

# -TAKEAWAY MENU-



## - SMALLER DISHES -

**APEX BAKERY CIABATTA** - *roasted tomato, parmesan - 4pp v*

**DOM TORZI MARINATED OLIVES** - 6 ve gf

**CHICKEN PATE** - *orange & star anise jam, grilled ciabatta – 14 gfo*

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

**PEACH, PROSCIUTTO & PANZANELLA SALAD** - 18 gfo df

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

**PROSCIUTTO & ASPARAGUS** - *barossa honey yoghurt agar, caramelised walnuts, black pepper - 16 gf*

**SPENCER GULF PRAWNS** - *pan seared, lemon, caper, tomato sugo - 22*

**FRESHLY PREPARED SOUP** – 13

## - LARGER DISHES -

**WINEMAKERS BOARD** - *chicken pate, prosciutto, marinated olives, chef's cheese, grilled ciabatta – 29*

**CHICKEN SCHNITZEL** - *fries, garden salad or broccolini – 22*

**FISH & CHIPS** - *Battered SA fish, fries, garden salad, roast garlic aioli – 22*

**SPAGHETTI BOLOGNAISE** - 16/26

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

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

**CHICKEN ROULADE** - *chicken farce & pea stuffing, artichoke puree, dutch carrot, sage butter – 36*

**KANGAROO LOIN** - *gin inspired maple and juniper marinate, sweet potato, asparagus, red wine jus - 34 gf*

**MARKET FISH** - 34

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

**SIRLOIN 300G** - 34

**EYE FILLET 200G** – 39

**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*

## **- SIDES -**

**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, toasted almond* - 10 *veo gf*

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

## **- DESSERTS -**

**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

## **- BEVERAGES -**

Ask our friendly staff for options

Takeaway food is available lunch and dinner, 12 - 8.30pm

Please call us on 8563 0405 to place an order Takeaway Alcohol available 7 days a week.

GF - Gluten Free V - Vegetarian VE - Vegan VEO - Vegan Option