

**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

*- Please advise any specific allergy when ordering -*

## **FOR THE TABLE**

**Garlic & Smoked Paprika Bread (v)**

\$6

**Golden Crumbed Cauliflower Florets (v)**

Mojo Sauce & Sumac Salt

\$10

**Confit Atlantic Salmon**

Roasted Beetroots, Beetroot Jelly & Dill Horse Radish Cream

\$18

**House Made Pork & Fennel Sausage Rolls**

Sweet Dill Pickle Relish

\$12

**Buffalo Chicken Wings**

Choice of

Hot Sauce or House BBQ & Ranch

10pcs \$14 or 20pcs \$24

## **SIDES**

House Fries (v) \$10

Wedges (v) \$10

Pan Tossed Garlic Green Beans & Cauliflower Cous Cous (v) \$13

Steamed Mixed Vegetables with Garlic Butter (v) \$10

## MODERN MAIN

### **Chargrilled Pork Rib Eye**

Fried Polenta, Sweet Pickled Fennel, Black Bean Crumble & Romesco Sauce  
\$32

### **Kataifi Crusted Atlantic Salmon**

Pickled Carrots & Cucumbers, Fried Enoki Mushrooms, Edamame & Wasabi Purée,  
Sriracha Mayonnaise & Nori Sea Salt  
\$34

### **Slow Cooked Lamb Shank Pie**

Potato Pave, Mint Infused Mushy Peas & Rosemary Sea Salt  
\$28

### **Ricotta & Spinach Stuffed Swiss Brown Mushrooms (v)**

White Bean Mash, Crispy Leeks & Salsa Verde  
\$29

### **Classic British Beef Stew**

Winter Vegetables, Green Peas & Parsnip Purée  
\$28

## CHOPHOUSE

### **Rump**

350g \$32

### **Riverine Scotch Fillet**

300g \$42

### **Riverine Porterhouse**

300g \$34

### **Grass Fed Eye Fillet**

230g \$40

### **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 or Dianne  
*optional* American, Hot English or Dijon Mustard

## SUSSEX OF SCHNITZEL

### *House Crumbed Schnitzel*

**Chicken Breast**

\$25

**Beef**

\$27

**Eggplant**

\$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  
\$24

### **Classic Shepherds Pie (gf)**

Peas, Carrots & Broccolini  
\$26

### **Harissa Atlantic Salmon Salad (gf)**

Roasted Beetroots, Pink Grapefruit, Red Chicory, Mixed Leaves, Quinoa & Whipped Feta  
\$28

### **Classic Chicken Caesar Salad**

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

### **Roasted Sweet Potato, Black Bean & Brown Rice Salad**

Red Capsicum, Avocado, Bulgarian Feta, Coriander, Mint & Salsa Verde  
\$26

## **PIZZA PIZZA**

### **Margherita**

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**

Mushrooms, Caramelised Onions, Baby Spinach, Bocconcini, Feta Cream  
& White Truffle Oil  
\$24

### **Camilla**

Roast Chicken, Bacon, Red Onions, Roasted Capsicums, Smokey BBQ  
& Napolitana  
\$23

## **DESSERTS**

### **Mixed Nut Treacle Pot**

Clotted Cream or Vanilla Bean Ice Cream

\$14

### **Sticky Date Pudding**

Salted Caramel Sauce

\$14

### **Cheese Plate**

Selection of Cheddar, Brie, Blue, Fruit & Nuts

\$15

## **SENIORS MENU**

*available Tuesday to Thursday lunchtime only*

### **Fish & Chips**

*Ale Battered or Crumbed South Australian Fresh Flathead Fillets*  
House Salad & Fries or Mashed Potato & Broccoli 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 & Broccoli with Lemon  
*included* : Beef Gravy, Green Peppercorn Gravy, Mushroom Gravy or Dianne Sauce  
\$22

### **Salt & Pepper Squid**

House Salad & Fries or Mashed Potato & Broccoli with Caper Mayo & Lemon  
\$22

### **Classic Shepherds Pie (gf)**

Peas, Carrots & Broccoli  
\$22

### **Classic Chicken Caesar Salad**

Cos Lettuce, Warm Poached Egg, Bacon, Croutons, Anchovies, Caesar Dressing with  
Shaved Parmesan  
\$22



## SPARKLING WINE & CHAMPAGNE

|  | Glass | Bottle |
|--|-------|--------|
| <b>NV Angoves</b> Brut Regional Blend                          | 6.5   | 28     |
| <b>19 Lambrook</b> "Spark" Sparkling Pinot Noir Adelaide Hills | 9     | 42     |
| <b>NV Il Fiori DOC</b> Prosecco Italy                          | 9.5   | 44     |
| <b>NV Spring Seed Wine Co.</b> Blanc de Blanc McLaren Vale     | 9.5   | 44     |
| <b>NV Charles Pelletier</b> Blanc de Blancs Burgundy, France   |       | 44     |
| <b>NV Bleasdale</b> Sparkling Shiraz Langhorne Creek (375ml)   |       | 17     |
| <b>NV Mumm</b> Cordon Rouge Brut Champagne, France             |       | 80     |
| <b>NV Mumm</b> Rosé Brut Champagne, France                     |       | 90     |

## WHITE WINE

|  |     |    |
|--|-----|----|
| <b>20 Angoves</b> Sauvignon Blanc Regional Blend         | 6.5 | 28 |
| <b>20 Aloft</b> Sauvignon Blanc Adelaide Hills           | 8.5 | 42 |
| <b>20 Pikorua</b> Sauvignon Blanc Marlborough NZ         | 9   | 42 |
| <b>20 Vickery</b> Riesling Clare Valley                  | 9.5 | 44 |
| <b>20 Jim Barry</b> 'The Atherley' Riesling Clare Valley | 9.5 | 44 |
| <b>21 Lobethal Road</b> Pinot Gris Adelaide Hills        | 9.5 | 44 |
| <b>18 Tomich</b> 'Woodside' Chardonnay Adelaide Hills    | 9.5 | 44 |
| <b>19 Barrett</b> Chardonnay Adelaide Hills              |     | 60 |

\*Vintages Subject To Change\*

## MOSCATO & ROSÉ

|  | Glass | Bottle |
|--|-------|--------|
| <b>20 Angoves</b> Moscato Regional Blend                       | 6.5   | 28     |
| <b>20 Aloft</b> Rosé Adelaide Hills                            | 8.5   | 40     |
| <b>20 Chaffey Bros.</b> 'Not Your Grandma' Rosé Barossa Valley | 9.5   | 44     |
| <b>20 Golden Child</b> 'Beach Bum' Rosé Adelaide Hills         | 10    | 48     |
| <b>20 Rockford</b> Alicante Rosé Barossa Valley                |       | 56     |

## RED WINE

|  |     |     |
|--|-----|-----|
| <b>18 Angoves</b> Shiraz Regional Blend                              | 6.5 | 28  |
| <b>17 Grounded Cru</b> Shiraz McLaren Vale                           | 9   | 42  |
| <b>17 Heartland</b> Cabernet Sauvignon Langhorne Creek               | 9.5 | 44  |
| <b>20 Riposte</b> 'Dagger' Pinot Noir Adelaide Hills                 | 9.5 | 44  |
| <b>19 Running with the Bulls</b> Tempranillo Barossa Valley          | 9.5 | 44  |
| <b>18 Grounded Cru</b> GSM McLaren Vale                              | 9.5 | 44  |
| <b>18 Teusner</b> 'Ribke' Shiraz                                     | 10  | 46  |
| <b>19 Paringa Estate</b> 'Peninsula' Pinot Noir Mornington Peninsula |     | 54  |
| <b>20 Rockford</b> 'Frugal Farmer' Grenache Mataro Barossa Valley    |     | 58  |
| <b>19 Kay Brothers</b> 'Basket Press' Shiraz Barossa Valley          |     | 58  |
| <b>19 Kalleske</b> 'Moppa' Shiraz Barossa Valley                     |     | 65  |
| <b>15 Travis Earth</b> Mataro Shiraz Barossa Valley                  |     | 75  |
| <b>18 Samuels Gorge</b> Shiraz McLaren Vale                          |     | 75  |
| <b>16 St. Hugo</b> Cabernet Sauvignon Coonawarra                     |     | 80  |
| <b>17 Rockford</b> 'Basket Press' Shiraz Barossa Valley              |     | 110 |

\*Vintages Subject To Change\*