

STARTERS

GARLIC AND HERB BREAD

With house-made garlic and herb butter.

8 - Cheesy - 9

ANTIPASTO for two

SA mixed olives, cured meats, vintage cheese, stuffed peppers, hummus, dukkah, toasted Turkish bread, crackers.

25 -

OYSTERS – subject to availability GF

NATURAL

Served with fresh lemon.

½ DOZ 18 -

1 DOZ 32 -

WASABI

Served green apple, fennel & wasabi.

½ DOZ 20 -

1 DOZ 34 -

ENTREE

TEMPURA PRAWNS

With wakame, cucumber, pickled ginger, wasabi aioli & nori crisps.

18 -

CRISPY CHICKEN WINGS

With smoked paprika aioli.

15 -

BEACHPORT BERKSHIRE PORK

With tamarind caramel and a pineapple, fennel and green apple salsa.

18 -

BAKED EGGPLANT

With a tomato ragout and three cheeses.

16 -

SINGAPORE CHILLI CRAB

SA blue swimmer crab with a whiff of chilli and Robe sourdough.

22 -

MAINS

Choice of CHARGRILLED BEEF

Served with garlic and herb crushed potato, seasonal greens & house-made jus.

MSA 36* South 250g Eye Fillet

39 -

MSA 36* South 300g Porterhouse

32 -

.. add a taste of local lobster \$15 -

COFFEE-SPICED LAMB RUMP GF

Served with hassel-back potatoes, seasonal greens and red wine jus.

34 -

ROASTED VEGETABLE STACK GF

With seasonal vegetables, crispy chickpeas, pomegranate, hummus, harissa yoghurt and pickled beetroot.

26 -

SLOW-COOKED CHICKEN THIGH GF

With wild rice pilaf, broccolini, charred onion & caramelized apricot.

28 -

PAN-FRIED SALMON

With pumpkin puree, pearl couscous, fennel, seasonal greens and burnt butter caper sauce.

32 -

CHICKEN SCHNITZEL 26 -

or

PORTERHOUSE BEEF SCHNITZEL 28 -

Served with chips and a cos, pear, parmesan & walnut salad.

Optional topping included

Traditional gravy, green peppercorn, mushroom, house jus, parmigiana.

CALLY CLASSICS

SEAFOOD PLATTER to share

Selection of seafood including battered local flake, Salt & Pepper squid, SA oysters, SA king prawns, SA chilli crab, NZ mussels with garlic butter, and a taste of local lobster.

Served with chips and a cos, pear, parmesan & walnut salad, and tartare sauce.

100 –

LOCAL FLAKE

Battered local flake served with chips and a cos, pear, parmesan & walnut salad, and tartare sauce.

1 piece **22 –**

2 pieces **28 –**

SALT AND PEPPER SQUID

served with chips and a cos, pear, parmesan & walnut salad, and tartare sauce.

26 –

CURRY OF THE DAY

Please see the daily specials

PASTA OF THE DAY

Please see the daily specials

SIDES

HOUSE CHIPS

With tomato sauce and aioli.

8 –

SEASONAL GREENS **GF**

With pepitas and sunflower seeds, lightly dressed with olive oil.

9 –

SIDE SALAD **GF**

Cos, pear, parmesan & walnut salad.

9 –

KIDS MEALS - all \$15

UNDER 12 years of age.

LOCAL BATTERED FLAKE with tartare

POPCORN CHICKEN with aioli/tomato sauce

MINI STEAK

Kids size steak with gravy or tomato sauce

All served with chips & cos, pear, parmesan & walnut salad
or chat potatoes & vegetables.

PASTA OF THE DAY

Please see the daily specials

DESSERT

WHITE CHOCOLATE PANNA COTTA

With chocolate ice-cream, freeze-dried raspberry & macerated strawberries.

15 –

STICKY DATE PUDDING

With vanilla ice-cream and butterscotch sauce.

15 –

COCONUT & MANGO PARFAIT **GF**

With pineapple salsa, almond praline and toasted coconut.

15 –

CINNAMON CHURROS

With warm chocolate sauce and Chantilly cream.

12 –

KIDS ICE-CREAM **GF**

Served with your choice of chocolate or strawberry topping

8 –



Please note our side salad contains walnuts

GF bread available

Public holiday surcharge 10%