

menu

We are committed to using the very best local produce to ensure our menu stays modern and uniquely Australian.

My food philosophy has always been to use the best seasonally available ingredients, from Spencer Gulf squid and SA King prawns from a sustainable fishery, Barossa Valley smallgoods, premium Riverine grain-fed beef, and free-range chickens from the Yarra Valley.

Having worked, travelled and cooked my way around the world, I have come to appreciate the importance of why all good chefs use only the best local and seasonal produce.

My menu is designed to showcase the main component of the dish, and then we encourage you to enjoy our salad and vegetable bar, which I am proud to say has enjoyed the reputation of being Adelaide's best.

We offer a range of modern day pulses, grains, seeds and nuts, incorporating all the food groups. The vegetables and salads are all seasonal, and in line with my food philosophy, will always be innovative and interesting.

I encourage you all to embrace and enjoy our new menu.

Gary Rule

Executive Chef



Starters

	[2]	[4]
Garlic Focaccia [v] House-made rosemary and cheese focaccia with a garlic and parsley butter	5.0	8.0
Toasted Focaccia Bruschetta [v] with fresh tomato, basil & Persian feta crumble		10.0
Chicken Dumplings with soya & fresh chilli		10.0
Crispy Sweet Potato & Noodle Balls [v] with a Szechuan pepper glaze		10.0
Braised Duck Spring Rolls with chilli plum dipping sauce		10.0
Roasted Lamb Meatballs in a tomato ragout, topped & grilled with Danish feta		10.0
Any 1 starter and salad and veg bar		25.0
Any 2 starters and salad and veg bar		30.0

oysters

	[6]	[12]
Smokey Bay Oysters Natural, served with fresh lime wedges	18.0	34.0
Kilpatrick, served with shaved Barossa speck	20.0	38.0

salads

Super Salad [your choice of Prawns, Chicken, Marinated Lamb][gf] shredded kale, cauliflower, zucchini, carrot, mixed sprouts, Persian feta & mixed quinoa tossed in a lemon vinaigrette		30.0
Traditional Chicken Caesar baby cos, crispy bacon, creamy parmesan dressing & a poached egg		28.0

mains

Pan-Roasted Chicken Kiev with a twice baked goats cheese soufflé, grilled asparagus and champagne cream		32.0
Pan-Seared Barramundi Fillet [gf] with a Du Puy lentil, roasted beetroot and fetta salad topped with a dill caper butter		34.0
Marsala SA King Prawns on a lemon, roasted pine nut, basmati rice pilaf, minted yoghurt and coriander		36.0
Mixed Mushroom Risotto [v] with triple cream brie and baby spinach		34.0

[v] - vegetarian [gf] - gluten free

Please advise staff of any allergies before ordering meals

02

grills [gf]

All our premium steaks are seasoned and served with parmesan & truffle infused hand cut chips, and your choice of sauce

Scotch Fillet [300g] 38.0

grass-fed, 100-day grain finished, farmed North-Eastern Queensland

Rib Eye [500g] 45.0

Certified Hereford, grain-fed, marble score 2, farmed Southern Fleurieu SA

Sauces [all gf and house-made]

gravy, mushroom, pepper, diane or Argentinian chimmi churri

classics

Hand Crafted Prime Beef Burger 24.0

cheddar cheese, house made streaky bacon, tomato & butter lettuce, zuni pickles, spicy tomato relish, on a soft white glazed toasted bun with shoestring fries

Salt & Pepper SA Spencer Gulf Trawler Squid [gf] 26.0

served with shoestring fries and house made parsley & caper tartare

Coopers Beer Battered Fish Fillets 24.0

served with golden chips and house made parsley & caper tartare

[grilled or crumbed available on request]

Seafood Combo 28.0

Coopers Ale battered fish fillet and salt & pepper SA trawler squid served with golden chips and house made parsley & caper tartare

[grilled or crumbed fish available on request]

Chicken Breast Schnitzel [300g] 24.0

served with golden chips

[add sauce 2.5] [add parmigiana topping 3.0]

Porterhouse Schnitzel [300g] 25.0

served with golden chips

[add sauce 2.5] [add parmigiana topping 3.0]

Roast of the Day [gf] [see specials board] 24.0

served with roasted potatoes & gravy

Soup of the Day [see specials board] 18.0

served with toasted focaccia bread [includes salad & veg bar]

Salad & Veg Bar [v] 18.0

seasonal gourmet salad & veg as a main

Sauces [all gf] 2.5

gravy, mushroom, pepper, diane or Argentinian chimmi churri



pizzas

All pizzas have the option of a tomato or bbq base

Gluten free bases available on request

4.0

The Classic H&P

virginian ham, pineapple, aged cheddar & mozzarella

22.5

Vegetarian [V]

roasted pumpkin, mixed heirloom tomatoes, char-grilled capsicum, kalamata olives & baby spinach topped with Woodside goat's curd, aged cheddar & mozzarella

24.0

Mediterranean Braised Lamb

spiced braised lamb shoulder, aged cheddar & mozzarella, grilled eggplant, semi-dried tomatoes & garlic yoghurt finished with roasted almond dukkha

26.5

Cajun Spiced Char-Grilled Chicken

cajun spiced chicken, doubled smoked bacon, Spanish onion, vine-ripened tomatoes, aged cheddar & mozzarella topped with Caesar dressing, fresh rocket & shaved parmesan

26.5

Barossa Smokehouse

Barossa smoked chorizo sausage, double smoked Barossa leg ham, Barossa Sopressa salami, Barossa pepperoni, Spanish onion, aged cheddar & mozzarella topped with fresh chilli

26.0

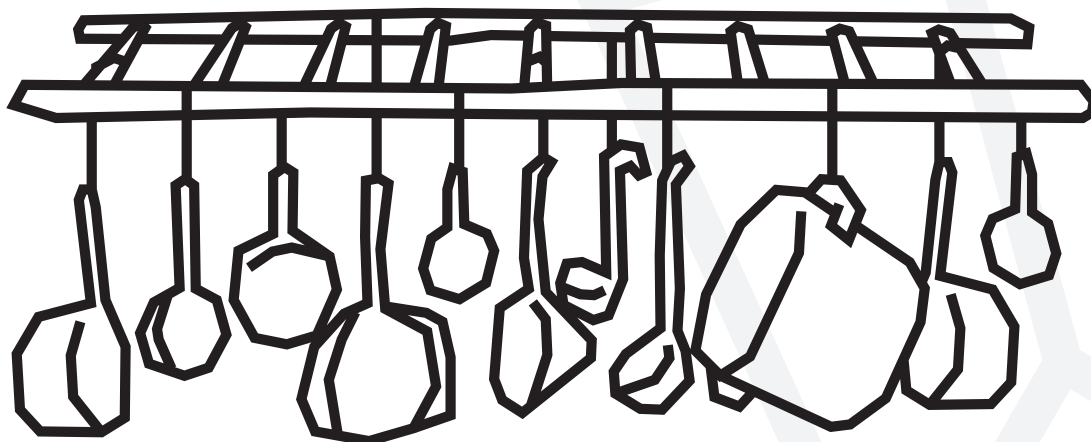
Heirloom Tomato & Buffalo Mozzarella [V]

heirloom ox heart tomato with basil & roasted pinenut pesto, with fresh buffalo mozzarella

25.5

Extras available on request, charges apply

chef's tales



[V] - vegetarian [gf] - gluten free

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04

lil' ones

All lil' meals are served with a complimentary soft drink or juice & include the salad & veg bar
Lil' ones meals only available to children 12 years & under

10.5

Chicken Nuggets
with golden chips & tomato sauce

Fried Fish
with golden chips & tomato sauce

Chicken or Porterhouse Schnitzel [add parmigiana topping 1.5]
with golden chips & choice of sauce

Ravioli
beef filled pasta with tomato napolitana sauce & grated cheese

Ham & Pineapple Pizza
double smoked ham, pineapple & mozzarella cheese

Roast of the Day [gf]
see specials board

Salad & Veg Bar [v]
seasonal gourmet salad & veg as a main

Junior Chocolate Fondue
vanilla bean ice cream, milk or dark chocolate from our fountain & the hardest choice of all: lollies or fruit

5.0

Junior Sundae
vanilla bean ice cream, milk or dark chocolate from our fountain, topped with hundreds & thousands

5.0

desserts

Chocolate Delice layered caramel truffle, dark chocolate mousse, gnache icing and hazelnut toffee croquant	10.0
Steamed Date Pudding with a maple glaze, creme fraiche and spun toffee	10.0
Baked Apple Tart with an almond custard frangipane, rum braised currants, salted caramel sauce and vanilla ice-cream	10.0
Trio of House Made Ice Cream [gf on request] see your friendly wait staff for today's flavours, with brandy snap wafers & tuile biscuits	9.0
Affogato [gf] vanilla bean ice cream, espresso shot & a choice of Baileys, Frangelico, Drambuie, Tia Maria, Cointreau or Kahlua, served with choice of milk or dark chocolate shot	12.0
Chocolate Fondue [gf] [serves 2] your choice of milk or dark chocolate served with fresh seasonal fruits, berries & marshmallows	16.0
Cheese Platter [gf on request] with a selection of vintage, soft and blue cheeses, seasonal condiments, served with warm flat bread	per person 12.0

for the kids

Junior Chocolate Fondue vanilla bean ice cream, milk or dark chocolate from our fountain & the hardest choice of all: lollies or fruit	5.0
Junior Sundae vanilla bean ice cream, milk chocolate from our fountain, topped with hundreds and thousands	5.0

