

BAR - RESTAURANT - 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 Butter & Herbed Parmesan Bread (v)

\$5.50

Cumberland Pork Scotch Egg

House Made Chutney & English Cheddar

\$11

Panko Crumbed Asparagus

Smoked Salmon Crème Fraiche & Burnt Lemon

\$12

Seared Abrolhos Island Scallops

Cauliflower Puree, Soft Herbs & Pico de Gallo

\$14

House Made Pork & Apricot Sausage Rolls

Tomato Relish

\$12

Buffalo Chicken Wings

10pcs \$12.50 or 20pcs \$20

Hot Sauce & Ranch

SHARE PLATES

The Share Plate

Confit Garlic Butter & Rosemary Parmesan Bread, Panko Crumbed Asparagus,
Buffalo Chicken Wings & Sausage Rolls

\$32

Ploughmans Plate

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

\$26

CHOPHOUSE

Angus Pure Rump

350g \$29

Grass Fed Porterhouse

300g \$32

Grass Fed Scotch Fillet

350g \$38

YG Eye Fillet

250g \$39

Angus Pure T-Bone

600g \$48

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

MODERN MAIN

Field Mushroom Risotto (v)(gf)

Garlic Greens, Light Lemon Cream Sauce & Crispy Leeks

\$25

Crispy Skinned Atlantic Salmon Fillet (gf)

Roasted Chat Potatoes, Heirloom Carrots, Pickled Sweet Onions, Green Chermoula,
Dukkah Crumble & Micro Herb Salad

\$30

Oven Roasted Chicken Breast (gf)

Herb Galette, Roasted Shallots, Crispy Kale & Rosemary Jus

\$28

Slow Braised Pressed Lamb (gf)

Swiss Brown Mushrooms, Garden Peas, Mint Pea Purée,
Roasted Garlic Cloves & Red Wine Jus

\$32

Pepper Crusted *Paroo* Kangaroo Fillet (gf)

Sweet Potato Purée, Roasted Hazelnuts, Prune Labneh & Juniper Berry Jus

\$28

SUSSEX OF SCHNITZEL

House Crumbed
Porterhouse Beef

or

Chicken Breast
Schnitzel 350g

House Salad & Fries

\$23

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

Extra

Classic Parmigiana

\$2

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 : San José 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 & Fior Di Latte

\$5.50

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, Tartare & Lemon

\$28

Salt & Pepper Squid

House Salad, Fries, Tartare & Lemon

\$23

House Made Steak & Ale Pie

Mash Potato, Garden Vegetables & House Made Chutney

\$24

Sussex Burger

Barossa Smoked Bacon, Cheddar 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, Pesto,
Caramelised Onion & Fries

\$20

SALADS

Quinoa Salad (gf)

Apple, Black Beans, Cherry Tomato, Cucumber, Red Onion, Grilled Corn & Cumin Dressing
\$20

Marinated Lamb Salad

Kale, Puy Lentils, Baby Spinach, Spiced Pumpkin Seeds, Pickled Onions & Lemon Tahini
\$24

Chicken Salad (gf)

Bacon, Cherry Tomatoes, French Beans, Mixed Leaves & Ranch Dressing
\$22

DESSERTS

Chocolate Brownie (n)

Caramel, Hazelnuts & Biscuit
\$12

Pistacchio Mousse (gf)(n)

Honey & Pear
\$10

Cheese Plate (n)

Locally Sourced Selection of Cheeses, Quince Paste, Walnuts, Pear & Lavosh
For One Person \$12 or For Two People \$20

SIDES

Mash Potato (gf)(v) \$8 Fries (v) \$9 Wedges (v) \$9 Steamed Seasonal Greens (gf)(v) \$8
Calabrese Salad (gf)(v) \$8

SENIORS MENU

available lunchtime daily

FOR THE TABLE

Garlic Butter & Herbed Parmesan Bread (v) \$5.00

House Made Sausage Rolls \$10

Tomato Relish

Panko Crumbed Asparagus \$10

Smoked Salmon Crème Fraiche & Burnt Lemon

PUB CLASSICS

Fish & Chips

Ale Battered or Crumbed South Australian Fresh Flathead Fillets

House Salad, Fries, Lemon Caper Aioli

1 Fillet \$19 or 2 Fillets \$23

Old English Pork Sausages

Mash Potato, Gravy

1 Sausage \$17 or 2 Sausages \$20

Beef or Chicken Schnitzel

House Salad, Fries & Lemon

included : Beef Gravy, Green Peppercorn Gravy, Mushroom Gravy or Dianne Sauce \$18

extra : **Parmi** \$2

Salt & Pepper Squid

House Salad, Fries, Tartare, Lemon \$19

Warm Chicken Salad (gf)

Bacon, Cherry Tomatoes, French Beans, Mixed Leaves, Ranch \$18

DESSERTS

Chocolate Brownie (n)

Caramel, Hazelnuts, Biscuit \$8

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

WELLNESS COCKTAILS

feel a little better about being naughty

Berry Clean Kiss

Hayman's Sloe Gin, Coconut Water, Almond Milk, Pineapple, Berries, Mint,
Lemon Juice, Honey

Benefits : Blueberries the king of antioxidant a superfood for all over health
\$19

Kombucha Margarita

Don Julio Tequila Blanco, Lemon Lime Mint Kombucha, Triple Sec, Agave

Benefits : the probiotic anti-flu & booster cocktail
\$18

Acai BlackBerry Mojito

Captain Morgan Rum, Raw Sugar, Acai Juice, Lime Juice, Blackberries, Mint

Benefits : Antioxidant superfood for all over health
\$18

Restore Vodka Martini

Ketel One Vodka, Ginger, Apple Juice, Lime Juice, Maple Syrup

Benefits : Gluten free & good for digestion
\$17

Cucumber Kale Vodka Spritz

Ketel One Vodka, Cucumber, Honey, Kale, Lemon

Benefits : Green cleanse spritzer to assist with detoxing the immune system
\$17

Green Bloody Mary

Ketel One Vodka, Green Tomato, Celery, Jalapeños, Coriander, Horseradish, Cumin
*Benefits : Anti-aging, Vitamin C overload! Boosts immunity, collagen formation, energy,
nervous system, iron absorption & fights fatigue*

\$19