

## DINNER MENU

### STARTERS & ENTRÉES

**GARLIC AND HERB BREAD**

with in-house garlic & herb butter

**10**

add cheese

**12**

**SA OYSTERS**

subject to availability

**NATURAL GF**

served with fresh lemon

½ DOZ or 1 DOZ

**20/36**

**CHILLI & LIME GF**

½ DOZ or 1 DOZ

**22/38**

**FRESH LOCAL LOBSTER** approx 250g\* GF

half local lobster served with chips, cocktail sauce & lemon

\*subject to availability

**45**

**FIVE-SPICE CALAMARI GFO**

served with a fried noodle salad & spicy ginger sweet chilli sauce

**19**

**FREE-RANGE BEACHPORT BERKSHIRE**

**PORK BELLY GF**

with pickled fennel, red cabbage, caramelized apple & chorizo

**22**

**VEGETABLE PAKORA VG**

Indian style vegetables with a house-made green chilli, mint & coconut sambal

**18**

### MAINS

**LAMB CUTLETS GFO**

Premium Australian lamb cutlets with Bombay potatoes, summer greens & raita

**35**

**PRAWN LINGUINE VO**

with chilli, cherry tomato, spinach, garlic, herbs, lemon & parmesan

**33**

**CHARGRILLED ANGUS SCOTCH FILLET 300g GFO**

**44**

or

**CHARGRILLED ANGUS PORTERHOUSE 300g GFO**

**36**

served with local saltbush garnish, twice cooked potatoes, summer greens & house jus, or your choice of sauce

traditional gravy, diane, green peppercorn, mushroom

add creamy garlic prawns

**12**

**TUSCAN CHICKEN GF**

with mixed rice, summer greens & tuscan sauce

**32**

**GNOCCHI CREMOSO**

**AL FUNGHI V/VGO**

with spinach, green peas & parmesan

**32**

## CALLY CLASSICS

### SEAFOOD PLATTER for two

selection of seafood including battered local flake, salt & pepper squid, SA oysters, SA king prawns, grilled Coorong mullet, NZ green-lip mussels, served with chips & a cos, pear, parmesan and mixed seed salad & tartare

**110**

add half a local lobster 250g\*

**150**

\*subject to availability

### LOCAL FLAKE

battered local flake served with chips & a cos, pear, parmesan & mixed seed salad & tartare  
1 piece or 2 pieces

**25/30**

### SALT AND PEPPER SQUID

served with chips & a cos, pear, parmesan & mixed seed salad & tartare

**28**

### CHICKEN, BEEF or VEGGIE SCHNITZEL

**29**

served with chips & a cos, pear, parmesan & mixed seed salad

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

## SIDES

### HOUSE CHIPS

with tomato sauce & aioli

**10**

### SALAD GF/V/VGO

cos, pear, parmesan & mixed seed salad with a vinaigrette dressing

**12**

### GREENS GF/VG

summer greens, dukkah & olive oil

**14**

## KIDS under 12 years of age

### LOCAL BATTERED FLAKE

served with chips & a cos, pear, parmesan & mixed seed salad & tartare

**15**

### POPCORN CHICKEN

served with chips & a cos, pear, parmesan & mixed seed salad & tomato sauce

**15**

### MINI STEAK GFO

kids size steak with twice cooked potato, greens & your choice of gravy or tomato sauce

**15**

### KIDS PASTA

linguine with napoli & parmesan

**15**

## DESSERTS

### ITALIAN MERINGUE GF

with mixed berry compote, passionfruit pulp & Chantilly cream

**17**

### CHOCOLATE & FRANGELICO MOUSSE GFO

with hazelnut crumb, chocolate shards, vanilla ice cream & warm caramel sauce

**17**

### DUO OF CANNOLI

with mascarpone, creme patissiere & a rich chocolate glaze

**17**

### KIDS ICE CREAM GF

served with chocolate or strawberry topping

**7**

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  
Public holiday surcharge 10%