



ENTRÉE

Wood oven fired garlic bread 5.5

Trio of organic dips with toasted pita 12

Cocktail spring rolls and samosas with dipping sauces 12

Seasoned wedges w sour cream & sweet chili sauce 8

Salt & pepper squid w mixed leaves, fresh lemon & aioli 12

Grilled Kangaroo Island haloumi on a salad of asparagus, semi dried tomatoes and black olives 12

MAINS

350 gm sirloin on spring onion & bacon mash w garlic & herb butter, red wine glaze 27

300 gm rump steak w your choice of sauce, chunky chips & salad 18

Panfried potato gnocchi w shredded duck leg, baby spinach, sage & roasted Portobello mushrooms 21

Cimarosti West End sausages w roasted tomatoes, spring onion & bacon mash, grilled onion, gravy 16

Mediterranean lamb burger w lettuce, tomato, cucumber, hommus, tzatziki & chunky chips 17

Cajun chicken w salad of baby cos lettuce, roasted capsicum, cherry tomatoes, cucumber, Spanish onion & parsley w house made lemon mayonaise 17

Classic German style schnitzel chicken or beef w chunky chips & salad 16

Beer battered garfish fillets w house made tartare, chunky chips & salad 17

Moroccan spiced chickpea & vegetable bake w minted yoghurt & mixed greens 17

*Sauces: Creamy mushroom, triple pepper, gravy, red wine jus (\$2), parmigiana (\$2)

*NB all menu additions result in additional charges

DESSERT

Dessert special – waiting staff will advise POA

The PA sticky date pudding w butterscotch sauce and King Island pure cream 10

Selection of local and imported cheese w fresh fruit & lavosh 16

*NB All AMEX and Diners payments attract a 3% surcharge. Management apologises for the inconvenience