STARTERS

SA OYSTERS subject to availability

NATURAL (GF) served with fresh lemon I/2 DOZ or I DOZ 20/36

KILPATRICK (GF) 1/2 DOZ <u>or</u> 1 DOZ 22/38

GARLIC AND HERB BREAD
with in-house garlic & herb butter
10
add cheese
12

ENTREES

FRESH LOCAL CRAYFISH (GFO) approx 300g subject to availability half local lobster with house salad, chips, seafood sauce & lemon 45

NORI SCALLOPS (GF)
with black bean vinaigrette, crispy nori
& deep fried leeks

POTATO SKIN TART (VO, GF) with Barossa bacon, house-made salsa & cheese sauce

SOFT-SHELL CRAB
with orange & fennel pearl
couscous salad, tangy butter sauce
& spring onion

TANDOORI CHICKEN (GF, VO, VGO) with pilaf rice, raita & fresh coriander 18

MAINS

CAULIFLOWER STEAK (GF/VG) with lentil & quinoa salsa, chickpea hummus & pistou 32

PRAWN LINGUINE (GFO, VO, VGO) with chilli, cherry tomato, spinach, chorizo & shaved parmesan 34

CHIMICHURRI VEAL FILLET (GF) served rare, with grilled broccolini, quinoa & rocket salad & local saltbush garnish

CREAMY BRANDY CHICKEN (GF) with mixed wild rice, greens & crispy prosciutto

32

LAMB CUTLETS (GFO)
on a bed of Moroccan couscous
salad with dried berries, greens
& minted raita
39

CHARGRILLED ANGUS STEAK (GFO)
scotch fillet 300g 44 or
porterhouse 300g 36 or
eye fillet 200g 40

with rustic parmesan potatoes, greens, local saltbush & house jus (gf), or your choice of sauce: traditional gravy, green peppercorn, mushroom

add creamy garlic prawns (gf) 12



CALLY CLASSICS

CHICKEN, BEEF or VEGGIE

SCHNITZEL (VG)
with chips & house salad
29
optional topping included:
traditional gravy, green peppercorn,
mushroom, house jus (gf)
or tomato relish (vg)
parmigiana +3

FISH & CHIPS
battered local flake with chips,
house salad & tartare
I piece or 2 pieces
26/32

SALT AND PEPPER SQUID with chips, house salad & tartare 30

KIDS

 $\begin{array}{c} {\rm FISH~\&~CHIPS}\\ {\rm with~chips,~house~salad~\&~tomato~sauce} \\ {\rm ^{15}} \end{array}$

POPCORN CHICKEN with chips, house salad & tomato sauce $$^{\rm I5}$$

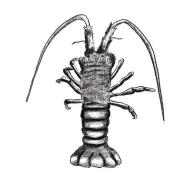
MINI STEAK (GFO)
kids size steak with rustic parmesan
potatoes, greens & your choice of
gravy or tomato sauce

KIDS PASTA (GFO) linguine with napoli & cheese $_{
m I5}$

PLEASE ASK ABOUT OUR
DAILY SPECIALS

FISHERMANS CATCH

for two people



selection of seafood including battered local flake, SA oysters, Aussie king prawns, salt & pepper squid, grilled Coorong mullet & Tasmanian scallops served with chips, house salad & tartare

add half a local crayfish approx.

300g*

150

*subject to availability

SIDES

HOUSE CHIPS with tomato sauce & aioli

SALAD (GF/V/VGO)
cos & pear salad with goats feta,
mixed seeds & a vinaigrette dressing

GREENS (GF/VG) steamed summer greens with olive oil & house-made chilli salt

14

First licensed in 1858, the Caledonian
Inn is a historic English style pub in
Robe, South Australia.
Over the past 160 years the Cally has
become a local landmark and the
place to come for food and a drink by
the beach in summer or by our cosy
hearth in winter.



10% SURCHARGE ON PUBLIC HOLIDAYS

PLEASE ADVISE STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS & WE WILL DO OUR BEST TO ACCOMMODATE.

NO CHANGES TO THE MENU, UNLESS FOR DIETARY NEEDS.

V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE O = OPTIONS AVAILABLE

