

STARTERS & SHARES**A La Carte Menu page 1**

<i>Dukkah Dips</i> House-baked Sourdough, Hills Olive Oil, Balsamic Reduction & Chef's Dukkah Blend (v)	6	<i>Olives & Bread</i> Warmed SA Penfolds Olives infused with Orange, Garlic & Garden Rosemary (v)	6
<i>Mushroom Arancini</i> Mozzarella filled, Herb Tomato Relish	14	<i>Garlic Bread (v)</i> Per slice	2

CLASSICS

250g Coorong Angus Beef or Chicken Breast Fillet Schnitzels			19
Served with Chips, Salad and a choice of Gravy, Dianne or Pepper Sauce or add a classic topping:			
<i>Adelaide Hills Mushroom Sauce</i>			21
<i>Parmigiana – napoli & cheese</i>			22
<i>Hawaiian – napoli, ham, pineapple & cheese</i>			24
<i>Kilpatrick – bacon, kilpatrick sauce & cheese</i>			25
<i>Surfer – creamy garlic prawns</i>			26
<i>250g Scotch (gf)</i>			34
Slow Roasted 12 Hours, served from Medium due to our tender cooking process			
<i>SA Rump Medallion Mignon (gf)</i>			34
Wrapped in Adelaide Hills Bacon, ideally cooked Medium-rare or below			
<i>Both Steaks served with Sea Salt & Garden Rosemary Chat Potatoes, Greens and Tawny Glaze</i>			
<i>Creamy Garlic Prawn Topping (gf)</i>			8
Garlic, Red Onion, White Wine, Double Cream, Spring Onion			
<i>Cooper's Battered Fish (gfa)</i>		1pc	17
With House-made Tartare, Chips & Salad		2pcs	21
<i>Grilled Haloumi (gfa)(v)(vea)</i>			24
With Tagine of Kumera & Chickpeas, Orange Spiced Couscous & Pomegranate Vincotto			

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<i>Asian Bowl</i>	24
Mixed leaf & Julienne Vegetable Salad with Fragrant Herbs, Crispy Egg Noodles & Shallots, Cucumber & Palm Sugar Caramel Vinaigrette. Select a bowl style:	
<i>Sea Salt & Szechuan Pepper Dusted Squid</i>	
<i>Crispy Fried Pork Belly</i>	
<i>Hand Rolled Wonton Prawn Cones</i>	
<i>Warmed Thai Beef</i>	
<i>Marinated Crispy Szechuan Tofu (v) (vea)</i>	
<i>Twice Cooked Pork Belly (gf)</i>	28
Fennel Seed & Rosemary Rub, Apple Compote, Pickled Fennel, New Potato, Hill's Cider & Beetroot Jus	
<i>Louisiana Chicken (gf)</i>	26
Cajun Spiced & Lightly Smoked Breast, Local Crème Fraiche, Herbed Oil, Warm Succotash Salad of Lima Bean, Corn, Peppers, Coriander, Scallion & Andouille Sausage	
<i>12 Hour Stout Braised Beef Cheek (gf)</i>	24
Parsnip Puree, Maple Roasted Dutch Carrots, Pesto of Carrot-top, Arugula & Walnut	
<i>Pan Fried Barramundi (gf)</i>	26
Potato Bravas, Saffron Infused Aioli, Almond Buttered Greens	
<i>Wild Mushroom Risotto (gf) (v) (vea)</i>	19
Sautéed mushrooms, Butter, Shallots, Garlic, Leaf Greens, finished with Parmesan Shard + Chicken \$4	

VEGETABLE SIDES

<i>Seasonal Garden Salad</i>	6
<i>Roasted Winter Vegetables</i>	6
<i>Seasonal Buttered Greens</i>	6
<i>Rosemary Sea Salt Potatoes</i>	6
<i>ALL (gf)(v)(vea)</i>	

CRISPY SIDES

<i>Chips with Aioli & Ketchup (gf)</i>	7
<i>Seasoned Potato Wedges with Sour Cream & Sweet Chilli</i>	9
<i>Amber Ale Battered Onion Rings, Roasted Garlic Aioli</i>	10

Also



À La Carte Specials

A selection of Daily Lunch specials are offered. Items which are regularly featured include:

Lamb's Fry

Pan fried with bacon in onion gravy, served with mash

\$12

Beef Sausages

With Mash Potato, Seasonal greens and gravy

\$12

Some examples of other items which come and go on the menu, (ranging in price \$12, \$15 & \$20) might include:

Roast Chicken; Steak & Kidney Pie; Salt and Pepper Squid; and Orecchiette con Pollo("ear-shaped" pasta in a gorgonzola cream sauce an chicken).