



ENTRÉES	Entrée	Main
SOUP OF THE DAY	6.00	
TRIO OF DIPS (available all day) <i>Homemade dips; Moroccan Pumpkin, Creamy Fetta & Chilli, Roasted Beetroot & Cumin served with warm pita bread V</i>	10.00	
PRAWNS		
<i>Skewered Chermoula Prawns; on coriander pilaf with shredded mint & yoghurt dressing GF</i>	12.50	24.00
<i>Prawn and Blue Swimmer Crab Cakes; on mixed leaves and mild wasabi mayo</i>	11.00	22.00
VEGETARIAN LAKSA	9.50	15.00
<i>Traditional style Laksa with fried tofu, rice noodles, Asian greens and sprouts in an aromatic coconut broth V GF</i>		
<i>Add Chicken and Prawns</i>	16.00	24.00
VIC SQUID	11.00	19.00
<i>Lemon pepper and sea salt encrusted squid served with a side of chips and aioli</i>		
HAND MADE GNOCCHI	9.50	15.00
<i>Tossed with fresh sage, nut brown butter and a squeeze of lemon V</i>		
JAPANESE CRUMBED SCALLOPS	12.50	24.00
<i>Panko crumbed scallops with dashi and soy dipping sauce</i>		
SIDE DISHES		
Garlic Bread V	4.50	
Potato Wedges <i>served with sour cream and sweet chilli V</i>	8.00	
Potato and Rosemary Pizza Bread V	6.00	
Bowl of Chips V	5.00	
<i>Where an entrée or side dish is requested as a main course an additional cost of \$4.50 applies</i>		
MAINS		
SLOW COOKED LAMB, ROSEMARY AND RED WINE PIE		18.00
<i>An open top pie resting on minted green pea mash</i>		
ROAST OF THE DAY		14.00
<i>Served with roast potatoes and homemade gravy GF</i>		
FISHERMAN'S CATCH		19.50
<i>Beer battered butterfish and prawns with 'Vic Squid' and crumbed scallops served with chips</i>		
SALTIMBOCCA CHICKEN		19.50
<i>Delicate chicken breast pieces with crisp prosciutto, baby spinach glazed with cheese on sage and garlic infused mash with marinated red capsicum</i>		
BUTTERFISH		14.00
<i>Beer battered, grilled GF or crumbed, served with chips</i>		
SALAD AND VEGETABLE SERVERY		12.50
<i>Choose from our range of fresh salads and vegetables served with roast potatoes V</i>		
BARRAMUNDI FILLET		19.50
<i>Pan seared on babaganoush with green olive tapenade and garlic roasted cherry tomatoes GF</i>		
MSA GRADE RUMP 350G char grilled to your liking <i>Served with chips GF</i>		22.50
BLACK ANGUS STRIPLOIN 250G char grilled to your liking		24.50
<i>Served with potato and Jerusalem artichoke galette, Longview Shiraz glaze and roasted baby onions GF</i>		
SPICE CRUSTED ATLANTIC SALMON		24.00
<i>On lime and coriander couscous with mild chilli mayo and rocket</i>		
FLEURIEU LAMBS FRY		16.50
<i>With garlic infused mash and Kanmantoo bacon</i>		
TWICE COOKED PORK BELLY		19.00
<i>On mild chilli and potato croquette with apple and fennel chutney and balsamic glaze</i>		
HOUSE MADE CURRY OF THE DAY		17.50
<i>With Jasmine rice and pappadum</i>		
ROASTED VEGETABLE & HALOUMI LASAGNE		16.00
<i>Individual lasagne layered with marinated haloumi, grilled vegetables & rustic tomato sauce with herb and red wine vinegar salad V</i>		
BEEF OR CHICKEN SCHNITZEL		14.50
<i>Served with chips</i>		
All Main Courses include Salad / Vegetable Servery		
Sauces; Diane, Mushroom, Pepper, Gravy 2.50	Parmigiana	3.00
Surf and Turf; With 4 prawns in garlic cream sauce		8.50
Vic Mignon; Crisp Kanmantoo bacon with mushroom sauce		6.00
<i>V= Vegetarian or available on request GF= Gluten Free or available on request</i>		
DESSERTS		8.00
RICH CHOCOLATE FUDGE PUDDING <i>served with Baileys and white chocolate mousse quenelle</i>		
AMARETTI AND CHERRY CHEESECAKE <i>with vodka strawberry compote</i>		
ASHBOURNE APPLE & PEAR TARTE TATIN <i>with cinnamon spiced ice cream</i>		
WARM ORANGE AND ALMOND CAKE <i>with Grand Marnier glaze and double thick cream GF</i>		



Sparkling Wines

	Glass	Bottle
Winery Road Sparkling Chardonnay • Currency Creek • SA	5.00	18.00
Jacobs Creek Chardonnay Pinot Noir • Barossa Valley • SA		24.00
Jansz • Non Vintage Premium Cuvee • TAS		46.50
16 Premium Sparkling Shiraz	5.00	20.00
Killawarra Dusk Strawberry 200ml		6.00
Trilogy Pinot Chardonnay 200ml		9.00

White Wines

	Glass	Bottle
16 Reserve Selection • Riesling	5.00	20.00
16 Reserve Selection • Late Harvest Lexia	5.00	20.00
16 Reserve Selection • Sauvignon Blanc	5.00	20.00
Longview • Iron Knob • Riesling • Adelaide Hills • SA		26.50
Bleasdale • Chardonnay • Langhorne Creek • SA		25.00
Longview • Blue Cow • Chardonnay • Adelaide Hills • SA	6.50	26.50
Banrock Station • White Shiraz (Rose) • Riverland • SA	5.00	20.00
Longview • Whippet • Sauvignon Blanc • Adelaide Hills • SA		28.00
Backlabel • Chardonnay • Adelaide Hills • SA	5.00	20.00
Longview • Red Bucket • Semillon Sauvignon Blanc • Adelaide Hills • SA	5.00	22.00

Red Wines

	Glass	Bottle
16 Reserve Selection • Cabernet Sauvignon	5.00	20.00
Backlabel • Shiraz • Adelaide Hills • SA	5.00	20.00
Banrock Station • Cabernet Merlot • Riverland • SA		20.00
Longview • Yakka • Shiraz • Adelaide Hills • SA		32.00
Bleasdale • Mulberry Tree • Cabernet Sauvignon • Langhorne Ck • SA	7.50	30.00
Lake Breeze • Bernoota • Shiraz Cabernet • Langhorne Creek • SA		36.50
Bleasdale • Frank Potts • Cabernet Malbec Merlot • Langhorne Ck • SA		52.00
Longview • Devils Elbow • Cabernet Sauvignon • Adelaide Hills • SA		32.00
Bremerton • Tamblyn • Cabernet Shiraz Malbec Merlot • Langhorne Ck • SA		29.00
Longview • Red Bucket • Cabernet Shiraz • Adelaide Hills • SA	5.00	22.00
Temple Bruer • Certified Organic Cabernet Merlot • Langhorne Ck • SA	7.50	30.00
Minnow Creek • Shiraz • McLaren Vale • SA		42.00
Scarpantoni • School Block • Shiraz Cabernet Merlot • McLaren Vale • SA		29.00
Prunotto • Barbera d'Alba • Piedmont • Italy		42.00
d'Arenberg • The Stump Jump • Grenache Shiraz Mourvedre • McLaren Vale • SA		22.00

Corkage \$10.00 per 750ml Bottle

Non Alcoholic

Cascade Sparkling Apple Juice 375ml	3.50
Cascade Ginger Beer 375ml	3.50
Santa Vittoria Sparkling Mineral Water 1L	6.00
Santa Vittoria Sparkling Mineral Water 250ml	3.00
Tomato Juice 250ml	3.00
Tonic Water, Soda Water and Bitter Lemon 330ml	3.00

