

## **TAPAS** (Available for lunch & dinner)

|  |       |
|--|-------|
| <b>Home made foccacia</b> w balsamic & olive oil   | 8 V   |
| <b>Spinach crepes</b> filled w pumpkin & organic ricotta served w honey & walnuts                                    | 11 V  |
| <b>Roasted button mushrooms</b> filled w cream cheese, pancetta, parmesan & parsley served w blistered baby tomatoes | 12 G  |
| <b>Baked Gympie Goats cheese</b> w tomato fondue, oregano & toasted home made bread                                  | 11 V  |
| <b>Duck liver pate</b> w cornichons, rocket, apple chutney & croutons  | 11    |
| <b>Sautéed tiger prawns</b> w garlic, tomatoes, parsley, white wine & lemon  | 15 G  |
| <b>Salt &amp; pepper calamari</b> served w aioli   | 14    |
| <b>Risotto balls</b> stuffed w bocconcini & smoked tomatoes, served w red pepper coulis                              | 12 V  |
| <b>Sautéed chorizo</b> w red onions, garlic, tomato & sherry   | 12 G  |
| <b>Char grilled haloumi cheese</b> served w fresh lemon  | 13 VG |

## **MAINS** (Available for lunch & dinner)

|   |      |
|---|------|
| <b>Market's choice of fresh fish of the day</b> (your waiter will advise)   | 32 G |
| <b>Eye fillet of Hereford Gold beef</b> w potato gratin, steamed broccolini, button mushrooms & black pepper jus                            | 35 G |
| <b>Roast chicken supreme</b> w a warm salad of roasted beetroot, pumpkin, green beans, goats cheese & walnuts served w 20 year old balsamic | 29 G |
| <b>Roast organic lamb rump</b> w rosemary gnocchi, sautéed greens & mint gremolata  | 32   |
| <b>Slow braised sticky beef</b> w potato mash & sautéed spinach   | 30 G |
| <b>Seared scallops</b> w prawn risotto, smoked tomatoes, olives, lemon & parsley  | 30 G |
| <b>Slow roast pork belly</b> w crackling, warm crushed potato & green vegetable salad, apple chutney & port wine jus                        | 30 G |
| <b>Hand made potato gnocchi</b> w sautéed wild mushrooms, white wine, tomato basil sauce & Adelaide Hills brie                              | 28 V |

## **SIDES** (Available for lunch & dinner) 6

|  |    |
|--|----|
| <b>Roast sweet potato salad</b> w spiced cashews, sugar snaps, yoghurt & fruit chutney | VG |
| <b>Steamed greens</b>  | VG |
| <b>Rocket &amp; beetroot salad</b> w goats chevre & pomegranate dressing               | VG |
| <b>Bowl of chips</b> w aioli   | V  |
| <b>Greek salad</b>   | VG |

V- Vegetarian G - Gluten free

## LUNCH MENU

(From 11:30am - 2:30pm daily)

|  |    |
|--|----|
| <b>Home Made Gourmet Foccacia</b>  | 16 |
| <b>Grilled chicken breast</b> w tomato, rocket, cheddar, guacamole & aioli                     |    |
| <b>Bocconcini</b> w smoked semi dried tomato, capers, rocket, parmesan, fresh basil & balsamic | V  |
| <b>Seared chorizo</b> w red onion, tomato, olives, feta, rocket, olive oil & balsamic          |    |
| <b>Side of chips</b>   | 3  |

### Lunch Mains

|   |      |
|---|------|
| <b>Beer battered sea perch &amp; chips</b> w salad of rocket, cherry tomatoes, red onions & basil     | 22   |
| <b>Grilled Hereford Gold beef rump 250g</b> w chips, sauté spinach & mushroom sauce                   | 22 G |
| <b>Warm chicken salad</b> of roast sweet potato, cashews, green beans, fruit chutney & minted yoghurt | 19 G |

Refer to our Tapas and Mains for more lunch options

**\$25 Main Meals**  
**Sunday & Monday nights**  
**Bookings essential.**

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## DESSERT

All desserts home made on premises

|   |     |    |   |
|---|-----|----|---|
|   | All | 13 |   |
| <b>Crème brulee</b> w roasted pistachio & macadamia ice cream W biscotti*                       |     |    | G |
| <b>Flourless orange &amp; almond torte</b> w honey & double cream                               |     |    | G |
| <b>Spiced sticky date pudding</b> w caramel fudge sauce & vanilla bean ice cream                |     |    |   |
| <b>Chocolate &amp; macadamia fudge brownie</b> w lindt chocolate sauce & vanilla bean ice cream |     |    |   |
| <b>Caramelised lemon curd tart</b> w raspberry coulis & Meander Valley double cream             |     |    |   |
| <b>Callebaut chocolate cheese cake</b> w chocolate mousse & praline                             |     |    |   |
| <b>Affogato sundae</b> w vanilla bean ice cream, shot of espresso, shot of Kahlua & biscotti*   |     |    | G |

G - Gluten Free. \*Biscotti is not gluten free.

## CHEESE

**Platter includes** croutons, grilled breads, quince, chutney, fresh pear & apple & a portion of each of the following cheese: 20

**Gorgonzola blue vein cheese**, buttery texture, creamy & robust flavour, Italy

**Adelaide Hills brie** fully ripened w hints of mushroom & soft velvet texture

**Mature cheddar** aged 18 months, traditional English cheddar recipe, TAS

## DESSERT / FORTIFIED WINES

**d'arenberg 'Noble Mud Pie' Pinot Gris Viognier Marsanne**

**McLaren Vale SA, 375ml**

Apricot Jam without the lumps. Rich & luxurious

Gls Btl

8 36

**Grant Burge Unknown Vintage Muscat, 750ml**

Warm & spicity w lovely rancio flavours

9.5 99

**Grant Burge aged tawny port, 750ml**

Rich & complex flavours w gentle oak characteristics

7 80

**Grant Burge 20 year old tawny port, 750ml**

Just gorgeous w characteristics of liqueur honey. Beautifully structured

11.5 115