

STARTERS

GARLIC & HERB BREAD

with in-house garlic and herb butter

9-

ADD CHEESE

11-

SA OYSTERS

subject to availability

NATURAL GF

served with fresh lemon

½ DOZ 18-

1 DOZ 34-

CLASSIC KILPATRICK

bacon and a smokey sauce

½ DOZ 22-

1 DOZ 38-

ENTRÉES

PRAWN GYOZA

with pickled ginger, wakame salad and Nahm Jim dressing

18-

SOFT SHELL CRAB GF

with slaw, wasabi aioli and crispy fried enoki mushrooms

19-

CHERMOULA CHICKEN

or FALAFEL VO

with a Middle Eastern couscous salad, chermoula dressing and a lime and mint raita

17-

GRILLED HARISSA-SPICED

EGGPLANT V/VGO

With in-house harissa, toasted pine-nuts, feta cheese and fresh pistou dressing

16-

MAINS

PAN-SEARED DUCK BREAST GF

with roast fennel and beetroot, shallots, baby carrots, grilled asparagus, and a red wine reduction

38-

SEAFOOD PAPPARDELLE

in a spicy marinara sauce

30-

CLASSIC LAMB SHANK GF

in a rich tomato base, served with seasonal greens and creamy mashed potato

28-

LENTIL & MUSHROOM RAGU V

with pappardelle pasta, spinach and parmesan cheese

26-

WINTER ROAST BOWL V/VGO

with roast pumpkin, beetroot, cauliflower, hummus, falafel and in-house labneh

28-

CHARGRILLED SCOTCH FILLET 300g GF

served with smashed potatoes with leeks, seasonal greens and your choice of sauce: traditional gravy, green peppercorn, mushroom, house jus.

42-

ADD creamy garlic prawns

\$10-

SEAFOOD PLATTER for two

selection of seafood including battered local flake, salt & pepper squid, SA oysters, SA king prawns, grilled Coorong mullet, and crispy soft shell crab, served with chips and a cos, carrot, cucumber and red onion salad, and tartare

110-

LOCAL FLAKE

battered local flake served with chips and a cos, carrot, cucumber and red onion salad,
and tartare

1 piece 24-

2 pieces 28-

SALT AND PEPPER SQUID

served with chips and cos, carrot, cucumber and red onion salad, and tartare

26-

CHICKEN SCHNITZEL

26-

or **BEEF SCHNITZEL**

28-

or **PLANT-BASED VEGO
SCHNITZEL V/VGO**

26-

served with chips and a cos, carrot, cucumber and red onion salad

optional topping included:
traditional gravy, green peppercorn,
mushroom, house jus,
parmigiana or tomato relish

Please advise staff of any allergies or dietary requirements and
we will do our best to accommodate

No changes to the menu, unless for dietary needs please

Public holiday surcharge 10%

SIDES

HOUSE CHIPS

with tomato sauce and aioli

8-

SALAD GF, V, VGO

cos, carrot, cucumber, red onion and feta salad with a vinaigrette dressing

10-

GREENS GF, V, VGO

seasonal greens with our in-house

dukkah and labneh

12-

KIDS

all \$15 - under 12 years of age

LOCAL BATTERED FLAKE

served with a cos, carrot, cucumber and red onion salad, and tartare.

POPCORN CHICKEN

served with a cos, carrot, cucumber and red onion salad, and tomato sauce.

MINI STEAK

kids size steak with greens and mashed potato, with gravy or tomato sauce

KIDS PASTA VO

bolognese with pappardelle pasta topped with parmesan cheese