

## **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.

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

(v) vegetarian

- Please advise any specific allergy when ordering -

## FOR THE TABLE

### **Herbed Garlic Bread (v)**

\$7.50

### **Eggplant Fries (v)**

Ranch Sauce

\$8

### **House Made Spring Rolls**

Pork, Prawn, Vegetables, Sriracha Soy Sauce

\$11

### **Confit Pork Belly**

Spiced Apple, Crispy Parsnips, Harissa Sauce

\$12

### **Tuna Ceviche (gf)**

Shallots, Ginger, Coriander, Mint

\$14

### **Crispy Chicken Strips**

Jalapeño Aioli

\$9.50

### **Chargrilled Prawns (gf)**

Spiced Mango Chutney

\$12

### **Buffalo Chicken Wings**

Hot Sauce, Ranch Dressing

10pcs \$12.50 or 20pcs \$20

### **The Share Plate**

Garlic Bread, Tuna Ceviche, Crispy Chicken Strips, Confit Pork Belly

\$29

## CHOPHOUSE

<b>Black Angus Rump</b> 350g \$29	<b>Grass Fed Scotch Fillet</b> 350g \$35
<b>Grass Fed Porterhouse</b> 300g \$32	<b>YG Eye Fillet</b> 250g \$38
<b>Angus Pure T-Bone</b> 600g \$44	<b>Paroo Kangaroo</b> 250g \$29

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

**Oven Roasted Lamb Backstrap** (gf)  
Creamy Mash Potato, Pickled Shallots, Garlic Asparagus, Crispy Carrots, Red Wine Jus  
\$29

**Chargrilled King Henry Pork Cutlet**  
Panko Herb & Feta Crumb, Creamy Polenta, Garlic Baby Carrots  
\$28

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

**Oven Roasted Chicken Kiev**  
Crumbed Potato Galette, Sautéed Brussel Sprouts, Mushroom & Leek Cream Sauce  
\$28

**Pan-Fried Gnocchi** (v)  
Rocket Pesto, Roasted Butternut Pumpkin, Cherry Tomatoes, Garlic, Spinach  
\$26

## SUSSEX OF SCHNITZEL

**Beef**

or

**Chicken Schnitzel**

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

## **PUB CLASSIC**

### **Old English Pork Sausages**

Mash Potato, Gravy

\$23

### **Fish & Chips**

*Ale Battered or Crumbed South Australian Fresh Garfish Fillets*

House Salad, Fries, Lemon Caper Aioli

\$26

### **Salt & Pepper Squid**

House Salad, Fries, Tartare, Lemon

\$23

### **Shepherds Pie**

Mash Potato, House Salad

\$24

### **Sussex Burger**

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

\$21

### **Porterhouse Steak Burger**

Smokey Bacon, Swiss Cheese, Lettuce, Tomato, Caramelised Onion, Garlic Aioli

\$24

### **Fried Chicken Burger**

Avocado, Cheese, Lettuce, Tomato, Spicy Aioli, Fries

\$21

### **Mushroom & Halloumi Burger (gf)(v)**

Beetroot Tzatziki, Tomato, Cos Lettuce, Fries

\$19

### **Beef & Cashew Stir Fry (n)**

Asian Vegetables, Garlic, Chilli, Hokkien Noodle, Coriander

\$21

## SALADS

### **Quinoa Salad** (gf)

Apple, Black Beans, Cherry Tomato, Cucumber, Red Onion,  
Grilled Corn, Cumin Dressing  
\$19

### **Marinated Lamb Salad**

Kale, Puy Lentils, Baby Spinach, Spiced Pumpkin Seeds, Pickled Onions, Lemon Tahini  
\$22

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

Bacon, Cherry Tomatoes, French Beans, Mixed Leaves, Ranch Dressing  
\$19

## 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*

## SENIORS MENU

*available lunchtime daily*

### FOR THE TABLE

**Herbed Garlic Bread** (v) \$5.50

**Confit Pork Belly** \$10

Spiced Apple, Crispy Parsnips, Harissa Sauce

**House Made Spring Rolls** \$9

Pork, Prawn, Vegetables, Sriracha Soy Sauce

### PUB CLASSICS

#### **Fish & Chips**

*Ale Battered or Crumbed South Australian Fresh Garfish 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
<b>NV Angoves</b> Brut Regional Blend	6.5	28
<b>NV The Lane</b> 'Lois' Blanc de Blancs Adelaide Hills	9.5	44
<b>NV Hesketh</b> 'The Black' Sparkling Shiraz South Australia	9.5	44
<b>NV Charles Pelletier</b> Blanc de Blancs Burgundy, France		44
<b>NV The Lane</b> 'Lois' Brut Rose	10	46
<b>NV Mumm</b> Cordon Rouge Brut Champagne, France		80
<b>NV Mumm</b> Rosé Brut Champagne, France		90

## WHITE WINE

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



## MOSCATO & ROSÉ

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

## RED WINE

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