

# BIG EATS



## SMALL EATS

- Trio of Dips** [gluten free on request] **\$14.90**  
Chefs Selection of Home Made Dips served with Chargrilled Pita Bread
- Pumpkin and Sage Arancini** **\$11.90**  
Served with Truffle Mayonnaise and Sticky Balsamic
- Crispy Salt & Pepper Squid** [gluten free on request] **\$13.90**  
Served with Garlic Mayonnaise  
[also available as a Main with Salad and Chips \$22.90]
- Pan-Fried Haloumi** [gluten free on request] **\$12.90**  
Pan Fried Haloumi served with Pickled Red Onions and Toasted Ciabatta
- Potato Wedges** **\$10.90**  
with Sour Cream and Sweet Chilli Sauce
- Bowl of Chips** **\$8.90**  
with Tomato Sauce or Aioli
- Garlic Bread** **\$6.50**
- Mustard and Cheese Bread** **\$7.50**



## KIDS EATS

ALL \$12.50

All Kids Meals include Activity Pad and Ice Cream

- Chicken Nuggets and Chips**
- Battered Fish and Chips**
- Mini Beef Schnitzel with Chips**
- 100g Fillet Steak with Chips**
- Penne Pasta Bolognese**

- Fish and Chips** **\$19.90**  
Crispy Beer Battered Fish Fillets with Tartare Sauce and Lemon served with Chips and Salad

- Seafood Basket** **\$24.90**  
Battered Fish, Salt and Pepper Squid and Crumbed Prawns with Tartare Sauce and Lemon served with Chips and Salad

- Chicken Schnitzel** **\$22.90**  
Served with Chips, Salad and your choice of Sauce [Parmigiana [add \$2] | Pepper | Mushroom | Gravy]

- Crispy Chicken Burger** **\$19.90**  
Crispy Chicken Breast with Smoked Bacon, Tomato, Lettuce and Avocado Salsa in a Brioche Bun served with Chips and Salad

- Beef Brisket Burger** **\$19.90**  
5 hour Slow Braised Beef Brisket with Cheesy Slaw in a Brioche Bun serve with Chips and Salad

- Porcini Mushroom and Truffle Ravioli** **\$19.90**  
Served in a Rich Tomato Sauce with Red Onion, Baby Spinach and Capsicum topped with Fresh Parmesan

- Vegetable and Feta Strudel** **\$19.90**  
Carrot, Zucchini, Capsicum, Onions, Bean Sprouts and Feta Cheese with Garlic, Ginger and a hint of Chilli baked in Filo Pastry. Served with a Creamy Tomato Sauce [dairy free on request | vegan on request]

- Warm Chicken Salad** [gluten free] **\$18.90**  
Lemon and Herb Chicken Tenderloins, Warm Potatoes and Bacon with Mixed Leaves, Herb Dressing and Balsamic Vinegar

- Chermoula Chicken Breast** [gluten free] **\$28.90**  
Succulent Chicken Breast marinated in Moroccan Spices served with Butter Beans, Mediterranean Vegetables and a Tomato and Basil Sauce

- Grilled Barramundi** [gluten free on request] **\$29.90**  
Lemon and Herb Crusted Barramundi Fillet served with Mash, Bok Choy and a White Wine Cream Sauce

- Braised Beef Cheek** [gluten free] **\$28.90**  
5 hour Braised Beef Cheek with Herb Crushed Potatoes, Broccoli and Red Wine Jus

- Fillet Steak Medallions** [gluten free] **\$34.90**  
2 x 125g Medallions of Fillet Steak with Garlic Roasted Potatoes, Mushroom and Asparagus with Pepper Sauce

- Curry of the Day** [gluten free on request] **\$24.90**  
Served with Jasmine Rice and Poppadums

# SWEET EATS

## Churros \$12.90

Lightly Fried Spanish Doughnuts dusted with Cinnamon Sugar, accompanied by Warm Chocolate Sauce and Vanilla Ice Cream

## Rhubarb Crème Brûlée [gluten free] \$12.90

Fresh Rhubarb Compote with Vanilla Bean Custard

## Tangy Lemon Tart \$12.90

Served with Fresh Cream and Strawberries

## Chocolate Mousse [gluten free] \$12.90

Light and Decadent

## Eton Mess [gluten free] \$12.90

Crushed Meringue with Fresh Whipped Cream, Strawberries and Berry Coulis

## Lemon Sorbet [gluten free | dairy free] \$10.90

Served with Fresh Strawberries

## Cheese Plate \$14.90

Trio of Cheeses with Water Crackers and Dried Fruit

## Affogato \$15.00

Double Espresso Shot with Vanilla Ice Cream and your choice of Liqueur

[Baileys | Cointreau | Kahlua | Frangelico]

Please ask us about other Gluten and Dairy Free dessert options.



# DRINKS

## beer | cider

James Boag Light   Coopers Light	\$6.50
Hahn Super Dry   Super Dry 3.5	\$7
Great Northern Super Crisp	\$7
Coopers Pale Ale   Coopers Stout	\$8
Corona   James Boag Premium	\$8
Prancing Pony [Adelaide Hills]	
Amber Ale   Sunshine Ale   Pale Ale	\$8.50
Indie Kid Pilsner	\$8.50
Sidewood Estate Cider [Adelaide Hills]	
Apple   Pear	\$8

## soft drinks | juice

Coke   Coke Zero   Lift   Sprite   Fanta	from \$4
Ginger Beer	\$4.50
Besa Juices [Adelaide Hills]	all \$4.90
Orange   Apple   Pineapple	
Apple & Strawberry	

## tea | coffee

Mahalia Espresso Coffee	from \$3.50
T2 Tea Varieties	from \$4.50



# WINE

## sparkling [p - piccolo | g - glass | b - bottle]

<b>Bird in Hand Sparkling Pinot Noir</b> Woodside, South Australia	p \$13   b \$48
<b>Redbank Emily Brut Cuvee</b> King Valley, Victoria	g \$8   b \$35
<b>Di Giorgio Sparking Merlot</b> Coonawarra, South Australia	p \$9.50

## white

<b>Rieslingfreak No. 3   No. 4 [on availability]</b> Clare Valley, SA	g \$9.50   b \$42
<b>Mike Press Sauvignon Blanc</b> Adelaide Hills, SA	g \$8   b \$28
<b>Nepenthe Sauvignon Blanc</b> Balhannah, Adelaide Hills, SA	g \$9.50   b \$42
<b>Shaw + Smith Sauvignon Blanc</b> Balhannah, Adelaide Hills, SA	g \$11.50   b \$52
<b>Longview 'Queenie' Pinot Grigio</b> Macclesfield, Adelaide Hills, SA	g \$9.50   b \$42
<b>The Lane Block 1A Chardonnay</b> Hahndorf, Adelaide Hills, SA	g \$9.50   b \$42
<b>Banrock Station Moscato</b> Riverland, SA	g \$8   b \$28

## rosé

<b>Rockford Alicante Bouchet</b> Barossa Valley, South Australia	g \$11   b \$48
<b>Turkey Flat Rosé</b> Barossa Valley, South Australia	g \$9.50   b \$45

## red

<b>Mordrelle Pinot Noir</b> Lenswood, Adelaide Hills, SA	g \$9.50   b \$45
<b>Mike Press Cabernet Sauvignon</b> Adelaide Hills, SA	g \$8.50   b \$32
<b>Crabtree Watervale Temperanillo</b> Clare Valley, South Australia	g \$9.50   b \$40
<b>Nepenthe Cabernet Sauvignon</b> Balhannah, Adelaide Hills, SA	g \$9.50   b \$40
<b>Rymill 'The Dark Horse' Cabernet Sauvignon</b> Coonawarra, South Australia	g \$9.50   b \$42
<b>Tim Smith 'Bugalugs' Shiraz</b> Barossa Valley, South Australia	g \$9.50   b \$42
<b>Rockford 'Rod &amp; Spur' Shiraz Cabernet Sauvignon</b> Barossa Valley, South Australia	b \$80