MENU

GARDEN BAR

STARTERS ↓

GARLIC BAGUETTE [V] — 9.0
garlic and parsley butter

SOUP OF THE DAY — 15.0
served with cheesy sourdough

HOUSEMADE DIPS TRIO [V] [GFO] — 22.0
porcini mushroom & black garlic, hummus, poppy seed skordalia
served with warm pita

CHEESE & SPRING ONION CROQUETTES [V] — 22.0
served with tomato & mustard seed kasundi chutney

POTATO & PEA SAMOSAS [VG] — 22.0
served with mint & tamarind chutney

FRIED ZUCCHINI, SWEETCORN & HALOUMI FRITTERS [V] — 24.0
served with Adelaide Hills goats curd

OYSTERS NATURAL [A] [GF] — [6] 28.0 | [12] 50.0
served with fresh lemon wedges.

OYSTERS KILPATRICK [A] [GF] — [6] 30.0 | [12] 55.0
served with a spicy bbq sauce topped with Barossa speck

PIZZA ↓

TOMATO OR BBQ BASE WITH AUSTRALIAN TASTY CHEESE
vegan mozzarella — +3.0
gluten-free base — +6.0

THE CLASSIC H&P — 26.0
Barossa leg ham and pineapple.

VEGETARIAN [V] [VGO] — 29.0
roasted pumpkin, mixed heirloom tomatoes,
char-grilled capsicum, kalamata olives & baby spinach
with Adelaide Hills goats curd

CAJUN SPICED CHAR-GRILLED CHICKEN — 30.0
Cajun spiced chicken, double smoked bacon, Spanish onion,
vine-ripened tomatoes, topped with Caesar dressing,
fresh rocket and shaved parmesan

MEDITTERANEAN LAMB — 30.0
pulled lamb shoulder, onions, tomato, cumin, chilli flakes,
parsley, smoked paprika topped with Greek yoghurt

BAROSSA SMOKEHOUSE — 32.0
Barossa smoked chorizo sausage, double smoked Barossa
leg ham, Barossa sopressa salami, Barossa pepperoni,
Spanish onion, topped with fresh chilli

MARGHERITA [V] [VGO] — 27.0
garden tomatoes, buffalo mozzarella, topped with fresh basil

SALADS ↓

CHICKEN CAESAR [GFO] — 28.0
char-grilled chicken, creamy parmesan dressing,
Barossa smoked bacon & foccacia croutons
topped with a poached egg

MOROCCAN COUS COUS & CHICKPEA SALAD [GF, VG] — 28.0
Medjool dates, coriander, mint, blood orange,
tossed with roasted sesame, pistachio, cumin seeds & pomegranate

add Danish feta [GF] — +6.0
add grilled chicken [GF] — +6.0
add grilled haloumi [GF] — +6.0

SHARING ↓

TASTING PLATTER (serves 2-3) — 60.0
fried zucchini, sweetcorn and haloumi fritters
served with Adelaide Hills goats curd
marinated olives, roasted red peppers & bocconcini
buttermilk fried chicken with hot sauce & ranch
salt & pepper squid [A] *with lemon wedges & housemade tartare*
trio of dips with warm pita

HOUSE WEDGES [V] — 18.0
with sweet chilli and sour cream

HOUSE CHIPS [V] [GF] — 16.0
with gravy and aioli

BURGERS + WRAPS ↓

BUTTERMILK FRIED CHICKEN BURGER — 27.0
with cos lettuce, fresh tomato, cheese and
ranch dressing served with chips
add streaky bacon — + 2.0

BUTTERMILK FRIED CHICKEN WRAP — 27.0
with cos lettuce, fresh tomato, red onion,
cheese and ranch dressing served with chips
add streaky bacon — + 2.0

GRILLED WAGYU BEEF BURGER — 27.0
with cos lettuce, fresh tomato, American cheese, pickles,
mayonnaise & tomato sauce, served with chips
add streaky bacon — + 2.0

LIL ONES ↓

CHICKEN NUGGETS — 12.0
served with chips and tomato sauce

FRIED FISH [GFO] — 12.0
served with chips and tomato sauce

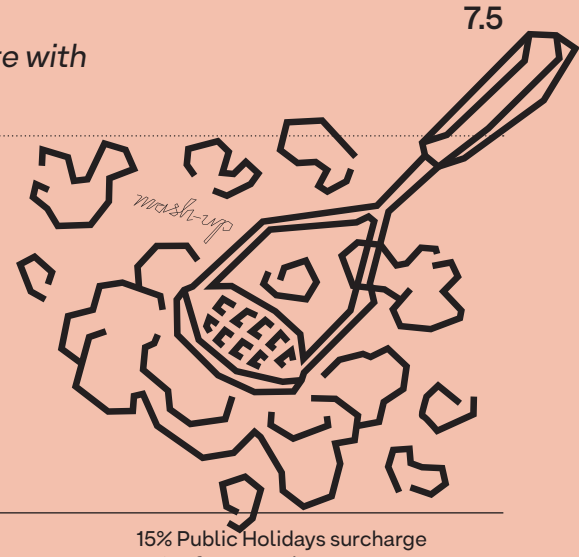
CHICKEN SCHNITZEL — 13.0
served with chips and tomato sauce
add parmigiana topping — + 2.0

H+P PIZZA [GFO] — 12.0
Barossa leg ham, pineapple and mozzarella cheese.

SPAGHETTI BOLOGNAISE — 12.0
spaghetti topped with rich beef and tomato bolognaise
sauce topped with parmesan

JUNIOR SUNDAE — 6.5
vanilla bean ice cream, milk chocolate,
topped with hundreds and thousands

JUNIOR CHOCOLATE FONDUE [GFO] — 7.5
vanilla bean ice cream, milk chocolate with
the choice of lollies or seasonal fruit



KITCHEN OPEN 11:30AM DAILY
TILL 8:30PM SUN to THURS
TILL 9:00PM FRI to SAT

Please advise staff of allergies
and dietary requirements.
All nuts are listed on the menu.
Our kitchen is not nut free.

GF: Gluten Free
VG: Vegan
V: Vegetarian
VGO: Vegan Option
GFO: Gluten Free Option

Seafood Country of Origin
A: Australian
I: Imported
M: Mixed

15% Public Holidays surcharge
1.5% Eftpos surcharge
1.9% Amex surcharge

MENU

GARDEN BAR

MAINS ↓

GARLIC PRAWNS [I · GF] — 35.0
pan-fried in a garlic white wine cream sauce with spring onions served with steamed basmati rice & crispy shallots

ASIAN STYLE PORK BELLY BOWL [GF] — 36.0
master stock braised pork belly, steamed flat rice noodles, sauteed greens tossed in a sticky black vinegar glaze

CHAR GRILLED & MARINATED SQUID SALAD [I GF] — 38.0
blackened pineapple, jalepeno & red onion salsa with crispy crushed white kipfler potatoes

PAN SEARED DEEP SEA PERCH [A GF] — 42.0
with sauteed seasonal greens, steamed new potatoes, herbs, beurre blanc sauce, topped with salmon roe caviar

PUMPKIN & RICOTTA RAVIOLI [V] — 34.0
sun-dried tomato, cream, roasted capsicum & baby spinach

CLASSICS ↓

ROAST OF THE DAY [GFO] — 34.0
see specials board

CURRY OF THE DAY [GFO] — 34.0
see specials board

PASTA OF THE DAY [GFO] — 34.0
see specials board

SEAFOOD COMBO [M GFO] — 35.0
S&P Squid [A] **& Battered Hake Fish** [I]
served with chips & garden salad, house made caper tartare and lemon, grilled or crumbed on request

AUSTRALIAN SALT & PEPPER SQUID [A GF] — 33.0
served with chips & garden salad, house made caper tartare and lemon

COOPERS BEER BATTERED HAKE FISH FILLETS [I GFO] — 30.0
served with chips & garden salad, house made caper tartare and lemon, grilled or crumbed on request

BUTTERMILK CHICKEN BASKET — 24.0
served with an apple kohlrabi slaw, chips, hot sauce and ranch aioli dressing.

CHICKEN BREAST SCHNITZEL — 29.0
served with chips & garden salad

BEEF SCHNITZEL — 32.0
served with chips & garden salad

SAUCES [GF] — +4.0
gravy, mushroom, Diane, pepper or Argentinian chimmi churri

TOPPINGS [GF]
parmigiana — +4.0
vegan parmigiana — +6.0

ADD SIGNATURE PRAWN SAUCE [I GF] — +15.0
6 prawns pan-fried in a rich garlic cream sauce

THE GRILL ↓

EYE FILLET MIGNON, 250g — 55.0
wrapped in Barossa smoked speck, Australian Black Angus, grass fed 200-day grain finished,marble score 3 (min) farmed SA

SCOTCH FILLET, 300g — 52.0
Australian Black Angus, grass-fed, 200-day grain finished, marble score 2-3, farmed Gippsland VIC

all steaks are cooked to your liking, served with chips and garden salad [GFO]

SAUCES [GF] — +4.0
gravy, mushroom, Diane, pepper or Argentinian chimmi churri

ADD SIGNATURE PRAWN SAUCE [I GF] — +15.0
6 prawns pan-fried in a rich garlic cream sauce

DESSERTS ↓

CHOCOLATE & STICKY DATE PUDDING — 15.0
served with caramel sauce, fresh banana & vanilla bean ice cream

HOUSEMADE PROFITEROLES — 16.0
filled with milk chocolate mousse, vanilla creme patissiere served with dark chocolate

TIRAMISU — 16.0
marscapone mousse, coffee-soaked sponge, whipped cream, dusted with Belgium cocoa powder & chocolate shavings

CHOCOLATE & SALTED CARAMEL DELICE [GF] — 16.0
almond biscuit, chocolate mousse, salted caramel mousse topped with chocolate ganache

HOUSEMADE ICE CREAM TRIO — 15.0
see specials board for daily selections

AFFOGATO [GF0] — 20.0
vanilla bean ice cream, espresso shot, choice of Bailey's, Frangelico, Drambue, Tia Maria, Cointreau or Kahlua served with milk or dark chocolate shot

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