

- TAKEAWAY MENU -

- SMALLER DISHES -

DOM TORZI MARINATED OLIVES - 6 ve gf

MUSHROOM TART - wild mushrooms, short crust pastry, truffled cashew puree, acidulated spinach, pickled shimejis - 14 v veo

JALAPENO POPPERS - stuffed with slow braised spiced beef brisket & mozzarella, pickled red onion, saffron aioli - 17 gf

GRILLED SQUID - parsley salad, spicy barossa merlot dressing - 18 gf df

SPENCER GULF PRAWNS - pan seared with lemon, caper, tomato sugo - 22 gf df

FRESHLY PREPARED SOUP - 13

- LARGER DISHES -

FAMILY ROAST DEAL, 500g slow braised lamb shoulder - smashed crispy baby potatoes, brussel sprouts, salad - 62 (feeds 4 people)

SPAGHETTI BOLOGNAISE - 16/26

SPAGHETTI MARINARA - prawns, squid, fish, green lip mussels, chilli - 21/31

CHICKEN SCHNITZEL - fries, leaf salad or broccolini - 22

BEEF SCHNITZEL - fries, leaf salad or broccolini - 22

FISH & CHIPS - crumbed SA fish, fries, leaf salad, roast garlic, chive & sour cream dipping sauce - 22

CHEFS PIE OF THE DAY - 20

PORK & PROSCIUTTO - pork loin, prosciutto wrapped, oven baked. apple & fennel sauerkraut, redwine jus - 34 gf

GRILLED, GRASS FED MSA STEAKS - with dutch carrot & red wine jus gf

SIRLOIN 300G - 36

EYE FILLET 200G - 41

THAI GREEN CURRY - house made thai curry paste, coconut milk, rice noodles and julienne veg, fresh thai herbs & bean sprouts, sweet chilli marinated tofu - 24 gf veo add chicken + 5 add prawns + 6

SAFFRON PAELLA choice of:

- chorizo, prawn, mussel, squid, peas, parmesan - 34

- peas, parmesan, caramelised onion, toasted pine nuts - 24 gf veo

- S I D E S -

FRIES - garlic aioli - 9 (add truffle & parmesan + 5) veo gf

BABY CRISPY POTATOES - rosemary salt - 9 ve gf

BRUSSELS SPROUTS - adel blue, apple - 9 veo gf

BROCCOLINI - beurre noisette, flaked toasted almond - 10 veo gf

GARDEN SALAD - mixed lettuce, tomato, red onion, capsicum, carrot, vinaigrette - 8 ve gf

- D E S S E R T S -

STICKY DATE PUDDING

home made vanilla bean ice cream - 12

CARAMEL PECAN PIE

coffee, caramel, baileys ice cream - 12 gf

COCONUT YOGHURT CHEESECAKE

lime curd, toasted meringue, dark chocolate shavings - 12 ve gf df

CHOC HAZELNUT TORTE

rum anglaise - 13

CHEESE BOARD

choose creamy, hard or stinky, fennel seed lavosh, fruit preserve
one cheese - 12 / two cheese - 22 / three cheese - 32