Breads

CIABATTA GARLIC BREAD | 9
CIABATTA CHEESY GARLIC BREAD | 10

Starters

SOUP OF THE DAY (GF) | 10
ciabatta bread (see staff for daily specials)

DIP PLATE | 19
housemade dips, crackers, lavosh, pita bread

CHEESE BOARD | 28
three cheeses, dried fruit, salted cashews, quince paste, lavosh

BUFFALO WINGS (GF) | 14.5
american style hot sauce, ranch aioli, black sesame

SUN-DRIED TOMATO & BASIL ARANCINI (V) | 17
parmesan cheese, aioli, basil pesto

SALT & PEPPER SQUID | 17.5
sweet chilli & lime dressing, lemon

GRILLED HALLOUMI SKEWERS (GF) (V) | 16
wild rocket, chilli jam, lemon

CAMEMBERT PIZZA (V) | 17
rosemary, sea salt, garlic infused olive oil

VEGAN MEATBALLS (VE) | 15
fresh basil, tomato sugo

Oysters

	1/2 DOZ	1 DOZ
SA OYSTERS (GF) sourced from the Eyre Peninsula		
NATURAL	24	34
KILPATRICK	27	37

Schnitzels

all schnitzels are crumbed in house

CHICKEN SCHNITZEL | 25
HALF | 20
chips, salad

BEEF SCHNITZEL | 26
chips, salad

SAUCES | 2.5
gravy, mushroom, pepper, diane, red wine jus (gf)

TOPPINGS
Parmigiana | 3.5
Hawaiian | 4
Kilpatrick | 4
Hollandaise | 4
Garlic cream | 4
Garlic prawn | 11
Sweet chilli prawn | 11

Bowls

NOURISH BOWL (V) (GF) | 22
baby spinach, baby beets, feta cheese, pear, cashews, roasted pumpkin, tomato, toasted sesame, balsamic & honey reduction

BURRITO BOWL (VE) (GF) | 23
steamed rice, black beans, corn, lettuce, tomato salsa, corn chips, guacamole, vegan taco dressing

CAJUN CHICKEN SALAD (GF) | 26
roasted pumpkin, baby spinach, carrots, cherry tomato, pickled onion, cucumber, lemon tzatziki dressing

CAESAR SALAD (GFA) | 22
cos lettuce, parmesan cheese, anchovies, croutons, caesar dressing, poached egg

ADD BUTTERMILK FRIED CHICKEN | 6
ADD GRILLED CHICKEN (GF) | 6
ADD HALLOUMI | 5
ADD TOFU (VE) | 5

Burgers & Wraps

THE PRETORIA BURGER (GFA) | 23
chuck & brisket blend patty, burger cheese, lettuce, tomato, pickles, chipotle aioli, chips

BUTTERMILK FRIED CHICKEN BURGER | 22
buttermilk fried chicken, streaky bacon, honey mustard coleslaw, chips

CAJUN CHICKEN WRAP | 20
cajun chicken, smoked bacon, pickled onion, baby spinach, tomato, garlic aioli, chips

VEGETARIAN BURGER (V) (GFA) | 24
vegan burger patty, lettuce, tomato, pickles, vegan aioli

GLUTEN FREE BUN | 2.5
ADD BACON | 3.5
ADD EGG | 2.5

Sides

CHIPS | 9
garlic aioli

SEASONED WEDGES | 12.5
sweet chilli sauce

SWEET POTATO CHIPS | 13
garlic aioli, guacamole

GARDEN SALAD | 6

POTATO ROSTI | 4

BATTERED ONION RINGS (3) | 3.5

Steaks

all served with chips & garden salad

300GM SIRLOIN (GF) | 38
300GM SCOTCH FILLET (GF) | 45

SAUCES | 2.5
gravy, mushroom, pepper, diane, red wine jus (gf)

ADD POTATO ROSTI | 4
ADD 3 BATTERED ONION RINGS | 3.5

Mains

CHICKEN BREAST (GF) | 29
cocktail potatoes, asparagus, mushroom & tarragon ragu, bacon pangrattato crumb

ATLANTIC SALMON (GFA) | 36
risoni, garlic & basil cream, broccolini, blistered cherry tomatoes, toasted almonds

PORK CUTLET (GF) | 32
sauerkraut, mashed potato, dijon mustard, apple cider & sage sauce

MOROCCAN LAMB SHANK | 29
rice pilaf, spiced tomato sugo, butternut pumpkin, tzatziki yoghurt

KANGAROO FILLET | 31
plum & pink peppercorn sauce, sweet potato mash, spring onions

FISH & CHIPS (GFA) | 27
choice of crumbed, battered or grilled, chips, salad, lemon, tartare

SEAFOOD PLATE | 42
crumbed Coorong Mullet, crumbed prawns, salt & pepper squid, chips, salad, lemon, tartare

COORONG MULLET (GFA) | 34
choice of crumbed, battered or grilled, chips, salad, lemon, tartare

SALT & PEPPER SQUID | 28
sweet chilli & lime sauce, chips, salad, lemon

ROAST OF THE DAY (GFA) | 26
potatoes, carrots, pumpkin, gravy

DAN DAN PAPPARDELLE | 25
ground pork, chinese five spice, bok choy, spring onions, pink peppercorns, cream

VEGAN LASKA (VE) | 24
broccoli, bean shoots, bok choy, carrot, vermicelli noodles, lime, coriander

ADD GRILLED CHICKEN (GF) | 6
ADD PRAWN (GF) | 8.5
ADD TOFU (VE) | 5

Desserts

ETON MESS (V) | 12
crispy meringue, berry coulis, macadamia & white chocolate crumble, chantilly cream

WAFFLES (V) | 13
cinnamon sugar waffle, strawberries, vanilla bean ice-cream, salted caramel sauce

STICKY DATE PUDDING (V) | 12
butterscotch sauce, vanilla bean ice-cream, strawberries

CHOCOLATE BROWNIE SUNDAE (V) | 13
triple choc ice-cream, chocolate waffle cone, peanut butter caramel, crushed nuts

COFFEE AND CAKE (V) | 9
choose from a selection of desserts in our cake fridge

AFFOGATO (V) | 10
add a shot of Baileys, Tia Maria or Frangelico | 6

A PROUDLY SOUTH AUSTRALIAN, FAMILY-OWNED BUSINESS.

10% surcharge applies to this menu on public holidays.

Please inform our staff of any allergies.
(GF) Gluten Free
(GFA) Gluten Free Available
(V) Vegetarian
(VE) Vegan