

BAR - RESTAURANT - SPORTS BAR - GAMING - FUNCTIONS

OPEN

RESTAURANT

Monday : Dinner

Tuesday to Sunday : Lunch & Dinner

Serving Seasonal South Australian Produce

(gf) gluten free

(n) contains nuts

(v) vegetarian

(vg) vegan

- Please advise any specific allergy when ordering -

FOR THE TABLE

Garlic Smoked Paprika Bread (v)

\$6

Spiced Chilli Prawns (gf)

Avocado & Jalapeño Cream, Sun-dried Tomato & Squid Ink Crisps

\$14

Pulled Lamb Short Rib (gf)

Smoked Eggplant, Pomegranate Pearls, Micro Herbs, Thyme & Honey Jus

\$14

Warm Duck Sausage

Sweet Onion Sauce & Butter Fried Bread

\$13

Chicken Wings

Choice of

Hot Sauce or House BBQ

Served with Ranch

10pcs \$14 or 20pcs \$24

SIDES

House Fries (v) \$10

Wedges (v) \$10

Garlic & Rosemary Smashed Baby Potatoes with Lemon Aioli (v) \$12

Steamed Broccoli with Confit Lemon & Almonds (v) \$10

CHOP HOUSE

Black Angus Rump

350g \$32

Grass Fed Eye Fillet

230g \$42

Riverine Scotch Fillet

300g \$42

Riverine Porterhouse

300g \$34

Paroo Kangaroo

250g \$32

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

MODERN MAIN

Pan Seared Kangaroo (gf)

Roasted Beets, Confit Leek, Beetroot Relish, Kale Pesto, Roasted Onion Cups,
Rosemary & Juniper Jus
\$32

Jamón Wrapped Twice Cooked Chicken (gf)

White Chicken & Thyme Sausage, Fried Chat Potato, Crispy Kale & Garlic Aioli
\$30

Slow Braised Pork Shoulder (gf)

Potato Galette, Caramelised Shallots, Turnip Cream, Pork Crisps & Charred Broccolini
\$32

Crispy Skin Barramundi (gf)

Roasted Chat Potatoes, Swiss Brown Mushrooms, Crispy Leek & Truffled Green Pea Sauce
\$32

Pan Fried 'Handmade' Gnocchi (v)

Roasted Root Vegetables, Pumpkin Seed Molé, Hazelnuts & Coconut Foam
\$28

SUSSEX OF SCHNITZEL

**House Crumbed
Chicken Breast
Schnitzel**
350g \$25

**House Crumbed
Grain Fed Beef
Schnitzel**
350g \$26

**House Crumbed
Eggplant
Schnitzel (v)**
350g \$24

House Salad & Fries

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

Sour Cream & Spring Onion Mash Potato, Caramelised Onion & Gravy
\$26

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
\$26

Sussex Wagyu Beef Burger

Barossa Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Sweet Pickles & Fries
\$25

Mushroom Burger

Oven Roasted Swiss Brown Mushroom, Marinated Tofu, Caramelised Onion, Tomato,
Mustard, Served with Rocket, Tomato & Basil Salad (v)(vg)
\$24

Confit Lamb Burger

Pulled Lamb, Beetroot Relish, Caramelised Onions, Green Coral Lettuce, Garlic Aioli & Fries
\$26

Chargrilled Chicken Burger

Chargrilled Chicken Breast, Bacon, Tomato, Jalapeños, Swiss Cheese, Rocket,
Chipotle Sauce & Fries
\$26

PIZZA PIZZA

Margherita (v)

Sliced Tomato, Bocconcini & Basil Pesto

\$18

N.Y.C.

Hot Hungarian Salami, Sofrito, Mozzarella, Chilli & Fresh Basil

\$24

You Say Potato

Scallop Potatoes, Fiore Di Latte, Shaved Jamón, Garlic Aioli & Rocket

\$23

The Captain

Spicy Chorizo, Semi Dried Tomatoes, Kalamata Olives, Spring Onions,
Feta & Napolitana

\$24

Fun Guy (v)

Mushrooms, Caramelised Onions, Baby Spinach, Bocconcini, Feta Cream
& White Truffle Oil

\$24

Camilla

Roast Chicken, Bacon, Red Onions, Roasted Capsicums, Smokey BBQ
& Napolitana

\$23

SALADS

Chicken Caesar

Cos Lettuce, Warm Poached Egg, Bacon, Croutons, Anchovies,
Caesar Dressing & Shaved Parmesan
\$27

Balsamic & Chilli Steak (gf)

Balsamic & Chilli Marinated Steak, Sweet Potato, Mixed Greens, Baby Spinach,
Cherry Tomato, Red Onion, Roasted Capsicum, Bulgarian Feta & Herb Vinaigrette
\$27

Chargrilled Lamb Backstrap (gf)

Quinoa, Orange Segments, Beetroot, Mint, Rocket, Pomegranate &
Creamy Cumin Dressing
\$27

DESSERTS

Dark Chocolate Fondant

Vanilla Bean Ice Cream & Dehydrated Raspberry
\$14

Warm Apple Frangipane

Rum Soaked Apple & Raisin & Sweetened Crème Fraîche
\$14

Cheese Plate

Selection of Local Cheddar, Brie, Blue, Fruit & Nuts
\$22

SENIORS MENU

available Tuesday- Thursday lunchtime only

Fish & Chips

Ale Battered or Crumbed South Australian Fresh Flathead Fillets

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

1 Fillet \$22 or 2 Fillets \$26

Old English Pork Sausages

Mash Potato, Caramelised Onion & Gravy

1 Sausage \$20 or 2 Sausages \$22

Beef, Chicken or Eggplant Schnitzel

House Salad & Fries or Mashed Potato & Broccolini with Lemon

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

\$22

Salt & Pepper Squid

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

\$22

Classic Shepherds Pie (gf)

Peas, Carrots & Broccolini

\$22

Chicken Caesar Salad

Cos Lettuce, Warm Poached Egg, Bacon, Croutons, Anchovies, Caesar Dressing, Shaved

Parmesan

\$22

SPARKLING WINE & CHAMPAGNE

(Vintages Subject to Change)

	Glass	Bottle
NV Angoves Brut Regional Blend	7	30
21 Lambrook "Spark" Sparkling Pinot Noir Adelaide Hills	9	42
NV Il Fiori DOC Prosecco Italy	9.5	44
NV Spring Seed Wine Co. Blanc de Blanc McLaren Vale	9.5	44
NV Charles Pelletier Blanc de Blancs Burgundy, France		44
NV Bleasdale Sparkling Shiraz Langhorne Creek (375ml)		20
NV Mumm Cordon Rouge Brut Champagne, France		80
NV Mumm Rosé Brut Champagne, France		90

WHITE WINE

(Vintages Subject to Change)

20 Angoves Sauvignon Blanc Regional Blend	7	30
21 Aloft Sauvignon Blanc Adelaide Hills	8.5	42
20 Pikorua Sauvignon Blanc Marlborough NZ	9	42
21 Vickery Riesling Clare Valley	9.5	44
21 Jim Barry 'The Atherley' Riesling Clare Valley	9.5	44
21 Miss Zilm Fiano Clare Valley	9.5	44
21 Sequent Pinot Gris Adelaide Hills	9.5	44
21 Small Victories Vermintino Barossa Valley	9.5	44
19 Tomich 'Woodside' Chardonnay Adelaide Hills	10	48
21 Lobethal Road Pinot Gris Adelaide Hills	10	48

MOSCATO & ROSÉ

(Vintages Subject to Change)

	Glass	Bottle
21 Angoves Moscato Regional Blend	7	30
21 Aloft Rosé Adelaide Hills	8.5	40
21 Chaffey Bros. 'Not Your Grandma" Rosé Barossa Valley	9.5	44
21 Lobethal Road Rosé Adelaide Hills	10	48
21 Rockford Alicante Rosé Barossa Valley		60

RED WINE - Glass

(Vintages Subject to Change)

19 Angoves Shiraz Regional Blend	7	30
18 Heartland Cabernet Sauvignon Langhorne Creek	9.5	44
21 Riposte 'Dagger' Pinot Noir Adelaide Hills	9.5	44
20 Grounded Cru GSM McLaren Vale	9.5	46
18 Grounded Cru Shiraz McLaren Vale	9.5	46
19 Teusner 'Ribke' Shiraz Barossa Valley	10.5	48
18 Lost Buoy Sangiovese McLaren Vale	10.5	48
19 Zonte's Footstep 'Violet Beauregard' Malbec Langhorne Creek	10.5	48
20 Running with the Bulls Tempranillo Barossa Valley	10.5	48

RED WINE - Bottle

(Vintages Subject to Change)

18 Reillys Tempranillo Clare Valley	55
19 Paringa Estate 'Peninsula' Pinot Noir Mornington Peninsula	58
15 Tornielli Family Wines Cabernet Sauvignon Langhorne Creek	58
20 Hither & Yon Nero D'Avola McLaren Vale	60
20 Kalleske 'Moppa' Shiraz Barossa Valley	65
21 Rockford 'Frugal Farmer' Grenache Mataro Barossa Valley	70
21 Alpha Box & Dice 'Rebel Rebel' Montepulciano Adelaide Hills	75
19 Kay Brothers 'Basket Press' Shiraz Barossa Valley	75
20 CRFT 'Arranmore' Pinot Noir Adelaide Hills	80
19 Samuels Gorge Shiraz McLaren Vale	85
17 Rockford 'Basket Press' Shiraz Barossa Valley	140