STARTER + SIDES

Warm Bread Roll VEG — 2
with butter

Herb & Garlic Fleurieu Coast Focaccia VEG — 15
herbs, garlic butter, seeded mustard, cheese; suits two

Crumbed Bavarian Camembert VEG — 19
served with Cumberland sauce, walnuts, lavosh crackers

Bowl of Chips VEG — 14
suits one to two; sauce + 1

Golden Wedges VEG — 17
sweet chilli, sour cream; suits two

Corn Ribs VEGAN — 18
corn ribs, tequila mayo

SCHNITZEL

Herb-Crumbed Chicken Breast Schnitzel — 27
tender chicken breast crumbed in-house
served with hot chips and fresh garden salad

Herb-Crumbed Beef Schnitzel — 29
tender beef crumbed in-house
served with hot chips and fresh garden salad

Port Wine Gravy 3.5	Pepper Sauce 4.5	Mushroom Sauce 5.5	Diane Sauce 4.5

The Classic Parmy — +7
house-made napolitana sauce and blended cheese

Hawaiian — +9
bacon, pineapple, cheese, napolitana sauce

Sweet Chilli Bacon — +9
bacon, cheese, sweet chilli sauce, napolitana sauce

Kilpatrick — +9
bacon, cheese, barbeque sauce, worstershire sauce

Pepperoni Parmy — +9
pepperoni, cheese, barbeque sauce, napolitana sauce

Mediterranean — +10
chorizo, pepperoni, olive, cheese, blistered cherry tomato, napolitana sauce

Meatlovers — +10
chorizo, bacon, pepperoni, cheese, napolitana sauce

Poseidon — +13
5 garlic prawns in a creamy garlic bechamel
add avocado + 3

SEAFOOD

Crumbed Calamari — 32
served with fresh garden salad, chips, garlic aioli

Traditional Fish & Chips GFO — 29
beer-battered, herb-crumbed, or grilled NZ Hoki;
with fresh garden salad, chips, tartare

Garfish — 32
herb-crumbed or battered;
with fresh garden salad, chips, tartare

MAIN

Porterhouse Steak GFO — 48
250g porterhouse steak served with chips, salad
+ choice of sauce (included)
+ café de Paris butter + 2

Rump Steak GFO — 43
300g rump steak served with chips, salad
+ choice of sauce (included)
+ café de Paris butter + 2

Gourmet Pork Sausages — 33
port wine gravy, mash, vegetables, red onion jam, baked apple

Coconut Chickpea Curry VEGAN GF — 29
tasty mild curry with vibrant sweet-and-sour flavours, served with lemon quinoa rice

Vegan Garden Salad VEGAN GFO — 33
sweet chilli tofu, roasted pumpkin, almonds, crunchy noodles, fried shallots

KIDS

Grilled Fish & Chips GFO — 18
salad, tomato sauce

Battered Fish & Chips — 18
salad, tomato sauce

Crumbed Chicken Strips & Chips — 18
salad, tomato sauce

Ham & Cheese Pizza — 18
add pineapple + 2

Penne Napolitana VEG — 18
penne pasta, napolitana sauce, cheese

Chicken Schnitzel & Chips — 18
add gravy + 2 add parmy + 4

DESSERT

Milkshake — 10
chocolate, strawberry, caramel, vanilla

Ice-Cream Sundae NUT-FREE — 10
chocolate, strawberry, caramel, vanilla

House-Made Chocolate Brownie — 16
shiraz ganache, crushed pistachios, ice cream, coulis

Lemon Curd Pavlova GF — 16
berries, whipped cream, coulis

Nutella Parfait — 16
biscoff, berries, parfait, whipped cream

Affogato GF — 16
espresso coffee over ice cream
liqueur available on request

Burnt Mallee Honey Almond Ice-Cream GF — 16

TEA + COFFEE

Flat White, Latte, Cappuccino, Chocolate — 6
add extra shot +1 mug +1 alt milk +1

Pot of Tea
small pot 6 large pot 9



Commercial kitchen. Meals may contain traces of peanuts, tree nuts, eggs, soy, seafood, garlic, onion, peppers, and gluten.
Garden salad contains lettuce, capsicum, carrot, tomato, Chinese cabbage, Spanish onion, and cucumber. Garden salad dressing contains olive oil, mustard, honey, vinegar. Napolitana sauce contains garlic, celery, carrots, and onions. Variations are not possible. Drinks are available from the bar. Sorry, no BYO.