Cauliflower croquettes, mayonnaise, sea salt  
$10
Onion rings, battered onion rings, Splendid Eggmayonnaise  
$9
Garlic Baguette, house made garlic butter  
$8
Pork rillette, shredded pork & herbs, shallots and crisp sour dough bread  
$8
Pendleton Estate Olives, house marinated $^FDFVG  
$7

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Beef schnitzel, panko crumbed local Angus beef, salad & fries  
$20
Chicken schnitzel, crumbed chicken breast, salad & fries  
$20
Fish and chips, Blue Grenadier in beer batter, salad, fries and house made tartare sauce $^{GFO}  
$18 / $28
Beef burger, ground beef, pickle mayo, bacon jam, cheese, lettuce, BBQ sauce, American mustard, milk bun and fries $^{GFO}  
$24
300gm Rump, salad and fries with a choice of sauce $^{GFO}  
$29

Sauces
Gravy $3 / Pepper $3.50 / Mushroom $4 / Diane $5 / Parmigiana $5 / Red wine jus $5

Sides
Salad, chopped tomato, onion, cucumber, ranch, lettuce
Whole cut fries, with tomato sauce $^{GDFVG}
Vegetables, beans, broccoli, garlic, soy, ginger, chilli
$8ea

V – vegetarian / VG – can be made to suit a vegan diet  
GFO – can be altered to suit gluten free / GF – gluten free  
DFO – dairy free option available
Feel free to grab a few plates for the table and share with your mates….or choose your own and go it alone.

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**Tomato salad**, vine ripened tomatoes in fresh herb marinade, Good Country hemp oil vinaigrette, Shaw River buffalo mozzarella, cracked pepper, sour dough $16

**Beachport trout**, smoked ocean trout from Beachport, green beans, new potatoes, green olive salsa, splendid egg, lettuce, seeded mustard dressing $26

**Roasted carrot**, carrots roasted in spice, almond, cumin salt, Unspun Honey, Robe Diary yoghurt, pickled onion and fried onion (served cold) $15

**Black pepper Coorong Pipis**, pipis cooked in garlic brown butter, cabbage, XO sauce $23

**Beef taco**, slow cooked beef in spice, grilled lime yoghurt, tomato chilli salsa, crisp onion, corn tortilla $22

**Grilled lamb**, marinated lamb rump, caper and garlic butter, chilled green vegetable salad, hemp oil $20

**Berkshire pork belly**, shaved fennel & bean salad, cool cauliflower lemon cream $28

**400gm Porterhouse**, char-grilled, chimichurri marinade, chopped salad, corn puree $39

**Kangaroo fillet**, wattle and arborio risotto, braised tail, native fruits in Unspun Honey, herbs $30

**Just feed me!**

Allow us to take care of your whole table with a ‘feed me’ option, comprising 5 courses of shared goodness for the table created by our chef’s.

$50pp

(Whole group only. Minimum 2 person)

V—vegetarian / VG—can be made to suit a vegan diet
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Chocolate, milk chocolate panna cotta, chocolate gelati, salted baked chocolate, chocolate soil \(^{GF}\)  
$16

Gelati, Gelista gelati in assorted flavours \(^{VG GF}\)  
$15

Cheesecake, vanilla cheesecake, biscuit crumb, strawberries macerated in basil, pomegranate sauce  
$14

Mikro coffee, espresso, short black, macchiato  
$3

Long black  
$3.50

Flat white, cappuccino, latte  
$4.0

Teas, earl grey, English breakfast, peppermint  
$4.0

Hot chocolate, our own Valrhona blend cocoa  
$5

Irish coffee, long black, whipped cream, Jameson Irish whisky  
$10

Italian coffee, latte, Frangelico or Tia Maria liqueur  
$8

Affogato, expresso shot, Frangelico or Tia Maria or Baileys, vanilla ice cream  
$12

Milks available, soy, almond and skinny/light milk

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