

BAR - RESTAURANT - SPORTS BAR - GAMING - FUNCTIONS

OPEN 7 DAYS

RESTAURANT

Lunch : 12pm to 3pm

Dinner : 5pm to 9pm

Serving Seasonal South Australian Produce

(gf) gluten free

(n) contains nuts

(v) vegetarian

- Please advise any specific allergy when ordering -

FOR THE TABLE

Garlic Herb Ciabatta Bread (v)

\$3.50

Cumberland Pork Scotch Egg (n)

House Made Chutney & English Cheddar

\$11

Half Shell Harvey Bay Scallops

Ginger & Green Onion Salsa, Wonton

Skin & Sesame Seeds

\$16

Smoked Ocean Trout Paté

Toasted Ciabatta & Cornichons

\$14

Crumbed Halloumi (v)

Roasted Cherry Tomato, Basil &

Sticky Chardonnay Syrup

\$12

House Made Pork, Apricot & Pistachio Sausage Rolls (n)

Tomato Relish

\$12

Buffalo Chicken Wings

Choice of

Hot Sauce or House BBQ & Ranch

10pcs \$12.50 or 20pcs \$20

SHARE PLATES

The Share Plate

Garlic Herb Ciabatta, Crumbed Halloumi, Smoked Ocean Trout Paté &

Buffalo Chicken Wings

\$35

Ploughman's Plate (n)

Sausage Rolls, Scotch Egg, Free Range Ham, English Cheddar, Pickles & Bread

\$26

SIDES

Mash Potato (gf)(v) \$8 Fries (v) \$9 Wedges (v) \$9 Broccolini Lemon & Almonds (gf)(v) \$8

Garden Salad (gf)(v) \$8

CHOPHOUSE

Wagyu Rump

350g \$30

Riverine Porterhouse

300g \$32

Riverine Scotch Fillet

350g \$40

Grass Fed Eye Fillet

250g \$38

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

MODERN MAIN

Duo of Lamb (gf)

Double Lamb Cutlet, Pressed Confit Lamb, Baba Ganoush, Preserved Lemon Labneh,
Honey & Cumin Carrot with Jus
\$32

Crispy Skinned Atlantic Salmon Fillet (gf)

Roasted Cherry Tomatoes, Pumpkin, Broccolini, Soubise & Sticky Chardonnay
\$30

Chorizo & Provolone stuffed Chicken Breast (gf)

Polenta Chips, Tomato Sugo, Broccolini & Green Olive Tapenade
\$29

Cashew & Cauliflower Korma (v) (n)

Saffron Pilaf Brown Rice, Poppadum & Coconut Yoghurt Raita
\$25

Paroo Kangaroo Fillet (n) (gf)

Sweet Potato Purée, Dukkah, Puffed Pepitas, Drunken Prune, Crispy Kale & Rosemary Jus
\$28

SUSSEX OF SCHNITZEL

House Crumbed Schnitzel

Beef

Chicken Breast

Eggplant

House Salad & Fries

\$24

included : Beef Gravy, Green Peppercorn Gravy, Mushroom or Dianne Sauce

Extra

Classic Parmigiana

\$3

SCHNITZEL TOPPINGS

Meat Lover : Smoked Ham, Salami, Napoli Sauce & Cheese

SC Special : Sweet Chilli Sauce, Bacon & Cheese topped with Sour Cream

Hawaii Five-0 : Ham, Pineapple, Napoli Sauce & Cheese

Toro : Chorizo, Napoli Sauce & Cheese

Mexican : Chilli Con Carne, Jalapeños, Sour Cream, Cheese & Corn Chips

El Diablo : Pancetta, Fresh Chilli, Secret Sauce & Cheese

N.Y.C. : Pepperoni, Fresh Chilli, Olives, Napoli Sauce, Parmesan & Provolone

\$6

PUB CLASSICS

Old English Pork Sausages

Mash Potato, Caramelised Onion & Gravy

\$25

Fish & Chips

Ale Battered or Crumbed South Australian Fresh Flathead Fillets

House Salad, Fries, Caper Mayo & Lemon

\$28

Salt & Pepper Squid

House Salad, Fries, Tartare & Lemon

\$24

House Made Steak & Ale Pie

Mash Potato, Broccolini, Roasted Pumpkin & Tomato Relish

\$24

Sussex Burger

Barossa Smoked Bacon, Provolone Cheese, Lettuce, Tomato, Pickles, House Sauce & Fries

\$21

Fried Chicken Burger

Avocado, Cheese, House Slaw, Spicy Mayo & Fries

\$21

Field Burger (v)

Flame Grilled Mushroom, Halloumi, Lettuce, Tomato, Caramelised Onion & Fries

\$20

SALADS

Noodle Salad Bowl (v)

Buck Wheat Noodle, Edamame, Red Onion, Broccolini, Crispy Wonton, Mixed Leaves & Miso Apple Dressing
\$19

Cos Salad

Baby Cos Lettuce, Cherry Tomato, Bacon, Avocado, Garlic Croutons & Ranch Dressing
\$19

Pumpkin Salad (v) (gf)

Pumpkin, Broccolini, Avocado, Black Beans, Crispy Kale, Mushrooms, Pepitas & Pomegranate Dressing
\$19

add to any salad

Grilled Chicken \$5

Fried Haloumi \$4

Salt & Pepper Squid \$5

DESSERTS

Chocolate Brownie (n)

Salted Caramel, Hazelnuts & Biscuit
\$12

Eaton Mess

Vanilla Whipped Yoghurt, Strawberry & Rhubarb Compote & Crushed Meringue
\$12

Fig & Ginger Pudding (n)

Pistachio Crumb, Vanilla Ice Cream, Dark Rum & Orange Sauce
\$12

SENIORS MENU

available lunchtime Monday to Saturday

Fish & Chips

Ale Battered or Crumbed South Australian Fresh Flathead Fillets

House Salad & Fries or Mashed Potato & Broccoli with Lemon Caper Aioli

1 Fillet \$17 or 2 Fillets \$23

Old English Pork Sausages

Mash Potato, Caramelised Onion & Gravy

1 Sausage \$15 or 2 Sausages \$18

Beef, Chicken or Eggplant Schnitzel

House Salad & Fries or Mashed Potato & Broccoli with Lemon

included : Beef Gravy, Green Peppercorn Gravy, Mushroom Gravy or Dianne Sauce

\$18

extra : **Parmi** \$2

Salt & Pepper Squid

House Salad & Fries or Mashed Potato & Broccoli with Caper Mayo & Lemon

\$19

Chorizo & Provolone stuffed Chicken Breast (gf)

House Salad & Fries or Mashed Potato & Broccoli

\$23

Crispy Skinned Atlantic Salmon Fillet (gf)

House Salad & Fries or Mashed Potato & Broccoli with Roasted Cherry Tomatoes

\$23

COCKTAIL JUGS

to share

Rum For the Hills

Adelaide Hills Gunnery Spiced Rum, Adelaide Hills Rosso Vermouth, Pampero Añejo Especial, Lime Juice, Dry Ginger, Fresh Apple & Orange

\$30

Tropicana

Olmecca Tequila, Midori, Passionfruit Syrup, Lime Juice, Pineapple Juice, Lemonade & Cucumber Slices

\$30

Blue Lagoon

Aperol, Adelaide Hills Rosso Vermouth, 78 Degrees Gin, Italian Bitter Orange Liquor, Fresh Orange, Lemonade & Soda

\$30

SPARKLING WINE & CHAMPAGNE

	Glass	Bottle
NV Angoves Brut Regional Blend	6.5	28
NV The Lane 'Lois' Blanc de Blancs Adelaide Hills	9.5	44
NV Hesketh 'The Black' Sparkling Shiraz South Australia	9.5	44
NV Charles Pelletier Blanc de Blancs Burgundy, France		44
NV The Lane 'Lois' Brut Rose	10	46
NV Mumm Cordon Rouge Brut Champagne, France		80
NV Mumm Rosé Brut Champagne, France		90

WHITE WINE

18 Angoves Sauvignon Blanc Regional Blend	6.5	28
18 Pikorua Sauvignon Blanc Marlborough NZ	9	42
18 Sidewood Sauvignon Blanc Adelaide Hills	9	42
18 Tomfoolery 'Cut and Run' Riesling Eden Valley	9.5	44
18 Jim Barry Watervale Riesling Clare Valley	9.5	44
18 Lobethal Road Pinot Gris Adelaide Hills	9.5	44
18 Tagai Pinot Gris Kangaroo Island	9.5	44
18 Brothers Wine Co. Chardonnay Adelaide Hills	10	46
15 Paringa Estate Peninsula Chardonnay Mornington Peninsula		54

MOSCATO & ROSÉ

	Glass	Bottle
18 Angoves Moscato Regional Blend	6.5	28
18 Luna Rosa Rosé Central Ranges	8.5	38
18 Rockford Alicante Rosé Barossa Valley	10.5	48

RED WINE

17 Angoves Shiraz Regional Blend	6.5	28
14 Brands 'Barrelman' Cabernet Sauvignon Coonawarra	8.5	40
16 Maxwell 'Silver Hammer' Shiraz McLaren Vale	9	42
18 Riposte 'Dagger' Pinot Noir Adelaide Hills	9.5	44
18 Running with the Bulls Tempranillo Barossa Valley	9.5	44
18 St Johns Road 'The Resilient' Grenache Barossa Valley	9.5	44
18 Hentley Farm 'Villain & Vixen' Shiraz	10	46
18 Paringa Estate 'Peninsula' Pinot Noir Mornington Peninsula		58
17 Rockford 'Frugal Farmer' Grenache Mataro Barossa Valley		60
12 Majella Cabernet Sauvignon Coonawarra		70
15 Travis Earth Mataro Shiraz Barossa Valley		75
17 Samuels Gorge Shiraz McLaren Vale		75
14 St. Hugo Cabernet Sauvignon Coonawarra		80
15 Rockford 'Basket Press' Shiraz Barossa Valley		110