

BAR MENU

BREAD

Crusty Cob Loaf Wood oven freshly baked daily, whipped butter, balsamic & olive oil, rock salt **12 G V**

Garlic & Cheese Loaf Wood oven freshly baked daily, truffle oil, mozzarella & parmesan **14 G V**

Metre of Mozzarella A metre of wood fired pizza, filled with mozzarella, Italian spices, rosemary, sea salt **25 G V**

GRAZING PADDOCKS

Charcuterie San Daniele murgante prosciutto, mild salami casalinga, pepper mortadella, kalamata olives, cornichons, roasted almonds, Fresh Crusty Bread **25 GFO N**

Cheeses The Barossa Valley Cheese Co. Triple Cream Brie, Barber's 1833 Vintage Reserve Cheddar, La Vera Adel Blue, quince paste, grapes, lavosh, pistachio nuts **25 GFO V N**

ADD: Extra Bread **5**

SMOKY BAY OYSTERS

OPENED FRENCH STYLE DAILY (FOR SIX) **29** (half price on Tuesdays)

Natural Champagne vinegar mignonette, lemon wedge

½ Dozen Oysters 3 ways Natural, Finger Lime Curry, Apple and Ginger Granita

Kilpatrick Wood oven baked in Worcestershire, tomato sauce, drops of tabasco, bacon, lemon wedge

Thai Natural oysters with green chilli Nam Jim

SMALL PLATES

Bang Bang Cauliflower gluten free crumbs, sweet chilli, sriracha, vegan mayo, shallots, chilli, sesame seed **19 VV**

Arancini (4) Pumpkin & feta, pear & walnut salad, parmesan, lemon and basil aioli **18 G V**

Farmhouse Paté Poached pear, cornichons, pickled red onions, rye and walnut toast (extra bread +5) **22 G N**

Cantonese Imperial Dumplings (4) prawn and pork, chives, garlic, ginger, corn flour, sesame oil with sweet and spicy soya dipping sauce **18 G**

The 3 Amigos (3) Soft tacos, pork loin, guacamole, salsa, spicy sauce **22 G**

The 3 Barras (3) Soft tacos, panfried Barramundi fillet, guacamole, roasted peach & lime salsa, spicy sauce **22 G**

Peking Cluck Pancakes (4) Chargrilled Chinese 5-spice chicken, cucumber, spring onion, Hoisin sauce, peking pancakes **18 G**

Lobster & Prawn Thermidor Puff Pillow, creamy sauce, Cognac, mild mustard, tarragon, gruyere cheese **22 G**

All meals are sent at the same time, unless a break is specifically requested between small & large plates.

SALADS

Thai cucumber, bean sprouts, red onion, crispy shallots, coriander, chilli, mint, Thai basil, green chilli Nam Jim **22 VV**

Caesar Cos lettuce, bacon bits, croutons, egg, Caesar dressing **22 GFO VO**

Pear & Walnut Rocket and parmesan, pear, walnut, honey mustard vinaigrette **22 V N VVO**

ADD: 5 Big Prawns | Thai Marinated Wagyu Beef **11**

ADD: Chargrilled Chinese 5 spice Chicken | Crispy Fried Chicken **G** | Salt & Pepper Squid **8**



STEAKS

Steak Au Poivre 200g beef tenderloin pan seared, crusted with crushed black peppercorns, finished with rich cognac cream sauce, salad, chips **44 N**

AMH Black 300gm Porterhouse, 100 day grain fed, marbling +1, chips and salad **43**

Mayura Station 300g Wagyu Rump, Chocolate fed, 9+ marble score, salad, chips **59**

1620 Australian Country 200g Tenderloin Fillet 120 days grain fed, salad, chips **43**

Make it a Surf and Turf - Add five Big Prawns in a creamy garlic seafood sauce, to any of our prime cuts **12**

SAUCES: Seeded Mustard | Béarnaise | Hollandaise | Truffle Cabernet Jus | Peppercorn | English Mustard | Diane | Mushroom | Gravy | Parmi **4**

LARGE PLATES

Beef Wellington Eye fillet medium, paté, mushroom duxelles, puff pastry, mash, spinach, bacon wrapped green beans, slithered almonds, truffle madeira jus, roasted mushrooms **48 GN**

Coq Au Vin Blanc Classic French chicken, Kiev cut, bacon, vegetable broth, carrots, button mushroom, baby onions, white wine, potato mash **35**

Super Bowl Chargrilled chicken in taco seasoning, Pico de Gallo salsa, sliced avocado, red onion, white rice, black beans, jalapeños, chargrilled fresh corn on cob, a wedge of lime, coriander **29 VVO**

Atlantic Salmon Fillet Chinese broccoli, onion, bok choy, snow pea, sprouts, coriander, ginger, coconut vinegar, orange, lime, sesame **37**

Salmon Encroute Atlantic Salmon fillet wrapped in puff pastry, Dijon mustard, lemon zest, dill, cream cheese, Dauphinoise potatoes, broccolini, beurre blanc sauce **39**

Barramundi Fillet Beer battered, crumbed or grilled, salad, chips, lemon myrtle and lime tartare, lemon **30 GFO**

West Coast King George Whiting Beer battered, crumbed or grilled, salad, chips, lemon myrtle & lime tartare, lemon wedge
1 Fillet 25 | 2 Fillets 37 | 3 Fillets 49

Choo Chee Prawns Ten big prawns, Asian panfried greens, red curry, coconut milk, chilli, Thai basil, rice **39**

Crumbed Prawns Ten big juicy prawns, fried in panko crumbs, crunchy chips, salad, lemon myrtle & lime tartare **39 G**

Salt & Pepper Squid Seasoned flour batter, salad, chips, lemon and basil aioli, paprika, lemon wedge **30 GFO**

Chicken Schnitzel 400g Crumbed daily on premise Chicken Breast, chips, salad **32 GFO**

Beef Schnitzel 300g Crumbed daily on premise Wagyu Beef, chips, salad **33 GFO**

SAUCES: Seeded Mustard | Béarnaise | Hollandaise | Truffle Cabernet Jus | Peppercorn | English Mustard | Diane | Mushroom | Gravy | Parmi **4**

Pad Thai Rice noodles, firmed tofu, bean sprouts, pickled radish, roasted peanuts, dried shrimp, tamarind, garlic, chives, egg, fish & oyster sauce, coriander **26 V N VVO**

ADD: 5 Big Prawns +11 Add: Chicken +8

Crunchy Asian Eggplant Salt & pepper eggplant, Asian vegetables and sweet sticky sauce **26**

Our Famous Thai Curries A serving of all our three curries, which are served with Jasmine rice, cashews & roti **38 GFO N**

Sweet Yellow Vegetable Curry (mild) Eggplant, carrot, potato, onion, green beans, broccolini, coconut cream, chilli, curry leaf, coriander, palm sugar, crunchy wonton skins, rice **26 GFO N VV**

Beef Massaman Curry (a bit hotter) Tender Beef, onion, coconut milk, baby potatoes, onion, cinnamon, chilli, kaffir lime leaf, rice **29 GFO N**

Green Chicken Curry (bit spicy) Chicken thigh, green beans, bamboo shoot, Thai eggplant, broccolini, chilli, coconut milk, Thai basil, rice **27 GFO N**

The Knuckle Sandwich Mayura Station Wagyu Knuckle Beef, caramelised onions, bacon, tomato, baby spinach leaves, tomato relish, Dijon mustard, Swiss cheese, chargrilled crunchy half loaf, chips **34 GFO**

Beef Burger Chargrilled Mayura Station Wagyu Beef, bacon, cheese, pickle, lettuce, tomato, chutney, aioli, chips **29 GFO**

Chicken Burger Chargrilled or crispy fried chicken fillet, cheese, lettuce, tomato, caramelised onion, pepper mayo, chips **26 GFO**

WOOD OVEN PIZZAS (12")

Artisan dough made in house – proofed for 48hrs.

Extra toppings +3 each | GF Base +4

METRE PIZZAS – Choose from any \$24 pizza (mix up to 4 different pizzas) **99**

Hawaiian Napoli sauce, sliced ham, mozzarella cheese & pineapple **24**

Pepperoni Napoli sauce, sliced pepperoni & mozzarella cheese **24**

Margherita Napoli sauce, cherry tomato, buffalo mozzarella, fresh basil & olive oil **24 V**

Prosciutto Napoli sauce, mozzarella, olives, fresh sliced prosciutto, rocket, parmesan **24 V**

Peking Chicken Chargrilled 5 spice chicken, cucumber, spring onion, Hoisin sauce **29**

All Meats Napoli sauce, salami, ham, pepperoni, mozzarella & fresh prosciutto **29**

Supreme Pepperoni, bacon, basil, red & green bell peppers, mozzarella, red onion, olive **29**

All menu items are gluten free unless noted with GFO - Gluten Free Option or G - Contains Gluten V - Vegetarian VV - Vegan N - Nuts

Surcharge applies (MC / Visa 1.2%, AMEX 1.85%) | 10% surcharge applies on all public holidays