

STARTERS

Garlic Bread 8

Three slices of focaccia loaf with garlic & parsley butter

Mustard & Cheese Bread 8

Three slices of focaccia loaf with seeded mustard and grilled cheese

Dips Board 14

Trio of house made dips selected by the chef served with pita bread, olives, Turkish bread and feta
Add extra pita bread 3

Soup of the Day 8

House made soup served with garlic bread

Lamb Skewers 10

Finely sliced Fleurieu lamb dusted with Middle Eastern spices served with tzatziki

Chicken Tasters 12

Buttermilk soaked chicken spare ribs fried golden and drizzled with sticky sweet soy sauce

SIDES

Chef's Vegetables 6

Medley of chef's greens

Chef's Salad 5

Tossed fresh salad served with mustard vinaigrette

Wedges 10

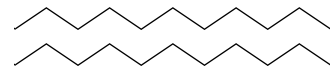
Served with sweet chilli sauce and sour cream

Fries 8

Large share bowl served with tomato sauce

Sweet Potato Fries 8

Served with bacon and caramelised onion aioli



KIDS MENU

All \$9

Includes 1 free soft drink

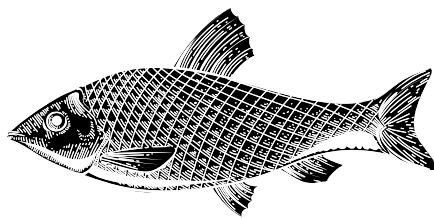
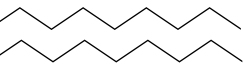
Chicken Nuggets & Chips

Cheesy Pasta & Bread

Battered Fish & Chips

Cheese Burger & Chips

Ham & Cheese Pizza



SEAFOOD

GRILL

Seafood Trio (GF) 29 GF*

Market whitefish, panko crumbed prawns and crispy salt 'n' pepper squid served with chips, salad, lemon and tartare sauce

Salt and Pepper Squid Sml 17 OR Lrg 22

Lightly dusted in our own native inspired seasoning, fried golden & served with chips, salad & tartare sauce **GF**

Fish and Chips 1pce 16 OR 2pce 22

Your choice of crumbed, battered or grilled fish fillets served with chips, salad, lemon & tartare sauce **GF***

Crumbed Prawns 5pce 19 OR 10pce 24

Panko crumbed prawns served with chips, salad, lemon & tartare sauce

Tasmanian Salmon Nicoise 28 GF

Salmon fillet seared & served on a warm bed of green beans, mixed baby tomatoes, Spanish onion, roasted red peppers, Kalamata olives & boiled egg with house dried Roma tomatoes and a sprinkle of dukkah

350g Coorong Black Angus Rump 27 GF

The Fleurieu Peninsula's grass fed Angus Rump cooked to your liking & served with chips & salad

300g Riverine Scotch Fillet Steak 32 GF

Murray Valley's finest grain fed scotch cooked to your liking and served with chips & salad

Chicken Mignon 24 GF*

Prime chicken breast wrapped in pancetta cooked sous vide style finished on the grill with seasoned mash, mustard crouton & our creamy mushroom sauce

Cashew Crusted Lamb Rump 27

Served with wilted greens, mash, sticky balsamic & house dried Roma tomatoes

Sticky Beef Ribs 1 @ 22 OR 2 @32

Served with a rich Bourbon BBQ glaze, red cabbage slaw & chips

Murraylands King Henry Pork Rib Eye 28

Rolled in mustard & macadamia crumbs & fried golden on a sweet potato mash with a cider jus & apple compote **GF**

PIZZA

All pizzas come on a 10' base

Takeaway pizza box \$1

Barossa Gypsy Ham & Candied Pineapple

21

on a tomato sugo base with our unique three cheese blend

Spiced Lamb Backstrap 23

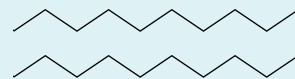
with rocket, roast pumpkin, Willunga almonds & cherry tomatoes on a tomato sugo base with our three cheese blend & tzatziki

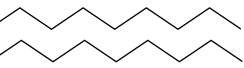
Seafood Delight 24

Prawn tails, local squid strips & plump scallops on a light cream cheese base with our three cheese blend, caramelized leek & a hint of fresh marjoram

Super Supreme 24

Barossa gypsy ham, tomato, bacon mushrooms, roasted red peppers, olives, caramelized onion jam on a tomato sugo base with our three cheese blend





CLASSICS

Half Chicken OR Beef Schnitzel 16

Half crumbed chicken breast or beef porterhouse schnitzel served with chips and salad

English Pork Sausages 18

Traditional thick pork sausages served with mash, chef's greens & gravy

Roast of the Day 18 GF

Tender roasted meat served with roasted vegetable medley, chef's greens & gravy

Corned Beef 17

Corned beef served with mashed potato, chef's greens & white mustard sauce

Chicken Schnitzel 19

Crumbed chicken breast schnitzel served with chips and salad

Beef Schnitzel 19

Crumbed porterhouse schnitzel served with chips and salad

BURGERS

Beef Burger 23

180g beef patty, double cheese, egg, bacon, onion jam, beetroot, tomato, lettuce, aioli & tomato relish on a brioche bun and served with golden fries

Chicken Burger 23

160g crumbed & fried golden prime chicken breast with smoky bacon, double cheese, lettuce, tomato, pineapple, aioli and caramelized onion jam on a brioche bun and served with golden fries

Veggie Burger 23

Chef's house made grilled vegetable patty with fresh tomato, lettuce, beetroot, tomato relish and caramelized onion jam on a brioche bun served with sweet potato fries V

SAUCES & TOPPINGS

Gravy, Diane, Pepper & Mushroom // 2

Parmigiana, Kilpatrick & Hawaiian // 3

PASTA & SALAD



Served either risotto style with arborio rice or with fresh tagliatelle pasta.

Seafood Gumbo 26

Prawn tails, scallops, Australian squid pieces fried with spring onion, red peppers, leek, garlic & tomato sugo finished with saffron, fresh thyme, a splash of sour cream & Parmesan

Vegetarian Supreme 21 V

Roasted pumpkin, leek, garlic, mushrooms, red peppers, rocket, pesto, tomato sugo, cream & Parmesan finished with a sprinkle of toasted macadamias

Bayside Salad 17 GF V

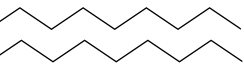
Lettuce leaves, snow peas, mixed baby tomatoes, cucumber, sprouts, nigella seed, roasted cashews, red cabbage, coriander & mint tossed in a Pendleton chardonnay & extra virgin olive oil dressing

Add Barossa Smoked Chicken 5

Add Crumbed Prawns 8

Middle Eastern Lamb Salad 24

Spiced lamb skewers, baby lettuce, Lebanese cucumber, Spanish onion, olives, roasted red peppers, tomato & feta finished with a sticky balsamic & tzatziki



A WORD FROM OUR CHEF

Wherever possible we source & utilise local produce & products from a wide array of South Australian growers and producers, truly believing them to be amongst the best in the world. So whether it's the Coorong Black Angus Rump steak grazed on the lush grass of the Fleurieu Peninsula or the Limestone Coast's Lamb we think you'll agree that in SA we really do have the best of everything

Chef

COFFEE

CUP 4

MUG 4.8

Latte

Flat White

Cappuccino

Long Black

Macchiato

Selection of Teas

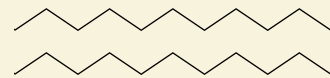
English Breakfast, Earl Grey, Peppermint, Chamomile & Green Tea

Hot Chocolate

Chai Latte

All our coffee is supplied by Grinders Coffee

DESSERT



Kids Sundae 3

Vanilla ice cream with the choice of chocolate, strawberry or caramel topping

Nut Sundae 9

3 scoops of vanilla ice cream with whipped cream, fresh strawberries, delicious wafer & your choice of chocolate, strawberry or caramel topping

Mega Sundae 16

Vanilla bean ice cream, chocolate ganache, glace cherries, mixed nuts, white chocolate shards, whipped cream, honeycomb & wafers

Lemon Meringue Tart 8

With Chantilly cream

Chocolate Brownie 9

Served hot out of the oven with white chocolate ganache & vanilla ice cream

Apple Crumble Pie 9

An old favourite served hot out of the oven with fresh double cream

Sticky Toffee Pudding 9

Served with toffee sauce & vanilla ice cream

Affogato 7

A scoop of vanilla ice cream with a shot of espresso coffee

Add Baileys, Frangelico, Tia Maria or Kahlua // 12

Add \$1 to replace cream with ice cream