

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 -

BAR PLATES & STARTERS

Herbed Garlic Bread (v) \$7.50

Eggplant Fries (v) \$8

Ranch Sauce

Eye Fillet Carpaccio \$14

Confit Capsicum, Dill Aioli, Crispy Leek

Baked Filo Parcel (v) \$12

Pumpkin, Basil, Cranberry, Ratatouille

Tuna Ceviche (gf) \$14

Shallots, Ginger, Coriander, Mint

Crispy Chicken Strips \$12

Jalapeno Aioli

Chargrilled Prawns (gf) \$12

Spiced Mango Chutney

Buffalo Chicken Wings

10pcs \$12.50 or 20pcs \$20

Hot Sauce & Ranch

The Share Plate \$32

Crispy Chicken Strips, Tuna Ceviche, Baked Filo Parcel, Eggplant Fries

CHOPHOUSE

Black Angus Rump

350g \$28

Grass Fed Eye Fillet

250g \$37

Grain Fed Porterhouse

300g \$34

Black Angus Scotch Fillet

300g \$36 / 450g \$49

Paroo Kangaroo

250g \$28

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

Roasted Pumpkin (v)(n) \$22

Gnocchi, Chilli, Peanut Salad

Pepper Crusted Kangaroo Fillet (gf)(n) \$29

Sweet Potato Purée, Prune Labneh, Roasted Hazelnuts, Rosemary Jus

Chargrilled King Henry Pork Cutlet \$28

Panko Herb & Feta Crumb, Creamy Polenta, Garlic Baby Carrots

Sriracha Atlantic Salmon (gf) \$29

Edamame Mash, Sugar Snap Peas, Pickled Ginger, Crispy Salmon Skins, Honey Soy Glaze

Oven Roasted Lamb Backstrap (gf) \$29

Creamy Mash Potato, Pickled Shallots, Garlic Asparagus, Crispy Carrots, Red Wine Jus

Panfried Gnocchi (v) \$25

Rocket Pesto, Roasted Butternut Pumpkin, Cherry Tomatoes, Garlic, Spinach

PUB CLASSIC

Old English Pork Sausages \$20

Mash Potato, Gravy

Beef or Chicken Schnitzel \$22

House Salad, Fries & Lemon

Sauces Gravy, Dianne, Peppercorn, Mushroom

Parmi \$2

Beef & Cashew Stir Fry (n) \$22

Asian Vegetables, Garlic, Chilli, Hokkien Noodle, Coriander

Salt & Pepper Squid \$22

House Salad, Fries, Tartare, Lemon

Shepherds Pie \$23

Mash Potato, House Salad

Ale Battered or Crumbed

S.A. Fresh Flathead Fillets \$26

House Salad, Fries, Lemon Caper Aioli

Sussex Burger \$19

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

Fried Chicken Burger \$19

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

Mushroom & Halloumi Burger (gf)(v) \$19

Beetroot Tzatziki, Tomato, Cos Lettuce, Fries

SIDE

Fries (v) \$8 Wedges (v) \$8 Steamed Greens (gf)(v) \$8

Market Salad (gf)(v) \$8 Mash Potato (gf)(v) \$8

SALADS

Quinoa Salad (gf) \$19

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

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 (n) \$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 lunchtime daily

BAR PLATES & STARTERS

Herbed Garlic Bread \$5.50

Baked Filo Parcel (v) \$10

Pumpkin, Basil, Cranberry, Ratatouille

Chargrilled Prawns (gf) \$10

Spiced Mango Chutney

PUB CLASSICS

Ale Battered or Crumbed

S.A. Fresh Flathead Fillets

1 Fillet \$17 or 2 Fillets \$21

Fries, Salad, Lemon Caper Aioli

Old English Pork Sausages

1 Sausage \$15 or 2 Sausages \$18

Mash Potato, Gravy

Beef or Chicken Schnitzel \$17

House Salad, Fries & Lemon

Sauces Gravy, Dianne, Peppercorn, Mushroom

Parmi \$2

Salt & Pepper Squid \$19

House Salad, Fries, Tartare, Lemon

Warm Chicken Salad (gf) \$18

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

DESSERTS

Chocolate Brownie \$8

Caramel, Hazelnuts, Biscuit

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		
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		
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