

# BEERS AND CIDER

Cascade Premium Light	6	Corona	8
Coopers Pale Ale	7	Stella Artois	8
Coopers Sparkling Ale	7	Becks	8
Coopers Dark Ale	7	Heineken	8
Tooheys Extra Dry	7	Peroni	8
Pure Blonde	7		
Hahn Super Dry	7	Napoleone & Co Cider - Apple or Pear	8
Crown Lager	7.5	Strongbow - Sweet, Original or Dry	7
James Boags	7.5	Bulmers 500ml	9.9
James Squire Golden Ale	8		
Lord Nelson Three Sheets Pale Ale	8		

# COLD BEVERAGES

Iced Coffee/Chocolate	5	Spring Water 600ml	3.5
Milkshakes - Chocolate, Vanilla, Strawberry	5	Panna Still Water 1L	5
Iced Teas	4.5	San Pellegrino Sparkling Mineral Water 1L	7.5
Lemon, Lime + Bitters / Soda, Lime + Bitters	4	San Pellegrino Mineral Water 500ml	3.8
Mountain Fresh		San Pellegrino 250ml	
- Apple, Guava, Mango, Pear, Tropical	4.5	- Rossa, Limonata, Chinotto	4.5
Orange Juice	sm 3.8 / lg 4.5	Juice - Apple, Tomato, Pineapple	3.8
Coke, Zero Coke, Diet Coke			
Sprite, Lift	330ml 3.8		

# APERITIFS

Rosso Antico, Pimms, Pernod, Campari	8
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# SPIRITS

<b>Gin</b>		<b>Bourbon</b>	
Gordons Gin	7.5	Southern Comfort	7.5
Bombay Sapphire	8.5	Jim Beam	7.5
<b>Vodka</b>		Jack Daniels	8
Smirnoff	7.5	Wild Turkey	8.5
<b>Whiskey - Blends</b>		<b>Rum</b>	
Canadian Club	7.5	Bacardi	7.5
Johnnie Walker Red	8.5	Bundaberg	7.5
Jamesons	8.5	<b>Brandy</b>	
Chivas Regal 12 Year Old	9	St Agnes	7.5
<b>Whiskey Single Malt</b>		<b>Mixers</b>	extra 0.5
Glenfiddich	10		
Lagavulin	13		

# WINE LIST

## SPARKLING AND CHAMPAGNE

Redbank 'Emily' Pinot Noir Chardonnay Brut Cuvée NV	King Valley, VIC	7	28
Jansz Premium NV Cuvée	Pipers River, TAS	9	38
Primo Estate Secco Sparkling NV	Adelaide, SA		28
Bleasdale Sparkling Shiraz NV	Langhorne Creek, SA	8	32
Pol Roger Brut NV	Epernay, France		120

## WHITES

Wirra Wirra The Lost Watch Hand Picked Riesling	Adelaide Hills, SA	7.5	30
Skillogalee Riesling	Clare Valley, SA		34
mesh Riesling	Eden Valley, SA		40
Schild Estate Riesling	Barossa Valley, SA		28
O'Leary Walker Sauvignon Blanc	Adelaide Hills, SA	7.5	30
Saint Clair Sauvignon Blanc	Marlborough, NZ		31
Hāhā Sauvignon Blanc	Marlborough, NZ	7.5	30
Primo Estate 'La Biondina' Colombard	Adelaide, SA		29
Bleasdale Potts Catch Verdelho	Langhorne Creek, SA	6.5	27
Corte Giara Pinot Grigio	Veneto, Italy		28
Redbank Sunday Morning Pinot Gris	King Valley, SA	7.0	28
Paracombe Pinot Gris	Adelaide Hills, SA		32
Langmeil High Road Chardonnay	Eden Valley, SA	7.5	30
The Lane 'Block 1A' Chardonnay	Adelaide Hills, SA		32
Fox Creek Chardonnay	McLaren Vale, SA		28
Alasia Moscato d'Asti	Piedmont, Italy	7.5	30



# ROSÉ AND CHILLED REDS

La Brusco Mellow Red (chilled)	Eden Valley, SA	6.5	26
Tin Shed All Day Rosé	Barossa Valley, SA	6.5	26
Pitchfork Pink Rosé	Margaret River, WA		28

## REDS

TarraWarra Estate Pinot Noir	Yarra Valley, VIC	8	36
Freycinet Louis Pinot Noir	Bicheno, TAS		49
Kooyong Massale Pinot Noir	Mornington Peninsula, VIC		46
Jeanneret Dilly Dally Merlot	Clare Valley, SA	8	32
Running with Bulls Tempranillo	Wrattonbully, SA		36
Antinori Santa Cristina Sangiovese Merlot	Tuscany, Italy		28
O'Leary Walker Shiraz	Clare Valley/McLaren Vale	8	32
Langmeil The Long Mile Shiraz	Barossa Valley, SA	6.5	28
Rymill The Yearling Shiraz	Coonawarra, SA		27
Killikanoon Shiraz	Clare Valley, SA		29
Tin Shed Melting Pot Shiraz	Barossa Valley, SA		33
Kay Brothers Amery Shiraz	McLaren Vale, SA		38
Schild Estate Shiraz	Barossa Valley, SA		32
Wirra Wirra RSW Shiraz	McLaren Vale, SA		73
Primo Estate Il Briccone Shiraz Sangiovese	McLaren Vale, SA		34
Guigal Cotes du Rhône Rouge	Rhône, France		36
John Duval Plexus Grenache Shiraz Mourvèdre	Barossa Valley, SA		55
Jim Barry The Cover Drive Cabernet Sauvignon	Clare Valley/Coonawarra	7.5	32
Penley Estate Phoenix Cabernet Sauvignon	Coonawarra, SA		31
Zema Estate Cabernet Sauvignon	Coonawarra, SA		41
Wirra Wirra 'Church Block' Cabernet, Shiraz, Merlot	McLaren Vale, SA	8	32
Balnaves 'The Blend' Cabernet Sauvignon Merlot Cabernet Franc	Coonawarra, SA		30
Bremerton Tamblyn Cabernet Shiraz Merlot Malbec	Langhorne Creek, SA		30
Chain of Ponds 'Amadeus' Cabernet Sauvignon Shiraz	Adelaide Hills, SA		45
Yalumba The Signature Cabernet Sauvignon Shiraz	Barossa Valley, SA		68

{PLEASE ASK STAFF FOR VINTAGE AVAILABILITY}

# DINNER MENU

## ENTRÉE

Warm lemon scented olives, prosciutto, pancetta, olive oil, aged balsamic, dukkah and crusty bread	17
Flour dusted local squid with beetroot glaze, chilli oil and lemon	16
Poached tender veal fillet with tuna and cornichon mayonnaise, crisp capers, watercress (gf)	17
Zucchini and Spanish onion arancini with citrus aioli, rocket pear hazelnut salad (v)	16
Roast quail stuffed with rice, orange, pinenuts with beetroot and carrot slaw	17
West coast oysters natural with lime and Campari sorbet (gf)	(6) 14 (12) 21
West coast oysters benedict with crisp bacon, hollandaise sauce, black caviar (gf)	(6) 16 (12) 24

## PIZZA

Margharita mozzarella, fresh tomato, boconccini, basil, garlic	14 / 19
Raffinata (v) eggplant, roast capsicum, olives, sun dried tomato, boconccini	17 / 22
Gamberi prawns, avocado, mozzarella, fresh tomato, pesto	18 / 23
Meridione ham, salami, mushroom, capsicum, olives, anchovy, mozzarella	17 / 22
Prosciutto prosciutto, rocket, mozzarella, fresh tomato, boconccini	17 / 22
Zingara pancetta, salami, fresh tomato, olives, mozzarella, hot chilli	17 / 22
Turkish Lamb with marinated lamb fillet, onion, tomato, parsley, lemon, yoghurt	18 / --
Pollo roast chicken, bacon, Spanish onion, roast capsicum, olives, BBQ sauce	17 / 22



# PASTA AND RISOTTO

Penne rigatoni with slow braised chicken, tomato, chilli, red wine, fennel, broccolini	21
House made gnocchi with fragrant Napoli sauce, buffalo mozzarella and torn basil	21
Duck and green olive ravioli with porcini mushroom, roast pumpkin, sage, butter noir and fresh ricotta	22
Linguini with blue swimmer crab, basil, cherry tomato, rose sauce, chilli, fresh rocket	23
Spaghetti with chicken, pancetta, cracked pepper, parsley, cream, parmesan, egg	21
Risotto with peas, asparagus, cherry tomato, mint, shaved pecorino (v, gf)	19
Risotto with large spencer gulf prawns, fresh tomato, asparagus, saffron, white wine and a dash of cream (gf)	24

# MAIN

Crisp skin pork belly, Asian greens, oyster mushrooms, fried enoki, ponzu and macadamias (gf)	27
Atlantic salmon, potato croquette, broccolini almondine, soft poached egg, caviar	27
Chicken Involtini filled with asparagus, brie, pancetta, mushroom with potato croquette, rich glaze and crunchy chicken crackling	27
Roast vegetable terrine with layers of eggplant, zucchini, capsicum, pumpkin, ricotta, citrus ginger dressing and pinenuts (v, gf)	25
250 gram Wagyu rump (score 6-8) (gf) served medium rare with spicy sweet miso potato, asparagus, lime coriander salsa	33
300 gram grass fed Black Angus sirloin with roasted field mushroom and green pepper sauce	31
Trio of seafood with chargrilled king prawns, flour dusted local squid, beer battered garfish fillet, thick cut chips and citrus aioli	28

# EXTRAS

Broccolini with lemon zest, almond flakes, olive oil	8
Thick cut chips with rosemary salt and roast garlic aioli	8
Peas with pancetta and butter	8
Caprese salad with ripe tomato, basil, buffalo mozzarella	10

# STICKYS

Rymill June Traminer	Coonawarra, SA	7.5	29
Yalumba FSW 8B Botrytis Viognier	Wrattonbully, SA	8.9	38

# PORTS AND FORTIFIED

Penfolds Club Tawny	6.5
Bleasdale The Wise One Grand Tawny	7
Penfolds Grandfather	16
Valdespino Pedro Ximenez Sherry Jerez	8.9

# COGNACS

Hennessy VSOP	13.9	Martell XO	22.5
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# HOT BEVERAGES

Cappuccino	3.7	Chai Latte	4.5
Flat White	3.7	Mocha	4.5
Café Latte	3.7	Affogato	5.5
Long Black	3.7	{Mug}	extra 1
Short Black	3.5	{Decaf}	extra 0.5
Macchiato	3.5	{Soy}	extra 0.7
Hot Chocolate	4		

## Tea

English Breakfast, Earl Grey, Green, Camomile, Peppermint	cup 3.7
	pot (1) 4.2
	pot (2) 4.9