

-TAKEAWAY MENU-



- SMALLER DISHES -

APEX BAKERY CIABATTA – *confit garlic, parmesan 4pp v*

DOM TORZI MARINATED OLIVES 6 ve gf

CHICKEN PATE - *quince jelly, pistachio butter, charred Apex ciabatta 16 gfo*

WILD MUSHROOM TART - *cashew paste, puff pastry, spinach, truffle oil 17 gfo v veo*

SOUTH AUSTRALIAN ROCK LOBSTER & AVOCADO TIAN - *apple cider aioli, native finger lime caviar, sesame crisp 29 df*

BEETROOT TEXTURES, DANISH FETA MOUSSE – *purée, marshmallow, crisp, maple roasted, chutney, sprouts 18 v gf*

PROSCIUTTO, ROCKMELON MOZZARELLA SALAD - *mixed baby leaves, fresh basil, reduced balsamic 19 gf*

GREEN-LIPPED MUSSELS - *Yalumba Riesling, garlic, lemon, butter, fresh herbs, crusty bread 19/36 gfo*

YESTERDAY'S SOUP – *14 with this morning's Apex bread + 2*

- LARGER DISHES -

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

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

SPAGHETTI BOLOGNAISE - 16/26

CRISPY PORK BELLY – *twice cooked, pumpkin & ginger purée, master stock concentrate 38 gf df*

LOCAL CONFIT DUCK LEG – *black bean, Barossa Grenache, cherry glaze 38 gf df*

KANGAROO OSSO-BUCCO – *slow braised, buttery polenta, gremolata 38 gf*

MARKET FISH - *sticky rice, Thai green curry, bean sprouts, sesame 38 gf df*

CHAR GRILLED, LOCAL, GRASS FED, MSA GRADED BEEF - *with carrot puree & red wine jus gf df*

SCOTCH FILLET 250G - 39

EYE FILLET 200G - 44

CAULIFLOWER STEAK – *tandoori paste, coconut yogurt, chickpeas, coriander 29 ve gf df*

ARTISAN LINGUINE

Blue swimmer crab, toasted garlic, parmesan infused olive oil, chilli 34

Basil pesto, broccoli florets, baby spinach, pine nuts, parmesan 28 veo

- FAMILY STYLE -

SERVES AT LEAST TWO PEOPLE

WINEMAKERS BOARD - *chicken pate, Torzi olives, pickles, Barossa Mettwurst, Prosciutto, Davidson plum hummus, Apex ciabatta 42 gfo*

1KG TOMAHAWK STEAK - *rosemary potato, truffle butter, bearnaise, red wine jus 139 gf*

500G SLOW BRAISED LAMB SHOULDER - *garlic fried potato, mint salad, house made lamb gravy 68 gf df*

- SIDES -

SHOESTRING FRIES - *garlic aioli - 9 (add truffle & parmesan + 6) veo df*

CRISPY CHAT POTATOES - *rosemary salt 9 ve*

CAULIFLOWER GRATIN - *bechamel, mozzarella, crumbs 10 ve*

BROCCOLINI - *toasted almonds, burnt butter 10 ve o gf*

GARDEN SALAD - *baby leaves, mustard vinaigrette 8 ve gf df*

- DESSERTS -

STICKY DATE PUDDING - *butterscotch sauce, homemade vanilla bean ice cream 15*

CHOCOLATE GARDEN - *chocolate soil, chocolate mousse, chocolate puffs, nuts, spearmint 16*

PASTEL DE NATA - *baked custard tart, cinnamon Chantilly, vanilla ice-cream, berries 13*

MANGO PANA COTTA - *coconut, mango, fresh mint– 14 ve gf df*

NOT SO LOCAL CHEESE BOARD - choose between hard, soft or stinky – imported from Spain, Italy & France
fig preserve, nuts, dried fruit, lavosh
one cheese - 17 / two cheese - 27 / three cheese – 37

- BEVERAGES -

Ask our friendly staff for options

Takeaway food is available lunch and dinner, 12 - 8.30pm. Allow 30 minutes for your order to be prepared.

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

15% Surcharge applies on Public Holidays