



# Food Menu

## Symbols

GF - Gluten Free, DF - Dairy Free, V - Vegetarian, VE - Vegan

Option - Items with the option addition mean a meal can be tailored to the dietary needs

## Food Allergies

Please be aware that all care is taken when catering for special requirements. It MUST be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, egg, fungi & dairy products. All our chips contain traces of gluten.

Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

## Surcharge

Please be aware that all PUBLIC HOLIDAYS will incur a 10% surcharge on food and beverage

# BREADS

Crusty garlic bread (4 slices)	\$6.50
Homemade pesto & parmesan bread (4 slices)	\$8.00
Cheese & Mustard Bread (4 slices)	\$8.00
<b><u>Traditional Bruschetta</u></b>	
Crusty baked bread topped with freshly sliced tomatoes, Spanish onion, bocconcini, fresh basil, extra virgin olive oil & balsamic glaze	\$13.00

# STARTERS

<b><u>Field Mushrooms</u></b>	\$16.50
Herb marinated grilled field mushroom on toasted foccacia with olive & tomato tapenade, shaved parmesan & Italian glaze (DF Option, V, VE option without parmesan)	<i>main</i> \$29.00
<b><i>Wine companion - Scarpantoni School Block White Blend</i></b>	
<b><u>Chilli Ginger Prawns</u></b>	\$16.50
Pan fried South Australian prawns in chilli & ginger cream sauce with sauteed spring onions, fresh herbs & coconut steamed rice.(GF)	<i>main</i> \$30.00
<b><i>Wine companion - White Feather Fizz</i></b>	
<b><u>Camembert</u></b>	\$15.50
Golden fried crumbed Camembert with chef salad & cranberry sauce	
<b><i>Wine companion - Fox Creek Chardonnay</i></b>	
<b><u>Soup of the day</u></b>	\$12.90
Homemade soup of the day with crusty garlic bread. (Seasonal - see the daily specials board)	

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# CLASSIC PUB FARE

**Salt & Pepper Squid** \$19.90

Crispy fried squid with chips, fresh garden salad, sweet chilli & garlic aioli (GF option)

**Wine companion - Hugo NV Cuvee**

**Coopers Pale Ale Battered Fish** \$19.90

Coopers Pale Ale battered fish fillets served with a garden salad, lemon wedge, chips & tartare sauce (*available crumbed or grilled*) (GF option)

**Wine companion - Pirramimma Sauvignon Blanc**

**Seafood Plate** \$23.00

A medley of seafood with a fillet of Coopers Pale Ale Battered Fish, crispy fried squid & crumbed prawns with chips, fresh garden salad. (GF option)

**Wine companion - Fell Wines Fiano**

**Curry of the Day** from \$19.90

Served with steamed rice, naan bread & condiments  
(GF without the naan bread) (Please see specials board)

**Roast of the Day** from \$19.90

Carved roast meat, gravy, roast potatoes & steamed seasonal vegetables (Please see specials board)

**Chicken or** \$21.00

**Beef Schnitzel** \$22.00

Crumbed & cooked to golden brown, served with chips & your choice of fresh garden salad or seasonal vegetables & your choice of sauce or toppings.

**Sauces:** *plain gravy, pepper, mushroom, dienne, hollandaise, creamy garlic .*

**Toppings**

**Parmigiana** *Home made Napolitano sauce, ham & cheese.* \$3.50

**Ned Kelly** *Bacon, egg, cheese & bbq sauce.* \$3.50

**The Full Monty** *Pepperoni, Virginian ham, onion, capsicum, jalapeno, hollandaise, chef's sauce & cheese.* \$4.00

**Fiery Mexican** *Fiery chilli bean sauce, jalapenos, sour cream guacamole & cheese.* \$3.50

**Riviana** *Asparagus, capsicum, spanish onion, hollandaise & cheese.* \$3.00

**Carbonara** *Shredded ham, mushrooms, garlic cream & cheese.* \$3.00

**Neptune** *Prawn skewer, crispy coated squid, crumbed prawn & garlic cream sauce.* \$7.50

**Godfather** *Home Made Napolitano sauce, pepperoni, olives, capsicum, basil, parmesan, cheese (chilli flakes optional)* \$3.50

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# CHEFS SELECTION

## Vegetarian Ratatouille

\$20.50

Oven baked eggplant pocketed with a zucchini, capsicum, artichoke & tomato ratatouille with spiced coconut cream fresh basil & chefs salad. (GF, DF, V, VE)

**Wine companion - Paxton Pinot Gris**

**Beer companion - South Coast Session Ale**

## Creamy Chicken & Prawn Fettuccine

\$27.90

Panfried South Australian prawns, tender chicken breast, truffle paste spanish onion, sauteed mushrooms, bocconcini, toasted pistachios, baby spinach, shaved parmesan & olive oil. (V on request)

**Wine companion - d'Arenberg Stump Jump Riesling**

**Beer companion - Vale Ale**

## Catch of the Day

\$ P.O.A.

Chef's selection of ocean fresh fish  
(refer to the daily specials board)

## Chicken Caesar Salad

\$20.90

Crispy baby cos lettuce, grilled chicken tenderloins, sauteed bacon, croutons, Caesar dressing, shaved parmesan, poached egg & anchovies (GF option)

**Wine companion - Molly Dooker Summer of 69 Verdelho**

**Beer companion - Swell Golden Ale**

## Kangaroo Pie

\$29.90.

Pan seared kangaroo fillet & caramelised onion pie with roasted pumpkin, fresh herbs, sauteed button mushrooms, sweet potato mash homemade tomato chutney & creamy pink peppercorn glaze (DF option)

**Wine companion - Sabella Cabernet Sauvignon**

**Beer companion - South Coast Maslins Red Ale**



## DAILY CHEF SPECIALS

Our chefs produce a range of exceptional daily specials that are sure to tempt you. Specials are displayed on the specials boards in the Restaurant and the Lounge Bar. Please refer to the boards or ask our staff about specific dietary requirements.

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# STEAKS

## King of the Hill Rump

\$31.50

450 gram Rump Steak cooked to your liking served with chips  
your choice of sauce & fresh garden salad or seasonal vegetables

**Wine companion - Chalk Hill Shiraz**

**Beer companion - Goodiesons Brown Ale**

## Premium Sirloin

\$33.90

300 gram Black Angus sirloin cooked to your liking served with chips  
your choice of sauce & fresh garden salad or seasonal vegetables

**Wine companion - Willunga Creek "Black Duck" GSM**

**Beer companion - South Coast Porties Pale Ale**

## King Neptune

\$38.90

300 gram Black Angus sirloin served on crispy chat potatoes with  
sauteed snow pea tendrils, buttered green beans, crumbed prawn,  
prawn skewers, crispy coated squid & creamy garlic sauce

**Wine companion - Willunga 100 Grenache**

**Beer companion - Goodiesons Pilsener**

## Slate Quarry Ribeye

\$48.90

500 gram Black Angus MSA ribeye cooked to your liking, served on  
scalloppine & pesto potatoes with buttered green beans, snow pea  
tendrils, steamed broccolini with a rich Shiraz & rosemary glaze

**Wine companion - Molly Dooker "The Boxer" Shiraz**

**Wine companion - Shifty Lizard Stouty McStout Face Stout**

# BURGERS

## Double Beef & Bacon Cheese Burger

\$19.90

Two home made patties in a fresh bread roll with bacon, layers  
of cheese, tomato sauce & American mustard served with chips

## Classic Chicken Schnitzel Burger

\$19.90

Golden chicken schnitzel in a bread roll with a fresh garden salad  
bacon & egg & cheese served with chips

## Double Beef Fiery Mexican Burger

\$22.50

Two home made patties in a fresh bread roll with layers of our  
spicy chilli bean sauce, jalapinos, sour cream, guacamole & cheese  
served with chips

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## SIDES / EXTRAS

<b>Fresh garden salad</b>	small \$3.50
Served with a seeded mustard dressing (GF,V)	large \$6.00
<b>Seasonal Vegetables</b>	small \$4.00
Dressed with a hollandaise sauce (GF,V)	large \$6.50
<b>Rosemary kipler potatoes</b>	\$6.00
<b>Bowl of Chips</b>	small \$4.00
served with tomato sauce	large \$7.00
<b>Bowl of Wedges</b>	\$11.00
Served with sweet chilli sauce & sour cream	
<b>Loaded Fries</b>	\$12.50
Bowl of chips topped with bacon, hollandaise & cheese	
<b>Additional Gravies / Sauces</b>	\$2.00
(Extra sauces on top of those provided with meal)	

## KIDS MENU

Fish & chips with salad	\$9.90
Chicken Breast Nuggets & chips with salad	\$9.90
Spaghetti Bolognese	\$9.90
Chicken Schnitzel & chips with salad	\$9.90
Kids Sausages & chips with salad	\$9.90
Kids Cheese Burger & chips with salad	\$9.90
Kids Sundae with choice of toppings with nuts or sprinkles	\$4.90

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# Desserts



## Cheese Cake

See specials board for today's choice.

\$10.50

## Sticky Date Pudding

Homemade sticky date pudding with chantilly cream & butterscotch sauce.

\$10.50

## Traditional Sundae

Vanilla Ice Cream with nuts or sprinkles & your choice of topping (chocolate, caramel, strawberry, vanilla, banana) (GF without wafer)

\$7.50

## Indulgence Sundae

7 amazing sundaes to choose from  
Add \$6 for our recommended liqueur.

\$11.00

## **Caramel Explosion**

Vanilla Ice cream layered with crushed Salted Caramel Tim Tams & caramel sauce, topped with whipped cream & a Caramello Koala (**Baileys Caramel**)

## **Cherry Delight**

Vanilla Ice cream layered with crushed Cherry Ripe, chocolate & strawberry sauce, topped with whipped cream, dried coconut & cherry ripe pieces (**Cherry Brandy Liq**)

## **Cookies & Cream**

Vanilla Ice cream layered with crushed Oreo cookies & chocolate sauce, topped with whipped cream & an Oreo cookie (**Baileys Irish Cream**)

## **Mint Heaven**

Vanilla Ice cream layered with crushed Mint Slice biscuits & chocolate sauce, topped with whipped cream & shards of Peppermint Crisp (**Creme De Menthe Liq**)

## **The Milky Way**

Vanilla Ice cream layered with pieces of Milky Way, marshmallows & chocolate sauce, topped with whipped cream & a mini Milky Way bar (**Kahlua**)

## **Monkey Business**

Vanilla Ice cream layered with crushed banana lollies, choc chips & banana sauce, topped with whipped cream & a banana lollies (**Banana Liq**)

## **Raspberry Trails**

Vanilla Ice cream layered with pieces of marsh mellow biscuit & raspberry sauce, topped with whipped cream & a mini Wagon Wheel (**Chambord**)