

# RESTAURANT

## SMALL PLATES

### ARANCINI \$18

Mushroom arancini with black garlic aioli, truffle oil and Parmesan **GF, V**

### BURATTA \$24

Soft Italian mozzarella served with char grilled ciabatta, heirloom tomatoes and fresh basil **V**

### DUCK SPRING ROLLS \$18

Peking duck spring rolls with Nam Jim dipping sauce

### BAO BUNS \$21

Steamed Bao buns filled with crispy pork, pickled carrot, red onion, cos lettuce and sticky Asian glaze

### LAMB KOFTA \$21

Lemon, rosemary lamb kofta, hummus, rocket, toasted cumin and tzatziki **GF**

### MALAYSIAN CHICKEN SATAY \$18

Chicken satay with traditional peanut sauce **GF**

## STARTERS

### DIPS PLATE \$22

Selection of house made dips with toasted pita bread **V**

### BREAD & DUKKHA \$16

Grilled ciabatta bread, house made dukkha, Pendleton cherry vinegar & olive oil **V**

### GARLIC PIZZA \$14

House made pizza base topped with confit garlic, mozzarella, herb salt and olive oil

### SOUTH AUSTRALIAN GRAZING BOARD \$35

Marinated bocconcini, balsamic mushrooms, double smoked ham, grilled chorizo, mixed olives, house made dip and grilled ciabatta bread

### WINGS \$15

house made southern fried crispy chicken wings. served with your choice of sauce- Ranch, Blue cheese or sriracha **GF**

## CLASSICS

### 200G RUMP STEAK \$32

Served with chips, house salad and choice of gravy

### 300G PORTERHOUSE STEAK \$40

Served with chips, house salad and choice of gravy

### 300G SCOTCH FILLET STEAK \$45

Served with chips, house salad and choice of gravy

### SEAFOOD PLATE \$47

Salt & pepper squid, crumbed garfish, battered fish, prawn skewer, kilpatrick oysters, crispy whitebait, served with chips, salad, tartare and aioli

### SQUID SCHNITZEL \$28

Crumbed squid fillet, served with chips, salad, hollandaise, sweet chilli sauce and a prawn skewer

### FISH & CHIPS \$26

Grilled, battered or crumbed fish served with chips, salad and tartare

### CRUMBED GARFISH \$26

Fried, served with chips, salad and tartare

### SALT & PEPPER SQUID \$26

Seasoned and served with chips, salad and aioli

### BEEF BURGER \$28

180gm beef patty, topped with bacon, cheese, caramelised onion, lettuce, tomato, aioli and tomato relish, on a brioche bun, served with chips

### CHICKEN BURGER \$27

Grilled chicken breast on a brioche bun with avocado smash, cheese, aioli and lettuce, served with chips

### FRIED CHICKEN BURGER \$26

House made southern fried chicken on a focaccia bun with crispy slaw and aioli, served with chips

### VEGGIE BURGER \$26

Lentil pumpkin patty on a floured bap roll with caramelised onion, rocket & aioli, served with chips **VE**

### LASAGNA \$28

House made beef lasagna, topped with mozzarella cheese, served with chips and salad

### CHICKEN SCHNITZEL \$26

Served with chips and salad- sauces additional

### SEAFOOD TRIO \$34

Salt & pepper squid, battered prawns, crumbed garfish with chips, salad and tartare

## SAUCES

\$2 Rich Gravy

\$2 Peppercorn Gravy

\$2 Mushroom Gravy

\$4 Parmigiana - Ham,

Napoli, Mozzarella

\$2 Diane Gravy

\$3 Garlic Cream Sauce

\$8 Garlic Prawn Sauce

\$3 Red Wine Jus **GF**

## BURGER ADD ONS

\$4 Gluten Free Bun

\$2 Tasty Cheese

\$3.5 Grilled Bacon

\$2.5 Fried Egg

\$3.5 Grilled Pineapple

\$3 Smashed Avocado

\$2 Burger Sauce

\$2 Pickles

\$8 Extra Chicken Breast

\$8 Extra Beef Patty

### DIETARY LEGEND

**GF - GLUTEN FREE / DF - DAIRY FREE / V - VEGETARIAN / VE - VEGAN**

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## MAINS

### BEEF FILLET \$45

200gm, 100 day grain fed, beef eye fillet steak served with mashed potato, broccolini and red wine jus **GF**

### PORK BELLY \$38

Braised, shredded and pressed pork belly with aromatic herbs and spices, crispy pork rind, jasmine rice, hoi sin glaze, seasonal greens **GF DF**

### CHICKEN BREAST \$38

Oven baked chicken breast served with baby potatoes, sauteed green beans and a creamy speck, mushroom, seeded mustard, thyme sauce **GF**

### THAI YELLOW CURRY \$32

Thai yellow curry of pumpkin, potato & chickpeas with coconut cream, fragrant herbs, julienne vegetables and crispy shallots, served with jasmine rice **GF VE**

### LAMB BACKSTRAP \$38

Marinated lamb backstrap, char grilled, served with ratatouille, grilled ciabatta and sticky balsamic

### SALMON FILLET \$38

Crispy skinned Atlantic salmon fillet with ancient grains, sauteed greens, spiced yoghurt and lemon oil **GF**

## BOWLS

### VIETNAMESE FOOD BOWL \$22

Bermicelli noodles, crispy slaw, coriander, Vietnamese mint, basil, spring onions, cucumber, crispy shallots with a Nam Jim dressing **GF**

### COUS COUS BOWL \$22

Warm pearl cous cous with roasted carrot, zucchini and sweet potato, sweet dried cranberries and a tahini dressing

### MEDITERRANEAN BOWL \$22

Rocket, baby spinach, salad greens with kalamata olives, Danish feta, roasted capsicum, cherry tomatoes and red onion with sticky balsamic and olive oil

### MEXICAN POKE BOWL \$24

black rice & beans, fresh tomato salsa, guacamole, rocket and corn chips

### WAKAME MANGO BOWL \$25

Quinoa, wakame salad, mango salsa, avocado, slaw and soy sesame dressing

### ADD YOUR PROTEIN

\$8 150gm Grilled Chicken Breast **GF, DF**

\$8 150gm Southern Fried Chicken Breast **GF**

\$8 6 Pan Fried Prawns **GF, DF**

\$7 150gm Crispy Marinated Beef **GF, DF**

\$7 125gm Fried Tofu **GF, VE**

\$8 Salt & Pepper Squid **GF, DF**

\$7 Grilled Haloumi **GF, V**

## PIZZAS

### MOSAIC SUPREME \$28

Baby spinach, red onion, capsicum, mushroom, kalamata olives, anchovies, mozzarella, nap sauce and prosciutto

### BBQ CHICKEN \$28

Grilled chicken, red onion, mushroom, capsicum, pineapple, nap sauce, mozzarella, BBQ sauce

### PEPPERONI \$24

Pepperoni, nap sauce, mozzarella

\$5.5 Gluten Free Base    \$4 Vegan Cheese

### MARGHARITA \$24

Fresh tomato, bocconcini, mozzarella, nap sauce and fresh basil **V**

### GARLIC PRAWN \$29

Creamy garlic sauce, baby spinach, red onion, grilled prawns, mozzarella

### SMOKY MEAT \$28

Grilled chicken, red onion, mushroom, capsicum, pineapple, nap sauce, mozzarella, BBQ sauce

## SIDES

### ROASTED SEASONAL VEGGIES \$12

Roasted vegetables with herb salt & olive oil **GF, VE**

### SAUTEED GREENS \$12

Seasonal greens with olive oil, salt flakes and cracked pepper **GF, VE**

### PEAR ROCKET SALAD \$12

Rocket, fresh pear, shaved parmesan, olive oil and balsamic glaze **GF, V**

### WEDGES \$15

Served with sweet chili sauce and sour cream **V**

### POTATO CHIPS \$12

Served with tomato sauce **VE, GF**

**SWEET POTATO CHIPS \$12** With aioli **VE, GF**

## UPGRADES

\$4 Swap chips for sweet potato chips

\$2 Swap chips for roast veggies

\$3.5 Swap chips for mash

\$2.5 Swap salad for sauteed greens

\$3.5 Swap chips & salad for roast veggies & greens

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10% Public Holiday Surcharge Applies