

## all day menu items

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

(All items marked GFA can be prepared gluten free on request)

<b>mini loaf of bread</b> – house baked wholemeal bread with honey thyme butter, or dukkha and olive oil ( <b>Veg</b> )	\$ 6.0
<b>salmon dill croquettes</b> – on sweet corn puree with harris smoked salmon and pickled fennel salad	\$15.5
<b>buffalo wings</b> – 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. ( <b>GFA</b> )	\$13.5/21.5
<b>middle eastern spiced crisp bean cakes</b> – with celeriac yoghurt puree, pickled radish, pomegranate salad and dukka ( <b>Veg</b> )	\$14.5
<b>korean pork belly</b> – on coss lettuce leaf with pickled vegetables and chilli soybean sauce ( <b>GFA</b> )	\$15.0
<b>birdwood venison “texas chilli con carne”</b> – grilled with cheese on toasted chilli cheese corn bread	\$15.0
<b>pulled pork taquito</b> – crisp corn tortilla encasing smoked pulled pork and cheese with lettuce, sour cream, tomato chilli sauce and salsa ( <b>GFA</b> )	2 for \$13.0
<b>new york style ruben</b> – house cured and smoked pastrami on thick rye bread with swiss cheese, sauerkraut and 1000 island dressing served with coleslaw	\$22.5
<b>local cheese plate</b> (v)- selection of ‘udder delights’ cheese, hefeweizen pear, fruit & nut compote and lavosh ( <b>GFA</b> )	\$21.5

## mains

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

<b>birdwood venison &amp; mushroom ragu</b> – local venison slow cooked in rich tomato and fresh herb sauce with potato gnocchi, gremolata and parmesan	\$27.5
<b>murray valley pork loin</b> – lightly smoked & grilled on sweet potato maple puree with pickled carrot and pecan salad ( <b>GFA</b> )	\$27.5
<b>smoked beetroot and lentil parcel</b> – baked with spinach in filo with a citrus, rocket and feta salad ( <b>Veg</b> )	\$23.5
<b>free range chicken breast</b> – marinated and chargrilled with blue vein infused soft semolina, swiss mushroom, golden chicken jus and pickled kohlrabi salad ( <b>GFA</b> )	\$26.5
<b>salt bush lamb</b> – slow cooked shredded and pressed lamb with smoked eggplant puree, paprika potato, sautéed kale, honey jus and mint yoghurt	\$28.5
<b>char grilled 200 gm beef fillet</b> – on warm potato, brussel sprout & bacon salad with horse radish mustard butter & red wine jus ( <b>GFA</b> )	\$35.5
<b>fish of the day</b> - please see our specials boards	\$POA

**sides** (Veg)

served Friday and Saturday 12 noon to 8.30 pm, Sundays 12 noon to 4 pm

<b>cauliflower cheese with garlic crumbs</b>	\$11.50
<b>honey roasted pumpkin salad</b> – with baby spinach, walnuts, pears, blue vein cheese and raspberry dressing	\$11.50
<b>chunky chips</b> - cajun spices, truffle oil, dill pickle salt <u>or</u> sea salt	\$11.50

**desserts**

served Friday, Saturday and Sundays 12 noon to late

<b>date and stout pudding</b> – with hot porter toffee sauce and stout sorbet	\$12.00
<b>adelaide hills quince and vanilla bean cheesecake</b> – with spiced coconut custard	\$11.50
<b>orange and cardamom scented brulee</b> - with saffron and pistachio biscotti	\$12.00
<b>warm hills apple and sultana strudel</b> – with vanilla bean ice cream and cider crème patisserie	\$12.00
<b>frozen chocolate, hazelnut and porter parfait</b> - with salted caramel sauce and chocolate dirt	\$12.00
<b>local cheese plate</b> - selection of ‘udder delights’ cheese, hefeweizen pear, fruit & nut compote and lavosh	\$21.50

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