



To Start

- Dukkah & olive oil ciabatta roll per person 2.75
- Basil pesto bread with crumbled fetta 5.90
- Garlic ciabatta 5.90

Entrees

- Oysters:
 Natural 1/2 dozen 13.00 Dozen 23.50
 with our own cocktail sauce (GF)
- Kilpatrick 1/2 dozen 14.50 Dozen 24.50
 with bacon and Worcestershire sauce
- Gremolata 1/2 dozen 14.50 Dozen 24.50
 with parmesan, crusted & served with aioli
- Seafood Platter Signature Dish 49.50
 Salt & pepper squid with soy sesame dipping sauce, pan seared prosciutto scallops, pan fried prawns, smoked salmon and a rocket & parmesan salad
- Trio of Dips (GF) 14.90
 Selection of home made dips, with grilled pita bread. See Specials Sheet
- Salt & Pepper Squid Entrée 12.90 Main 21.50
 Salt and pepper crusted squid, served with a soy and sesame dipping sauce
- Japanese Pumpkin & Mozzarella
 Risotto Cakes (GF) Entrée 12.90 Main 19.90
 Served with tomato kasoundi & dressed watercress
- Seared Prosciutto
 Scallops (GF) Entrée 15.90 Main 26.90
 With creamed leek & bird's nest vegetable julienne
- Prawn & Crab Linguini Entrée 15.90 Main 24.50
 Pan-fried prawns & crab meat tossed with red onion, semi-dried tomatoes, lemon thyme & Talinga Grove olive oil. Served with gremolata & a side of chilli
- Coconut & Mango Prawns Entrée 16.90 Main 26.90
 Pan-fried prawns, finished with a coconut cream & mango cheek sauce, served with steamed jasmine rice
- Garlic, Chilli & Ginger Squid Salad (GF) Entrée 12.90 Main 21.50
 Rested on shredded Iceberg lettuce & cherry tomato salad, with chive raita, fresh lime & coriander

Mains

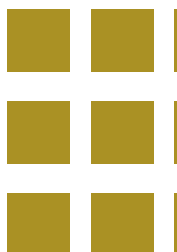
- Elliot Seafood Pie 24.90
 Prawns, scallops, squid, mussels & local fish, in a cream based sauce with a golden puff pastry lid. Accompanied by a fresh garden salad
- Chicken Risoni 24.90
 Oven baked tender free range chicken breast served on a fine vegetable herb risoni with crème fraiche & saffron oil
- Vegetable Brunoise Risotto 21.50
 Selection of fine cut vegetables, finished with baby spinach, toasted pine nuts & shaved parmesan
- Confit Honey Balsamic Duckleg Risotto (GF) 26.90
 Slow Cooked duck leg presented on a Portobello & field mushroom risotto with Pendleton Estate olive oil
- Beer Battered Coorong Mullet 21.50
 Fresh mullet, lightly battered and served with salad greens, fries and lemon aioli
- Lambs Fry & Double Smoked Bacon 16.50
 Pan fried, served on mashed potato with bacon and rich gravy
- Traditional Caesar Salad 17.90
 Crisp cos lettuce, bacon, anchovies, our own Caesar dressing, croutons & topped with shavings of parmesan
- Add Chicken 23.90
 Add Atlantic Salmon 25.90

From the Grill

- Kangaroo Fillet 25.90
 Cooked medium rare and served on rocket & grated pan buttered beetroot, dressed with beef glaze & red pearl jam
- Middle Eastern Lamb Rump (GF) 26.90
 Marinated with garlic, rosemary, black pepper & chilli, served on a green bean, baby spinach, Tahini, couscous salad
- Char-grilled M.S.A Ribeye 350 gm (GF) 28.90
 Served on sea salt & rosemary potatoes, topped with blistered cherry tomatoes & rich Shiraz jus
- Classic Fillet Mignon (GF) 29.90
 Tender fillet wrapped with bacon & served on potato mash with mushroom jus
- Tender Rump 400gm (GF) 27.90
 Served with sea salt & rosemary potatoes, topped with your choice of sauce
- Beef or Chicken Schnitzel 18.90
 Coorong Angus beef or free range chicken breast. Served with salad, fries and your choice of sauces – Parmigiana Topping available extra \$3.00
- Available Sauces – Dianne, Pepper, Mushroom & Plain Gravy or Beef Shiraz Glaze (GF)

All steaks and schnitzels are available with garlic prawns & white wine cream sauce 5.90

Sorry, no separate accounts



Winelist

Sparkling & Rosé

Angus Brut Blend SA	6.00	25.00
Scarpantoni Estate 'Fleurieu' McLaren Vale, SA	6.00	25.00
Schild Estate 'Three Springs' Moscato Barossa Valley, SA	8.00	30.00
Bird in Hand Sparkling Pinot Adelaide Hills, SA	10.50	42.50
Currency Creek Reserve Brut Currency Creek, SA		32.00
Croser NV Adelaide Hills SA		53.00
Jansz Premium Cuvée Pipers River, TAS		53.00
Pol Roger Brut NV Epernay, France		170.00
Trevor Jones NV Black Cuvée Barossa Valley, SA	8.00	29.50
Bleasdale Sparkling Shiraz Langhorne Creek, SA		28.50
Trevor Jones 'Boots' Cebo Rosé Barossa Valley, SA	8.00	29.50
Langmeil Bella Rouge Cabernet Rosé Barossa Valley, SA	8.50	32.00
Bremerton 'Racy Rosé' Langhorne Creek, SA		30.00

Whites

Peter Lehmann Riesling Eden Valley, SA	9.50	38.00
Mitchell Watervale Riesling Clare Valley, SA	10.00	41.50
Skillogalee Riesling Clare Valley, SA		42.50
Trevor Jones 'Boots' Gris Blanc Barossa Valley, SA	8.00	29.50
Coriole Chenin Blanc McLaren Vale, SA	9.00	35.50
Bird In Hand Semillon/Sauvignon Blanc Adelaide Hills, SA	9.50	36.00
Primo Estate 'La Biondina' Colombard Virginia, SA	9.00	35.50
Tiefenbrunner Pinot Grigio Italy		47.50
Hahndorf Hill Pinot Grigio Adelaide Hills		49.50
Hugel Pinot Gris Tradition France		66.50
Pike & Joyce Pinot Gris Adelaide Hills, SA		42.50
Hotel Elliot Chardonnay 'Sticky Beak' Adelaide Hills, SA	7.00	25.50
The Lane SV Unwooded Chardonnay Adelaide Hills, SA	9.00	37.50
Chapel Hill Unwooded Chardonnay McLaren Vale, SA		34.50
Crowded House Sauvignon Blanc Marlborough, NZ	9.00	37.00

Babich 'Black label' Sauvignon Blanc Marlborough, NZ	10.00	40.50
Wirra Wirra Hiding Champion Sauvignon Blanc Adelaide Hills, SA	9.50	39.50
Nepenthe Sauvignon Blanc Adelaide Hills, SA	10.50	41.50
Murdoch Hill Sauvignon Blanc Adelaide Hills, SA		36.50

Reds

Hotel Elliot 'Sticky Beak' Cabernet Sauvignon Adelaide Hills, SA	7.00	25.50
Blackwell 'Ruperts Run' Cabernet Sauvignon Langhorne Creek, SA	8.50	33.50
Bleasdale Mulberry Tree Cabernet Sauvignon Langhorne Creek, SA	9.00	38.50
Chalk Hill Cabernet Sauvignon McLaren Vale, SA		36.50
Woodstock Cabernet Sauvignon McLaren Vale, SA		39.50
Zema Estate Cabernet Sauvignon Coonawarra, SA		52.00
Scarpantoni Pedler Creek Merlot McLaren Vale, SA	8.50	32.00
Irvine 'Springhill' Merlot Eden Valley, SA		36.50
Schild Estate Merlot Barossa Valley, SA		37.50
Wolf Blass Yellow Label Shiraz Viognier South Australian	8.50	32.00
Lake Breeze Bernoota Shiraz/Cabernet Langhorne Creek, SA		39.00
Pennys Hill Grenache McLaren Vale, SA		40.00
Hewitson Miss Harry GSM Barossa Valley, SA		40.00
Ninth Island Pinot Noir Tamar Valley, Tas		43.00
Wirra Wirra 'Church Block' McLaren Vale, SA		44.00
Bleasdale Frank Potts Cabernet Sauvignon, Malbec Petit Verdot Langhorne Creek, SA		56.60
Blackwell 'Saltmarsh' Shiraz Langhorne Creek, SA	8.50	33.50
Schild Estate Shiraz Barossa Valley, SA	9.00	37.50
Mitchell 'Peppertree' Shiraz Clare Valley, SA	11.00	47.00
O'Leary Walker Shiraz Clare Valley/McLaren Vale, SA		38.00
Torbreck 'Woodcutters' Shiraz Barossa Valley, SA		39.50
Geoff Merrill Shiraz McLaren Vale, SA		39.50
Bleasdale 'Generations Shiraz' Langhorne Creek, SA		70.00
Langmeil 'Orphan Bank' Shiraz Barossa Valley, SA		89.00
Trevor Jones 'Dry Grown' Shiraz Barossa Valley, SA		52.50

