

# BISTRO MENU

## A GLASS OF WINE


<b>SPARKLING</b>	
Villa Sandi Prosecco Doc	8.5
Bird In Hand Sparkling Adelaide Hills Pinot Noir	10
Lambrook ‘Spark’ Adelaide Hills Sparkling	8.5
Innocent Bystander Moscato	8
Angas Brut NV	6.5
Paullets Trillians Clare Valley Sparkling Red Piccolo	9.5

<b>WHITE VARIETALS</b>	
Dean’s Adelaide Hills Sauvignon Blanc 2017	7.5
Shaw & Smith Adelaide Hills Sauvignon Blanc 2017	10.5
Twin Islands Marlborough Sauvignon Blanc 2016	8
Babich Black Label Marlborough Sav Blanc 2016	8.5
Oxford Landing Sauvignon Blanc 2017	6.5
Pauletts Polish Hill River Riesling 2017	8.5
Small Valley Adelaide Hills Pinot Gris 2017	7.5
Oxford Landing Pinot Grigio 2016	6.5
The Lane Block 1A Adelaide Hills Chardonnay 2016	9

<b>ROSE</b>	
Jim Barry JB Clare Valley Rose 2017	7.5
Woodstock McLaren Vale Grenache Rose 2016	8

<b>RED VARIETALS</b>	
Nashwauk McLaren Vale Tempranillo 2017	7.5
Golding ‘The Purveyor’ Adelaide Hills Pinot Noir 2016	9
Oxford Landing Merlot 2016	6.5
Alpha Box & Dice Tarot McLaren Vale Grenache 2017	8.5
Paxton AAA McLaren Vale Grenache Shiraz 2016	8.5
Reillys Clare Valley Cab Sav 2014	7.5
Kaesler Stonehorse Barossa Shiraz 2017	7.5
Two Hands ‘Angels’ Share’ McLaren Vale Shiraz 2016	12
Oxford Landing Shiraz 2016	6.5
Scarpantoni ‘School Block’ McLaren Vale Shiraz	8.5
Cabernet Merlot 2013	






## OYSTERS

<b>NATURAL</b> 	half dozen <b>15</b> // dozen <b>26</b>
<b>KILPATRICK</b>	half dozen <b>17</b> // dozen <b>28</b>




## SHARE

<b>TURKISH GARLIC BREAD</b> 	6
<b>CORIOLE OLIVES</b>  	8
marinated Coriole olives with crusty turkish bread	
<b>CHEESY GARLIC PIZZA</b>  garlic butter, parsley	10
<b>DUO OF HOUSE MADE DIPS</b> 	15
toasted Turkish bread, marinated olives and cornichons	
<b>CHARCUTERIE BOARD</b>	40
sliced cured meats, aged cheddar, brie, condiments, pickles and lavosh	
<b>SEAFOOD</b>	65
natural oysters, smoked Tasmanian salmon, pickled octopus, salt & pepper squid, prawn twists and citrus battered fish	

## ENTREE

<b>SOUP OF THE DAY</b>	8
<b>SPICY ROSEMARY LAMB RIBS</b> 	18
beetroot, snow pea cress and lemon zest yoghurt	
<b>BAMBOO ASH PANKO CRUMBED PRAWNS</b>	18
smoked tomato jelly, native karkalla and harissa	
<b>CRUMBED LAMBS BRAINS</b>	16
garlic mash, Barossa speck and caramelised onion	
<b>SCALLOPS</b> 	20
sweet corn, pancetta, popcorn powder and basil oil	
<b>WATERMELON SALAD</b>    (on request)	14
pickled cucumber, fetta, onion and Shiraz gel	

## SALAD

<b>ROASTED CHICKEN BREAST SALAD</b> 	24
baby cos, potato, crisp pancetta with caper and dill mayo	
<b>CHICKPEA AND QUINOA SALAD</b>  	18
pumpkin, grilled eggplant, raisin, carrot, citrus dressing and fresh herbs	
<b>SALT AND PEPPER SQUID SALAD</b>	24
crispy noodle, wombok, corriander, mint, soy and sesame oil dressing	





## MAIN

<b>FISH OF THE DAY</b>  (on request)	30
<b>ROAST OF THE DAY</b> 	20
<b>SLOW COOKED PORK BELLY</b>	30
candy strip beetroot, carrot, saffron cream and apple relish	
<b>SPENCER GULF PRAWN AND CRAB TAGLIATELLE</b>	28
tomato passata, shaved fennel, spring onion, dill pollen and parmesan	
<b>SPAGHETTI PANGRATTATO</b> 	18
lemon zest, garlic, sourdough crumbs, parsley, Coriole olive oil and parmesan (add prawns \$6)	
<b>BBQ BRAISED PORK RIBS</b>	38
chips and house salad	
<b>PROSCIUTTO WRAPPED FREE RANGE CHICKEN BREAST</b> 	28
sundried tomato pesto, chorizo, cockles, corn and sage	

## STEAK

<b>300G TEYS CERTIFIED ANGUS RUMP 30</b>
150 day grain and oregano fed
<b>300G RIVERINE SCOTCH FILLET 36</b>
10 day aged, marble score 2+
<b>200G TEYS FREE RANGE EYE FILLET 36</b>
Naracoorte pasture feed

All our steaks are served with potato fondant, king brown mushroom, asparagus, jus and chimmi churri

 gluten free  vegetarian  free range  vegan  
seniors menu available on request

## PIZZA


Our pizzas are made using house made dough and fresh ingredients. GF bases are available upon request add \$3

<b>MARGHERITA</b> 	15
fresh tomato, mozzarella and basil	
<b>SEA SALT POTATO</b> 	17
caramelised onion, mozzarella and rosemary	
<b>HAWAIIAN</b>	17
shaved ham and pineapple	
<b>BBQ CHICKEN</b>	19
chicken, bacon, onion and BBQ sauce	
<b>GARLIC MUSHROOM</b> 	17
pesto base, pumpkin, feta and balsamic glaze	
<b>PEPPERONI</b>	18
baby boconcini, onion, mushroom, basil and chili	
<b>SPENCER GULF PRAWN</b>	21
grilled artichoke, tomato, radicchio and alfredo sauce	






## STAPLES

<b>GARLIC AND LEMON CHICKEN BURGER</b>	20
peri peri mayo, cheese, roast capsicum and baby cos with chips	
<b>200G ANGUS BEEF BURGER</b>	20
caramelised onion relish, cheese, speck, pickle, ranch and lettuce with chips	
<b>VEGAN BURGER</b> 	16
black bean and quinoa patty, avocado, alfalfa and mustard pickle with chips	
<b>CITRUS BATTERED FISH</b>	23
salad & chips	
<b>CHICKEN BREAST SCHNITZEL</b>	20
salad & chips	
<b>PORTERHOUSE BEEF SCHNITZEL</b>	20
salad & chips	



## SAUCES

House BBQ, mushroom, pepper, diane or gravy 	2
Parmigiana: mozzarella, ham, provençale tomato sauce	3

## ACCOMPANIMENTS

garlic mashed potato 	8
HWY house salad: tomato, onion, olives and fetta 	8
chips with garlic aioli 	8
steamed greens   (on request)	8

## SWEET

<b>BANANA CAKE</b>	12
freeze dried custard, pistachio cream and salted caramel ice cream	
<b>BLACK FOREST INDULGENCE</b> 	12
Belgium chocolate terrine, marble hill cherry ice cream and berry leather	
<b>STRAWBERRIES AND CREAM</b>  (on request)	12
vanilla bean panna cotta, compressed strawberries, ganache and shortbread	
<b>DESSERT SHARE PLATE</b>	34
chef's selection of desserts perfect for sharing	

OPEN 7 DAYS FOR LUNCH & DINNER. TO MAKE A RESERVATION CALL 8297 8155

HWY.