

BAR - RESTAURANT - FUNCTIONS

Our Thing.

We care.

Where does it come from? Who does the job?

We think about the little things, so that you don't have to.

Our Fish & Meats are all ethically sourced.

Our Fruit & Veg is grown locally.

Our Cheese & Breads are sourced from our backyard.

South Australia has an enormous variety of superb produce,
so why would we buy from anywhere else?

We believe S.A. is great, so we put it on a plate.

OPEN 7 DAYS

RESTAURANT

Lunch : 12pm to 3pm

Dinner : 5pm to 9pm

(gf) gluten free

(n) contains nuts

- Please advise any specific allergy when ordering -

a bite to start

Herbed Garlic Bread 5

Truffle Fries 8

Truffle, Pecorino, Parsley

Sweet Potato Fries 10

Yoghurt, Sumac & Spring Onion

Eggplant Fries 9

Ranch

Glazed Chicken Balls 9

Soy, Mirin, Ginger

Pulled Brisket (gf) 9

Lettuce, Jalapeño, Avocado

Buffalo Chicken Wings

6pcs \$8 or 12 pcs \$15

Hot Sauce & Ranch

Duck Parfait 12

Cornichons, Toast, Guava

Crispy Prawns 12

Coconut, Avocado, Chilli

a bit to share

Sussex Share Plate 29

Crispy Prawns, Glazed Chicken Balls, Pulled Brisket & Duck Parfait

refresh

Chilli Squid Salad 21

Cucumber, Asian Herbs & Mixed Leaves

Smoked Beetroot (gf) 19

Quinoa, Garden Leaves & Goats Curd

Warm Chicken Salad (gf) 19

Bacon, Cherry Tomatoes, French Beans, Mixed Leaves & Ranch

old school cool

Bangers & Mash 18

Pork Sausage, Mash, Beans & Rich Onion Gravy

Beef or Chicken Schnitzel (350g) 22

House Salad, Fries & Lemon

Sauces Gravy, Dianne, Peppercorn, Mushroom

Parmi \$2

Shepherds Pie 23

Braised Lamb, Mash, House Salad

Fish & Chips 24

Ale Battered or Crumbed Aussie Deep Sea Cod,
House Salad, Chips & Lemon Caper Aioli

between the buns

The Big Sussex 19

Minced Brisket, Barossa Smoked Bacon, Cheese, Lettuce,
Pickle, Tomato Sauce, House Aioli, Fries

Ultimate Fried Chicken 18

Avocado, Lettuce, Tomato, Spicy Aioli, Fries

Steak Sanga 21

Marinated Steak, Rocket, Pecorino, Tomato, Smoked Beetroot, Ranch, Fries

**Gluten Free Buns & Vegetarian Options Available \$2 each*

a bite more serious

Roasted Pumpkin 21

Gnocchi, Watercress, Chilli, Peanut

Ocean Trout (gf) 29

Baby Carrots, Garden Peas, Shallots

Barossa Roasted Chicken (gf) 26

Mash Potato, Broccolini, Speck, Olive, Rich Tomato

Smoked Roo (gf) 26

Beetroot, Goats Curd, Tomato, Hazelnuts

Crunchy Pork Rib 28

Celery, Apple, Walnuts, Grape

chophouse

Rump

350g \$27

Porterhouse

280g \$30

Eye Fillet

250g \$36

Scotch Fillet

300g \$34 500g \$55

All served with **Fries** or **Mash Potato**, House Salad & Lemon
Sauces : Gravy, Peppercorn, Dianne or Mushroom

on the side

Plain Old Fries 6

Rich Tomato Sauce

Potato Mash (gf) 6

Olive Oil, Spring Onions

Greens (gf) 6

Peas, Beans & Broccolini

Dressed Leaves (gf) 6

Balsamic, Olive Oil, Aged Parmesan

a bit naughty

Pikelets 10

Summer Berries, Cream & Ice Cream

Chocolate 12

Caramel, Hazelnuts, Biscuit

Pistacchio Mousse (gf) 10

Honey & Pear

Sweet Thang 28

House Sharing Plate of All Our Desserts for 4 People

a bit smelly

Udder Delights Triple Cream Brie 12

Crackers, Quince, Pear

La Vera Cheddar 10

Crackers, Quince, Pear

The Stinky One 12

Chef's select blue, the ripest we could find, with Crackers, Quince, Pear

Cheese Me 32

House Sharing Plate of All Our Cheeses for 4 People

Seniors Menu

Available Lunch Daily & Dinner Sunday to Thursday

to start

Herbed Garlic Bread 4

Glazed Chicken Balls 9
Soy, Mirin, Ginger

Pulled Brisket (gf) 7
Lettuce, Jalapeño, Avocado

Duck Parfait 10
Cornichons, Toast, Guava

main event

Bangers & Mash
1 Sausage 14 or 2 Sausages 17
Mash, Greens, Rich Onion Gravy

Beef or Chicken Schnitzel 16
House Salad, Fries & Lemon
Sauces Gravy, Dianne, Peppercorn, Mushroom
Parmi \$2

Shepherds Pie 19
Braised Lamb, Mash, House Salad

Fish & Chips
1 Fillet 17 or 2 Fillets 21
Ale Battered or Crumbed Aussie Deep Sea Cod, Salad, Chips & Lemon Caper Aioli

Warm Chicken Salad (gf) 18
Bacon, Cherry Tomatoes, French Beans, Mixed Leaves & Ranch

Lambs Fry 19
Mash, Bacon, Rich Onion Gravy

we think you're sweet, have a treat

Choose any Dessert or Cheese for 8

wine list

	Glass	Bottle
Sparkling Wine & Champagne		
NV Angoves Brut Regional Blend	6	28
NV The Lane 'Lois' Blanc de Blancs Adelaide Hills	9	42
NV The Lane 'Lois' Brut Rose	9	42
NV Hesketh 'The Black' Sparkling Shiraz South Australia	8.5	40
NV Charles Pelletier Blanc de Blancs Burgundy, France		42
NV Mumm Cordon Rouge Brut Champagne, France		75
NV Mumm Rosé Brut Champagne, France		90
White Wines		
18 Angoves Sauvignon Blanc Regional Blend	6	28
16 Pikorua Sauvignon Blanc Marlborough NZ	8.5	40
18 Sidewood Sauvignon Blanc Adelaide Hills	8.5	40
18 Tomfoolery 'Cut and Run' Riesling Eden Valley	9.5	44
18 Jim Barry Watervale Riesling Clare Valley	9	42
17 Lobethal Road Pinot Gris Adelaide Hills	8.5	40
17 Anderson Hill 'Four Pears' Chardonnay Adelaide Hills	9	42
17 Heirloom Vineyards Pinot Grigio Adelaide Hills		42
15 Paringa Estate Peninsula Chardonnay Mornington Peninsula		54
Moscato & Rosé		
18 Angoves Moscato Regional Blend	6	28
17 Luna Rosa Rosé Central Ranges	8	38
17 Rockford Alicante Rosé Barossa Valley	10	48
Red Wines		
17 Angoves Shiraz Regional Blend	6	28
14 Brands 'Barrelman' Cabernet Sauvignon Coonawarra	8	38
17 Riposte 'Dagger' Pinot Noir Adelaide Hills	9	42
17 Tomfoolery 'Burla Negra' Tempranillo Barossa Valley	9.5	44
17 St Johns Road 'The Resilient' Grenache Barossa Valley	9.5	44
17 Hentley Farm 'Villain & Vixen' Shiraz Barossa Valley	9.5	44
17 Paringa Estate Peninsula Pinot Noir Mornington Peninsula		54
17 Rockford 'Frugal Farmer' Grenache Mataro Barossa Valley		55
12 Majella Cabernet Sauvignon Coonawarra		65
16 Samuels Gorge Shiraz McLaren Vale		70
14 St. Hugo Cabernet Sauvignon Coonawarra		80
14 Rockford 'Basket Press' Shiraz Barossa Valley		110

cocktails

Aperol Spritz

Aperol, Lane Lois 'Blanc de Blancs' & Orange Twist
\$15

Spiced Mojito

Adelaide Hills Distillery 'Gunnery' Spiced Rum, Fresh Mint, Fresh Lime & Mixed Berries
\$19

Espresso Martini

Double Shot of Espresso, Smirnoff Vodka, Kahlua, & Licor 43
\$19

Cosmopolitan

Vodka, Cointreau, Cranberry Juice & Orange Zest
\$18

Spiced Pear Tartini

Adelaide Hills Distillery 'Gunnery' Spiced Rum, Pear Nectar, Fresh Lime, Cinnamon,
with a Pistachio & Honey Rim
\$20

Grapefruit Gin Fizz

Tanqueray Gin, Fresh Grapefruit Juice, Sugar & Egg White Foam
\$19

Frangelico Sour

Stoli Vanilla Vodka, Frangelico, Fresh Lime & Egg White Foam
\$19

Basil Smash

Tanqueray Gin, Fresh Basil & Lemon Juice
\$18

cocktails jugs

Adelaide Hills & Aperol Negroni

Aperol, Blended with Adelaide Hills Distillery's 78 Degrees Gin, Rosso Vermouth & 'The Italian' Bitter Orange Liqueur, Charged with Lemonade & Soda Water & Garnished with Diced Apple, Lime, Orange & Cucumber
\$28

Pimms & Things

Pimms topped with Dry Ginger & Lemonade & Served with Apple, Lime, Orange, Cucumber & Fresh Mint
\$27

Santa Monica Pier

Alize Gold Passion & Triple Sec charged with Lemonade & Soda Water & Garnished with Passionfruit & Orange Wheels
\$27

Blue Lagoon

Alize Blue, Blue Curacao, Fresh Lime Juice Charged with Lemonade & Soda Water & Garnished with Orange Wheels
\$26