GF/DF)	
Green ant hot sauce ^(GF/DF)	
OYSTERS 5 WAYS	28
SOUP OF THE DAY ^(VA)	15
With char-grilled ciabbata	
SALT & PEPPER SQUID ^(DF)	19
Crisp apple & nam jim salad	
CHIMICHURRI EGGPLANT ^(V)	18
Char-grilled eggplant, whipped fetta & chimichurri, pita croutons	
BEEF CROQUETTES	21
Slow cooked beef cheek, mashed potato & cornichon, Béarnaise sauce	
CENTRAL MARKET ANTIPASTO ^(GFA)	28
Selection of locally sourced smallgoods, cheese, pickled & grilled vegetables, frittata & ciabatta	
SOUTH AUSTRALIAN SEAFOOD TASTING PLATE ^(DFA)	FOR 1 34
Limestone Coast crayfish medallion, Spencer Gulf prawns, seared Port Lincoln tuna, Limestone Coast squid, Coffin Bay oysters kilpatrick	FOR 2 65

V - VEGETARIAN VG - VEGAN G/F - GLUTEN FREE D/F - DAIRY FREE
VA, VGA, GFA, DFA - AVAILABLE WITH MODIFICATION

MAINS

CRYING TIGER BEEF RIB ^(GF)	38
Boneless slow cooked beef rib, szechuan peppered green beans, coconut rice and nam jim butter	
ATLANTIC SALMON FILLET ^(GF/DF)	36
Rosemary fried chat potato, broccolini, Romesco sauce	
ORECCHIETTE MARE E MONTI ^(VA)	34
Sautéed prawn, bacon, mushroom, cherry tomato & broccoli tossed with orecchiette pasta in a rich white wine & garlic butter sauce	

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:

Mashed potato & sautéed green vegetables or garden salad & chips

Choice of sauce:

red wine jus ^(GF/Df), mushroom ^(GF), peppercorn ^(GF), Béarnaise ^(GF)

SIDES

GREEK SALAD (GF/VGA) Cherry tomato, olive, cucumber, fetta, red onion, lemon vinaigrette	12
GARLIC MASHED POTATOES (V) Mashed potato, garlic & herb butter	10
SIDE OF GREENS (VG/GF) Chef's selection of sautéed seasonal green vegetables	9
BOWL OF CHIPS (V/VGA) Hot chips, Beerenberg tomato sauce, aioli & our special seasoning	10
CHIPS 'N GRAVY Hot chips, bowl of gravy & our special seasoning	13

DESSERT

BAKED APPLE & RHUBARB CRUMBLE ^(V) Vanilla ice cream	16
CHOCOLATE JAFFA TART ^(V) Dark chocolate & Cointreau tart with burnt orange syrup, English toffee ice cream	17
ESPRESSO MARTINI CRÈME BRULÉE ^(V/GF) Need we say more	9 18
AFFOGATO ^(V) Espresso coffee, vanilla ice cream & your choice of liqueur	15
CHEESE PLATE ^(V) Chef's selection of South Australian farmhouse cheese, quince paste & lavash	25
ICE CREAM & SORBET SELECTION ^(V/VGA) Please ask our team for today's selection	5/SCOOP