

# **BAR MENU**

#### **BREAD**

Fresh Crusty Bread wood oven cob loaf, whipped butter, balsamic & olive oil, rock salt 10 GV

Garlic & Cheese Loaf baked with truffle oil, mozzarella & parmesan 12 GV

Margherita Pizza Napoli sauce, cherry tomato, buffalo mozzarella, basil, olive oil, cracked pepper 24 GV

### **GRAZING PADDOCKS**

**Charcuterie** San Daniele Murgante prosciutto, Mild Salami Casalinga, Pepper Mortadella, Sourdough Bread, Kalamata Olives, cornichons, cashews, almonds, Seeded Mustard 39 GFO

**Cheeses** The Barossa Valley Cheese Co Triple Cream Brie, Barber's 1833 Vintage Reserve Cheddar, King Island Roaring Forties Blue, Sourdough bread, quince paste, grapes, lavosh, grissini, pistachio nuts, fresh pear 39 GFO V

Charcuterie & Cheeses (serves 2-4) 69 GFO

Pomegranate Salsa Dip, Softened Philadelphia cream cheese, walnuts, apricot, jalapeños, coriander, poppy seed crackers 18 GV

#### **SMOKY BAY OYSTERS**

OPENED FRENCH STYLE DAILY (FOR SIX) 28 (HALF PRICE ON TUESDAYS)

Natural Champagne vinegar mignonette, lemon wedge

Thai Natural oysters with green chilli Nam Jim

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

Panko Crumbed, Tangy Kohlrabi Remoulade, mayonnaise, Dijon mustard, capers, cornichons, dill, lemon G

Classic Rockefeller, Pernod, spinach, butter, garlic, baby onion, celery, toasted cracker crumbs G

Yellow Curry, Wood oven simmered, coconut milk, chilli, ginger, garlic, Thai basil

# **SMALL PLATES**

Chargrilled South Australian Squid Thai salad of kohlrabi, lemongrass & chilli 19

Arancini (4) Pumpkin & feta, pear & walnut salad, parmesan, aioli, lemon vinaigrette 18 GV

Farmhouse Pate, Fresh fig, dill pickle, honey rhubarb compote, crispy walnut toast 16 G

Prawn Bruschetta (4), Big panfried prawns, chargrilled sourdough, guacamole, lime salsa 18 G

Pork & Prawn Dumplings by Nu (4) Served with a sweet soy, chilli & vinegar dipping sauce 18 G

**The 3 Amigos**, Soft tacos, crispy skin pork belly, guacamole, salsa, spicy sauce 19 G

Peking Cluck Pancakes (3), Chargrilled chicken in Chinese five spice, cucumber, spring onion, Hoisin sauce, Peking pancake 18 G

Thai Prawn and Dory Cakes (3), Mixed leaves, cherry tomato, cucumber and Ajar Dressing 19 G

\*Option to add extra serve available

# **SUMMER SALADS**

Poke Bowl Chargrilled chicken, avocado, white rice, cherry tomatoes, black beans, corn, jalapeños, red onion, Greek yoghurt, coriander 29 VVO

Caesar Cos lettuce, bacon bits, croutons, egg, Caesar dressing 21 GFO

Pear & Walnut Rocket and parmesan, pear, walnut, honey mustard vinaigrette 21 V N

ADD: Atlantic Salmon | Chargrilled SA Squid | 5 Big Prawns 11

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

# **WOOD OVEN PIZZAS (12")**

Extra toppings +3 each GF Base +4

Ham & Cheese - Napoli sauce, sliced ham, mozzarella cheese 24

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

Pepperoni - Napoli sauce, sliced pepperoni & mozzarella cheese 24

Wild Mushroom - Napoli sauce, fior di latte, rocket & thyme oil 24 V

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

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

Pumpkin - Basil pesto sauce, spinach, Persian fetta, artichoke, pine nuts & rocket 24 V

BBQ Chicken, Chargrilled chicken, capsicum, onion, avocado, mozzarella, BBQ sauce 29

All Meats - Napoli sauce, salami, ham, pepperoni, smoked cheese & fresh prosciutto 29

Supreme - Pepperoni, bacon, basil, red and 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



## **LARGE PLATES**

(MEALS LISTED WITH SALAD, CHOOSE BETWEEN CAESAR OR PEAR AND WALNUT)

36 Degree South 300gms - Porterhouse, Gold winner at the 2022 World Steak Challenge, 500 days grain fed, salad, chips 42

Mayura Station 300gms - Wagyu Rump, chocolate fed, 9+ marble score, salad, chips 46

**Surf and Turf**, Add five Big Prawns in a creamy seafood sauce, to either of our prime cuts 11

Chicken Schnitzel 400g Chicken Breast, chips, salad 30 GFO

Beef Schnitzel 300g Wagyu Beef, chips, salad 31 GFO

Fish & Chips Flathead Fillets (2) (battered/crumbed/grilled), salad, chips, tartare 28 (G FO)

Salt & Pepper Squid squid, chips, salad, aioli & paprika, lemon 28 G

The Knuckle Sandwich Mayura Station Wagyu Beef, caramelised onions, bacon, tomato, lettuce, tomato relish, chargrilled white bread, chips 34 G

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

Chicken Burger Buttermilk crispy fried chicken breast, cheese, lettuce, tomato, caramelised onion, tomato relish, mayo, chips 26 G

Pappardelle Pasta mushrooms, spinach, garlic, lemon cream sauce, fresh pappardelle 26

ADD: 5 big prawns 37 G

Atlantic Salmon Fillet, Sesame seed crust, Chinese broccoli, bok choy, snow pea, sprouts, coriander, ginger, coconut vinegar, orange, lime 37

Choo Chee Prawns Ten big prawns, Asian panfried greens, red curry, coconut milk, chilli, Thai basil 37

West Coast King George Whiting - battered, crumbed or grilled, served with chips, salad, tartare, lemon 41 GFO

**Beef Wellington** Eye fillet medium, pate/mushroom duxelles, puff pastry, mash, spinach, green beans, drizzled with Cabernet jus 41 G

Coq Au Vin Blanc Classic French chicken, Kiev cut, vegetable broth, carrots, button mushroom, white wine, mash potato 32

Nu's Famous Pad Thai rice noodles, firmed tofu, bean sprouts, pickled radish, crushed roasted peanuts, tamarind, garlic, chives, pickled radish, egg, coriander 26 VN Add: 5 Big Prawns 37 Add: Chicken 34

Crunchy Asian Eggplant salt & pepper eggplant, tossed in Asian vegetables and sweet sticky sauce 26

**Trio of Thai Curries by Nu** jasmine rice, fresh roti 34 OR Individually 28

Yellow Cauli Curry, chargrilled cauliflower, coconut cream, chilli, curry leaf, coriander GFO N

Beef Massaman Curry Tender Beef, onion, coconut milk, baby potatoes, onion, cinnamon, chilli, kaffir lime leaf (mild) GFO N

Green Chicken Curry Chicken thigh, green beans, bamboo shoot, Thai eggplant, broccolini, chilli, coconut milk, Thai basil (a bit hotter) GFO N

# SAUCES 4

French Seeded Mustard | Bearnaise | Cabernet Jus | Peppercorn | Hot English Mustard | Diane | Wild Mushroom | Gravy | Parmigiana

# **SIDES**

Roasted carrots, potatoes, zucchini, parsnips, lemon butter 12 V (VVO)

Crunchy seasoned chips with aioli and tomato sauce 13 V (VVO)

Blanched broccolini, lemon & almond butter, shaved almonds 12 N V (VVO)

Seasoned potato wedges, sweet chilli sauce, sour cream 14 G V

Salads - Caesar or Pear & Walnut 12 N V

## **KIDS** 12

Available only for Children 12 years and younger

Nicken Chuggets: Crumbed chicken thigh fillet, served with tomato Sauce, salad & crunchy chips G

Chicken Parmigiana: Panko crumbed tender chicken breast, Napoli sauce, three cheeses melted, salad & chips G

Salt & Pepper Squid: salad, chips, tomato sauce & Barnum's Famous Animal crackers GFO

Fishers & Chippers: Battered, crumbed or grilled fish, chips and salad, caper tartare GFO

Freddos & Fabracado Board: Carrot, cucumber, orange, avocado dip, crackers & cheese & Freddo G

Party on Dude: Two Perryman's party pies, tomato sauce, salad and crunchy chips G

Slippery Slider Burger: Wagyu beef patty, American cheese, tomato sauce, brioche bun, crunchy chips G

Pizza: Ham and Cheese or Ham, Cheese and Pineapple or Margherita, fired in the wood oven GFO

**Dessert**: Kids Ice-cream, 3 scoops of vanilla, rainbow OR chocolate 4

## **DESSERTS**

**The Kent Town Big Pavlova:** Double cream, passionfruit pulp, fresh passionfruit 16

**Something Wicked This Way Comes**: a pond of vanilla ice cream scoops, showered with chocolates from the trolley 18 G

**Sticky Date Pudding:** With toffee sauce, vanilla bean ice cream 16 G

Creme Brûlée: Classic vanilla creme brûlée, shortbread plank, berries 16 GFO

Apple Crumble & Caramel Tartlet: freshly baked apple slices, salted caramel sauce, crumbly lid, cream 16 G

Affogato: Two scoops of vanilla ice cream, espresso coffee 16

ADD: Baileys, Cointreau, Frangelico or Kahlúa 9

**THE LOLLIE TROLLIES**, 50 selections of confectionary from which to choose. For now or take home! 10 for 200gms GFO

Cheese Plate: 3 Cheeses served with crackers and condiments - The Barossa Valley Cheese Co. triple cream brie, Barber's 1833 Vintage Reserve cheddar,

King Island 'Roaring Forties' blue, Sourdough toast, quince paste, grapes, lavosh, grissini, pistachio nuts, fresh pear 39 (GFO)

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