

### Something to start with...

Garlic Bread (v)		6.5
Caramelised onion & three cheese pizza bread (v) (8 inch)		9.5
Soup of the day		8.5
Including salad and vegetable bar		14
SA Coffin Bay Oysters	$\frac{1}{2}$ Doz	Doz
Natural	14.5	24
Smoked Salmon & Wakame seaweed with a Vietnamese dressing	16.5	28
Kilpatrick	16.5	28

### From the hen house...

(Chicken and cream products are halal certified)

Chicken Mignon (g)		
Wrapped in smoked Barossa bacon, with a honey mustard & pistachio sauce		30
Chicken Breast with Prawns, Baby Spinach, Avocado & Melted Brie (g)		
Topped with hollandaise sauce		32
Marinated Chargrilled Chicken Tenderloins		
Served on a fried chorizo & haloumi cous cous		28
Oven Roasted Seasoned Duck Breast (g)		
Served on a green pea, semi dried tomato & parmesan risotto, Drizzled with a raspberry, honey & cider glaze		34

### From the Sea...

Spencer Gulf Silver Whiting Fillets		
Crumbed or Beer battered	2 pce (1/2 serve)   24 4 pce (main size)   30	
Pan Fried Silver Whiting & King Prawns Roulade (g)		
Four pieces individually wrapped with local king prawns, Served on a Mediterranean white bean salad		34
Seared Atlantic Salmon Fillet (g)		
Marinated in soy & ginger. Served on wok tossed bok choy, asparagus & snow peas		34
Salt & Lemon Pepper Fried Squid Strips		
With a southwest aioli dipping sauce		entrée   16 main   26
Seafood Feast		
Beer battered whiting, lemon pepper squid, crumbed prawns & crumbed scallops		36

## From the butchers block...

300g Black Angus Fillet (g)	32
400g MSA T-bone (g)	28
500g Waygu Rump (g)	32
350g Black Angus Fillet Mignon (g) Wrapped in Barossa smoked bacon, served on a potato hash brown & topped with Mushroom sauce	36
Char grilled Bush spiced Kangaroo Fillet Served on a sweet potato & leek rosti, with a bush tomato chutney	30
BBQ Marinated Pork Ribs American style rack ribs, with a plum & chilli dipping sauce	1 rack   28 2 racks   34
Nut Crusted Pork Rib Eye (g) Moisture infused cutlet. Served on sweet potato mash, with a rich honey & cider glaze	33
Mediterranean Lamb & Chorizo Stack Layered with char grilled vegetables & topped with melted bocconcini	32
Beef Schnitzel	18
Chicken Breast Schnitzel	19.5
Toppings & Sauces	
Parmigiana, Hawaiian, Kilpatrick	4
Plain Gravy, Mushroom, Pepper or Dianne	2.5
Hollandaise (g)	3.5
Garlic Cream (g)	3.5
Surf 'n' Turf Sauce (prawns & squid in a garlic cream sauce) (g)	8.5
Side of Potato Mash (g)	3.5
Side of Sweet Potato Mash (g)	3.5

Gluten Free (g)

Vegetarian (v)

Please let us know if you have dietary or allergy requirements

## *From the chef's pan...*

### PASTA CHOICES & SAUCES

Traditional Bolognese (g) Beef, garlic, tomato, onion & herbs	26
Marinara (g) Prawns, squid, scallops & blue crab in a rich herbed tomato sauce	30
Campagnola (g) Chicken, semi dried tomato, mushroom & baby spinach in a creamy basil pesto sauce	28
Farmhouse (v, g) Roast pumpkin, roasted red capsicum, eggplant, zucchini & baby spinach in an herbed Tomato sauce	26
Spicy Calabrese (g) Beef fillet strips, chorizo, olives, baby spinach & chilli flakes	28
Linguine	
Penne (Gluten Free)	
Ricotta & Spinach Ravioli	3

\*Half size request \$3 less

Oven Roasted Red Capsicum (v, g) Stuffed with a green pea, semi dried tomato & parmesan risotto and finished with grilled bocconcini cheese	26
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## *For the sweet tooth...*

Kahlua French Vanilla Crème Brulee (g)	9.5
Sticky Date Pudding Served with a butterscotch sauce & vanilla ice cream	9.5
Homemade Snickers Cheesecake	9.5
Mini Pancake Stack With pistachio, mascarpone & caramelised banana	9.5
Affagato (g) Espresso Coffee, Vanilla ice cream & Frangelico Liqueur	12