



**+ to start...**

|   |      |
|---|------|
| garlic, thyme & rosemary focaccia bread toasted   | 5.5  |
| marinated olive selection from coriole vineyards, chilli & fennel salt grissini                 | 9.0  |
| asparagus & woodside goat's curd custard, blanched spears, oven dried tomato & baby basil salad | 14.0 |

**+ entrees...**

|  |      |
|--|------|
| freshly made soup... see daily specials  | POA  |
| chef's chicken & bacon paté with tomato jam, grilled crostini, wild rocket & reggiano salad      | 14.0 |
| chilli salt fried whitebait, garlic aioli & fresh lemon  | 12.0 |
| cold smoked salmon lasagne, garlic oil poached potatoes, dill mustard dressing & cress           | 16.8 |
| tomato braised, chilli & fennel seed meat balls with garlic ciabatta toast & shaved grana padano | 12.5 |

**+ sa pacific oysters...**

|  | half doz. | doz. |
|--|-----------|------|
| nude, fresh lemon, lime & tabasco syrup                      | 15.0      | 28.0 |
| nude, bloody mary shooters & fresh celery                    | 15.0      | 28.0 |
| nude, vietnamese nuoc cham chilli dressing & fresh coriander | 15.0      | 28.0 |
| baked, cambrai bacon killers                                 | 18.0      | 30.0 |
| <b>mixed dozen</b>   |           | 32.0 |

**+ cos plate...(to share)**

|   |                  |      |
|---|------------------|------|
| chef's selection of entree items to share.. waiting staff will advise | plate for 2...   | 28.5 |
|   | platter for 4... | 50.0 |

## + mains...

|   |      |
|---|------|
| caesar salad... just cos! ( <b>our speciality</b> ) ( <i>recommended by gourmet traveller magazine</i> )  | 18.0 |
| hay valley <b>lamb rump</b> roasted & dressed with garlic & oregano vinaigrette, served with a watermelon, feta, mint, olive & baby spinach salad               | 29.5 |
| white cut <b>free-range chicken fillet</b> , marinated in soy, ginger & shallot, with asian slaw, fresh coriander & lemongrass jus                              | 29.5 |
| spencer gulf <b>king prawns</b> , wrapped in sugar cured bacon & baked, with a white bean, smoked truss tomato & celery heart salad, lemon & chilli vinaigrette | 35.0 |
| robarra whole baby barramundi wrapped 'en papillote' with tomato, basil, garlic, wine, & red onion, baked & served with lemon                                   | 32.0 |

## + grilled & seasoned aged steaks...

We are licensed with Meats Standards Australia (M.S.A.), using only quality meat supplied by growers associated with the M.S.A. quality accreditation program. The result is a guaranteed quality product graded from premium Australian beef, sourced locally. We believe in serving our steaks in a simple manner allowing true flavour & texture to be recognized.

### the 'Tomahawk' steak to share...

grilled, roasted & carved coorong angus rib-eye on the bone, served medium rare with all of our sauces, spuds & mustards (allow 30 minutes)... \$12.50 per 100g

## + steak list

|  |      |
|--|------|
| local yearling <b>eye fillet</b> , 250g... ( <i>black angus, 60 days grain fed</i> )   | 31.5 |
| dry-aged <b>scotch fillet</b> , 300g... ( <i>coorong angus 21days <b>dry aged</b>, 60 days grain fed</i> )   | 38.5 |
| <b>rib eye</b> on the bone, 500gm... ( <i>local s.a. coorong angus, 60 days grain assisted</i> )   | 42.0 |
| dry aged <b>entrecote double</b> , 300gm... ( <i>coorong angus sirloin, 21days <b>dry aged</b>, 60 days grain fed</i> )<br><i>..try served traditionally with our café de paris butter &amp; fries</i> | 38.0 |
| <b>steak 'n caesar</b> ... minute steak, fried diced potatoes & rich glaze with side Caesar ... ( <i>lunch only</i> )  | 25.9 |

### served with your choice of ...

fried diced potatoes with sea salt & rosemary  
smoked paprika spiced wedges  
truffle scented mash  
shoestring french fries  
baked potato & cheddar cake

+

### served with your choice of ...

rich red wine beef glaze  
green peppercorn jus  
swiss mushroom creme  
café de paris butter  
gorgonzola & brandy butter  
mustards – house-made hot & seeded  
sauce béarnaise

## + sides...

|   |      |
|---|------|
| green salad                                   | 6.5  |
| side caesar salad                             | 9.9  |
| tomato salad with fetta & kalamata olives     | 12.5 |
| fried diced potatoes with sea salt & rosemary | 6.5  |
| seasoned french fries                         | 6.5  |
| buttered steamed greens                       | 6.5  |
| garlic roasted mushrooms                      | 6.9  |