

MENU

SMALL BITES

Home Made Soup (V) (GFO) \$12

with crusty bread

Garlic and Herb Bread (V) \$10

add cheese \$2

Crispy Duck Shank Bites (GF) \$18

with chilli caramel sauce, pickled carrots and white radish

Salt n Pepper Squid (GFO) \$16

with harissa aioli and parsley chips

Popcorn Chicken (GF) \$14

with sriracha dipping mayo and jalapeno slaw

Garlic Prawn Pot \$20

with crusty bread

Haloumi Chips (GF) \$20

with tomatoes, mint, KI fig glaze, pomegranate seed and a sumac mayo

FROM THE CHAR GRILL

Bay To Paddock (GFO) \$39

steak, SA lamb chop, garlic prawns and crispy squid with fries, salad and choice of sauce

250g Porterhouse Steak (GFO) \$30

cooked to your liking served with fries, salad and choice of sauce

400g T-Bone Steak (GFO) \$40

with herb mash, charred corn battered onion rings, slaw and your choice of sauce

SA Lamb Chops (GFO) \$29

with fries, salad and your choice of sauce

SCHNITZELS

300g Beef or Chicken Schnitzel \$22

served with fries, salad and your choice of sauce

Extra Toppings

Parmy : napoli sauce, cheese \$3

Rango : bbq sauce, pulled beef, onion, cheese and tangy aioli \$5

SAUCES

Gravy : plain, mushroom, peppercorn, garlic \$3

Garlic butter prawns \$10

Creamy prawns \$10

swap fries for herb mash \$2

swap salad to veg \$1.50

BURGERS (GFO)

Bacon "Double Cheese" Burger \$20

80% beef 20% pork belly patty with streaky bacon, liquid cheddar, american cheese, pickles and tomato sauce with fries

Fried Polenta Burger \$22

polenta, dehydrated tomatoes, burger cheese, sriracha mayo, crispy shallots, lettuce with fries

Popcorn Chicken Burger \$24

popcorn chicken, bacon, jalapeno slaw, beer and tomato chutney, ranch dressing and fries

add a beef & pork patty or chilli beef \$6

SEAFOOD & OTHER MAINS

Fish 'n' Chips (GFO)

1 piece \$20 | 2 pieces \$25

battered, crumbed or grilled with fries, salad and caper aioli

Salt 'n' Pepper Squid (GFO) \$25

with fries, salad and harissa aioli

Manhattan Seafood Chowder (GFO) \$27

tomato base chowder with flake, prawns, mussels and scallops served with crusty bread

Tamarind Glazed Salmon (GFO) \$38

with laksa broth, egg noodles, asian stirfry and crispy shallots

Slow Braised Veal Osso Bucco (GF) \$33

with saffron risotto, gremolata and braised veg

SA Lamb Shank Pie \$26

with herb mashed potatoes, buttered broccolini, charred carrots, rosemary salt and red currant jus

Pan Seared Haloumi (V) (GFO) \$24

with dehydrated tomatoes, grilled Mediterranean vegetable stack, romesco and an almond orange and KI fig cous-cous

LOADED FRIES

Cheese Overload \$19

liquid cheese, grated cheese, parmesan and bacon

Mexican \$24

chilli beef, jalapenos, liquid cheese and sour cream

Meat Feast \$29

popcorn chicken, bacon, pork belly, bbq sauce and cheese

SIDES

house salad \$8

mixed vegetables \$8

mashed potato \$8

fries with mayo \$10

wedges with sweet chilli and sour cream \$12

onion rings with bbq sauce \$10

WINE LIST

Sparkling

Penny's Private Label	\$6.50	\$26.00
Dudley Bubbly	\$9.00	\$39.00

Savignon Blanc

Penny's Private Label	\$6.50	\$26.00
False Cape Silver Mermaid	\$9.00	\$41.00
Ta ku (NZ)	\$7.00	\$32.00

Reisling

False Cape	\$9.50	\$42.00
Pikes	\$9.00	\$41.00

Moscato

Dudley Ripple	\$9.00	\$41.00
---------------	--------	---------

Chardonnay

False Cape The Captain	\$10.00	\$44.00
------------------------	---------	---------

Pinot Grigo

False Cape Montebello	\$9.50	\$42.00
-----------------------	--------	---------

Rose

Squealing Pig	\$9.00	\$41.00
---------------	--------	---------

Shiraz

Penny's Private Label	\$6.50	\$26.00
False Cape Graveyard	\$10.00	\$44.00

Cabernet Sauvignon

Bleasdale Mulberry Tree	\$8.50	\$37.00
-------------------------	--------	---------

Pinot Noir

Nepenthe Altitude	\$9.00	\$41.00
-------------------	--------	---------

Merlot

Dudley	\$9.00	\$41.00
--------	--------	---------

Blends

Dudley Shearing Shed CSM	\$8.50	\$37.00
Yalumba Barossa GSM	\$9.00	\$41.00

Due to COVID restrictions we have chosen to keep our winelist short to avoid wastage, if you cannot find something that you like please check out our wine range in the bottleshop and add \$15 for corkage