

## **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 -

## **BAR PLATES & STARTERS**

**Herbed Garlic Bread** 5.50

**Eggplant Fries** 8

Ranch Sauce

**Confit Atlantic Salmon** (gf) 12

Spiced Apple, Dill Mayonnaise, Micro Salad

**Puff Pastry Tart** 8

Bulgarian Fetta, Caramelised Onions, Spinach, Capsicum Jam

**Tender Spiced Duck Shanks** 9

Chipotle Aioli, Szechuan Salt

**Crispy Prawns** 12

Coconut, Chilli

**Buffalo Chicken Wings**

10pcs \$12.50 or 20pcs \$20

Hot Sauce & Ranch

**The Share Plate** 29

Tender Spiced Duck Shanks, Crispy Prawns, Eggplant Fries, Garlic Bread

## CHOPHOUSE

**Rump**  
350g \$27  
**Eye Fillet**  
250g \$36

**Porterhouse**  
300g \$32  
**Scotch Fillet**  
300g \$34 450g \$49

Served with **Fries** or **Mash Potato**, Market Salad & Red Wine Jus  
*optional* Beef Gravy, Green Peppercorn Gravy, Mushroom & Bacon Gravy  
*optional* American, Hot English or Dijon Mustard

## MODERN MAIN

**Roasted Pumpkin 21**  
Gnocchi, Watercress, Chilli, Peanut

**Pepper Crusted Kangaroo Fillet (gf)(n) 26**  
Sweet Potato Purée, Prune Labneh, Roasted Hazelnuts, Rosemary Jus

**Crispy Skinned Chicken Breast 26**  
Sweet Corn & Coriander Fried Rice Cake, Red Onion & Parsley Salad, Capers & Lemon

**Sriracha Atlantic Salmon (gf) 29**  
Edamame Mash, Sugar Snap Peas, Pickled Ginger, Crispy Salmon Skins, Honey Soy Glaze

**Fetta & Onion Confit Lamb 28**  
Lamb & Green Olive Cigar, Beetroot Orange Tzatziki, Rosemary Jus

## SIDE

Fries (v) \$8 Wedges (v) \$8 Steamed Greens (gf)(v) \$8  
Market Salad (gf)(v) \$8 Mash Potato (gf)(v) \$8

## **PUB CLASSIC**

### **Old English Pork Sausages 18**

Mash Potato & Gravy

### **Beef or Chicken Schnitzel (350g) 22**

House Salad, Fries & Lemon

Sauces Gravy, Dianne, Peppercorn, Mushroom

**Parmi \$2**

### **Shepherds Pie 23**

Mash Potato & House Salad

### **Ale Battered or Crumbed Flathead Fillets 24**

House Salad, Fries, Lemon Caper Aioli

### **Sussex Burger 19**

Barossa Smoked Bacon, Cheese, Lettuce, Pickle, Tomato, House Aioli, Fries

### **Fried Chicken Burger 19**

Avocado, Lettuce, Tomato, Spicy Aioli, Fries

### **Vego Burger (gf) 19**

Chickpea & Herb Pattie, Beetroot Tzatziki, Tomato, Cos Lettuce, Fries

### **Cous Cous Salad (n)(gf) 19**

Cherry Tomatoes, Red Onion, Cashews, Baby Spinach, Mint, Coriander, Spiced Vinaigrette

### **Marinated Lamb Salad 21**

Kale, Puy Lentils, Baby Spinach, Spiced Pumpkin Seeds, Pickled Onions, Lemon Tahini

### **Warm Chicken Salad (gf) 19**

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

## **DESSERTS**

### **Chocolate Brownie 12**

Caramel, Hazelnuts, Biscuit

### **Pistacchio Mousse (gf) 10**

Honey & Pear

### **Cheese Plate**

Locally Sourced Selection of Cheeses, Quince Paste, Walnuts, Pear & Lavosh

*For One Person \$12 or For Two People \$20*

## **SENIORS MENU**

*Available Lunch Daily & Dinner Sunday to Thursday*

### **BAR PLATES & STARTERS**

**Herbed Garlic Bread** 4

**Puff Pastry Tart** 8

Bulgarian Fetta, Caramelised Onions, Spinach, Capsicum Jam

**Crispy Prawns** 10

Coconut, Chilli

### **PUB CLASSICS**

**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

**Ale Battered or Crumbed Flathead Fillets**

1 Fillet 17 or 2 Fillets 21

Fries, Salad & Lemon Caper Aioli

**Warm Chicken Salad (gf)** 18

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

**Lambs Fry** 19

Mash, Bacon, Gravy

### **DESSERTS**

**Chocolate Brownie** 8

Caramel, Hazelnuts, Biscuit

## WINE LIST

	Glass	Bottle
<b>Sparkling Wine &amp; Champagne</b>		
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
<b>White</b>		
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
<b>Moscato &amp; Rosé</b>		
18 Angoves Moscato Regional Blend	6	28
17 Luna Rosa Rosé Central Ranges	8	38
17 Rockford Alicante Rosé Barossa Valley	10	48
<b>Red</b>		
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



## COCKTAIL 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