



starters

- garlic & herb bread** 4.9
freshly baked bread with olive oil, balsamic & dukkah 6.9
small grazing plate dips, olives, salt & pepper squid served with flat bread 14.9
chef's grazing platter dips, salt & pepper squid, spanish ham, chorizo, olives, tortilla, bbq chicken, meat balls with spicy sauce, summer salad & house selection of breads 28.9 extra bread 2.0
oysters natural with lemon ½ doz 11.9 1 doz 17.9
 kilpatrick ½ doz 13.9 1 doz 19.9
caramelized onion, olive & goats cheese tart with a beetroot & soft herb salad 13.9
salt & pepper squid with orange, fennel & chive salad & caper aioli 13.9/18.9
asparagus, persian feta & witlof salad with poached egg, pancetta & hazelnut dressing 11.9
smoked salmon fried potato & leek terrine with crème fraiche & spiced cornichons 11.9

main s

- caesar salad** with baby cos, bacon, anchovies, croutons, poached egg & shaved parmesan 16.9
 with **grilled chicken tenderloins** 18.9
warm chicken salad with pumpkin, feta, pear, rocket & fig balsamic dressing 18.9
king george whiting cider battered or grilled, served with chips, garden salad & lime aioli
 two pieces 23.9 three pieces 28.9
market fish of the day POA
tarragon potted australian prawns served with melba toast, rocket, bread & butter pickles 20.9
casareccia pasta with chicken, pancetta, basil & sundried tomato nage & parmesan 19.9
potato gnocchi with prawns spinach, lemon & a caper burnt butter sauce 17.9
butternut pumpkin ricotta rotolo with grilled asparagus & salsa rossa 17.9
slow roasted pork belly with apple galette, celeriac remoulade, cider glaze & crackling 18.9
pan-seared duck breast with a duck spring roll, asian greens, soy & star anise jus 18.9
roasted barossa chicken breast with pea & mint fritters, curry dressing & pickled cucumber salad 21.9
tandoori chicken with cucumber & mint salsa, raita & flat bread 17.9
lamb saddle stuffed with spinach & feta, potato puree, truss tomatoes & mint jelly 23.9
chicken breast schnitzel 17.9 or **beef porterhouse schnitzel** 17.9
 served with fries & fresh garden salad
beef fillet crusted with herbs gruyere & peppercorns, potato gratin & red wine jus 25.9
char-grilled steaks served with fondant potatoes, confit shallots & mushroom jus
 300g pure south australian angus scotch fillet 28.9
 400g t-bone 25.9
sauc es: plain gravy, diane, swiss brown mushroom, pepper 1.0
 parmigiana 2.0

side s

- rocket, pear & parmesan salad** 8.9 **sea salt fries** with aioli 6.9
sautéed green vegetables 8.9 **seasoned wedges** with sweet chilli & sour cream 9.9
duck fat roasted potatoes 7.9

no individual billing