

all day menu items

served Friday and Saturday 12 noon to 8.30 pm, Sundays 12 noon to 4 pm (unless otherwise pre-arranged)

(GF denotes Gluten Free; items marked GFA can be prepared gluten free on request)

mini loaf of bread – house baked honey oat mini loaf with pumpkin butter or olive oil and dukkha (Veg)	\$6.0
soup of the moment – with bread (Veg, GFA)	\$12.5
buffalo wings – american style spicy chicken wings w blue cheese sauce – single or double serve; served <u>hot</u> , but can be made <u>hotter</u> !! just challenge our chef!! additional hot sauce \$1. (GFA)	\$13.5/21.5
crisp mexican bean parcels – with avocado lime sauce and seasonal salsa (Vegan, GF)	2 for \$13.0
southwest pork belly tacos – on warm corn tortillas with green chilli dressed cabbage (GF)	2 for \$13.5
harris smoked salmon – encasing pea and smoked fish potato salad with horseradish mascarpone and roast beets (GF)	\$15.0
local cheese plate - selection of ‘udder delights’ cheese, hefeweizen pear, fruit & nut compote and lavosh (Veg, GFA)	\$21.5
pulled pork quesadilla – house smoked pulled pork and pickled onion grilled with cheese on flour tortilla with apple lime jalapeno slaw	\$22.5
traditional new york pastrami on rye – half pound house cured pastrami on freshly baked light rye with mustard butter, chips and 1000 island dressing	\$22.5

mains

served Friday and Saturday 12 noon to 3.00 pm & 6 pm to 8:30 pm, Sundays 12 noon to 3.00 pm

potato parsnip gnocchi – with char grilled zucchini and olive oil braised leeks (Vegan)	\$24.5
roast atlantic salmon – with dukka crust, fennel cream and a trio of spice rubbed roasted vegetables (GF)	\$30.5
korean chicken – marinated and char grilled free range thighs with steam rice and traditional sides	\$26.5
salt bush lamb – slow cooked middle eastern spiced shoulder baked in filo with minted almond quinoa salad, broccolini and saffron tahini yogurt	\$27.5
murray valley pork loin – lightly smoked and char grilled with sweet potato maple mash and walnut pepita and sprout leaf salad (GF)	\$27.5
char grilled 200 gm fillet steak – with cauliflower roasted garlic puree, kale, mushrooms and bearnaise flavoured butter (GF)	\$35.5

sides

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chunky chips - cajun spices, truffle oil <u>or</u> sea salt (Veg)	\$11.5
crispy beetroot, parsnip and carrots with roasted garlic aioli (Veg)	\$11.5
roast sweet potato, cauliflower, apple and grain salad with lemon dressing (Vegan, GF)	\$11.5

desserts

served Friday, Saturday and Sundays 12 noon to late

saffron crème caramel - with pistachio praline and cardamom syrup	\$11.0
sweet cream stout cheesecake - with hefeweizen custard, spent grain crumble and crisp malt snap	\$11.0
middle eastern chocolate slice – with sambuca syrup and baklava ice cream	\$12.0
rhubarb sultana croissant cake – with star anise custard and vanilla bean ice cream	\$11.5
fondue – chocolate stout fondue with fresh fruit, marshmallow and sponge fingers (serving for two)	\$20.0
local cheese plate - selection of 'udder delights' cheese, hefeweizen pear, fruit & nut compote and lavosh	\$21.5

We would like to thank our many local suppliers who include:

Deer Farm, Birdwood
Evercream ice creams, Hahndorf
Hahndorf Fruit & Veg
Harris Smokehouse
Kenton Valley Farm Organic Produce
Laucke Flour
Lobethal Foodland
Onkaparinga Meats
Piya Poulatorium
Rio Vista Olives
Skara
Tweedvale Milk
Udder Delights Cheese

Please see our separate children's menu (for children 12 and under) & our menu boards above the kitchen for a selection of daily specials