

SMALL

PENINSULA PROVIDORE OLIVES		8
GARLIC & PARSLEY TURKISH BREAD	VGO	10
CHOICE MUSHROOM, PARMESAN & CAVOLO NERO ARANCINI, CHERRY TOMATO & BASIL SUGO	V	12
CHICKPEA FALAFELS, SPICED COCONUT TAHINI YOGHURT, AVOCADO, BBQ SWEETCORN & HERB SALSA	VG	15
PORK, LEMONGRASS & CORIANDER SPRINGROLLS, CHILLI SAMBAL, LIME		16
HIRAMASA KINGFISH CEVICHE, COCONUT NAM JIM, GREEN MANGO, THAI BASIL, ROASTED PEANTUS, SHISO	GF	18
SALT & PEPPER SELICKS BEACH SQUID, AIOLI, LIME	GFO	18
PRAWN & GINGER DUMPLINGS, CHINESE BLACK VINEGAR, CHILLI DRESSING, PICKLED DAIKON, CORIANDER, FRIED SHALLOTS		18
ANTIPASTO PLATTER, SLICED CURED MEATS, OLIVES, DUKKAH, PICKLED VEGETABLES, HOMMUS, HARRY'S FOCACCIA	GFO VO	28

LARGE

CONFIT DUCK LEG, ROASTED CAPSICUM COULIS, PROSCIUTTO & LEEK CROQUETTE, GREEN BEANS, PERSIAN FETA, CARAMELISED ONION, CARROT & HERB SALAD, JUS	GFO	36
SA LAMB SHOULDER & PROSCIUTTO ROULADE, ROASTED KIPFLERS, AJO BLANCO SNOWPEAS, POMEGRANATE DRESSING, GRILLED LA CASA HALOUMI, JUS	GF	36
MISO ROASTED JAP PUMPKIN WEDGE, SPRING ONION WILD RICE, CHOI SUM, BROCCOLINI, CARAMELISED PINEAPPLE, CHINESE CABBAGE & SNOWPEA SLAW, JAPANESE SOY DRESSING	VGO	30
SALT AND PEPPER SELICKS BEACH SQUID, CHIPS, SALAD, AIOLI, LIME	GFO	35
COORONG MULLET, BATTERED, CRUMBED OR GRILLED, CHIPS, SALAD, TARTARE, LEMON	GFO	30
NAJOBE CHICKEN OR BEEF SCHNITZEL, CHIPS, SALAD, CHOICE OF SAUCE OR PARMY		28
SAUCES - GRAVY, MUSHROOM, PEPPER, DIANNE, JUS + \$3		

1.5% SURCHARGE FOR ALL CARD TRANSACTIONS APPLY

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE

VGO VEGAN OPTION AVAILABLE | GFO GLUTEN FREE OPTION AVAILABLE

GRILL

220G THOUSAND GUINEAS EYE FILLET	46
350G RIVERINE PREMIUM SCOTCH FILLET	44
300G SOUTHERN GRAIN FED PORTERHOUSE, 150 DAY AGED	39
350G FREE RANGE PORK CUTLET	37
ALL SERVED WITH ELLIS SMOKED BACON & GARLIC CRUSHED BABY SPUDS, BASIL PESTO, SLOW ROASTED ROMA TOMATO, BROCCOLINI, SHIRAZ JUS	GF

SIDES

ICEBERG WEDGE, PICKLED ONION, BABY CUCUMBER, CHIVES, RANCH DRESSING GF VG	12
ELLIS BACON & GARLIC CRUSHED SPUDS, CARAMELISED ONION	GF 12
BOWL OF CHIPS, AIOLI, TOMATO SAUCE	10

CHEESE

A SELECTION OF LOCAL & INTERNATIONAL CHEESE SERVED ALONGSIDE OUR ^{GFO} HOUSE MADE LAVOSH, PEACH CHUTNEY, NUTS, SEEDS, FRESH & DRIED SEASONAL FRUITS

QUICKE'S EXTRA MATURE CHEDDAR – ENGLAND
HANDMADE IN SMALL BATCHES WITH A BROTHY, CARAMELLED FLAVOUR & FUDGEY TEXTURE

TARAGO RIVER SHADOWS OF BLUE – GIPPSLAND, VIC
DOUBLE CREAM BLUE WITH A MILD BLUE VEIN, A SWEET FLAVOUR & CREAMY TEXTURE

COAL RIVER TRIPLE CREAM BRIE – CAMBRIDGE, TAS
TRIPLE CREAM BRIE WITH A RICH, BUTTERY & SLIGHTLY SALTY PROFILE

SECTION 28 MONT PRISCILLA - ADELAIDE HILLS, SA
RAW MILK SEMI HARD CHEESE, BUTTERY AND SOFT WITH NUTTY, EARTHY TONES

ONE SELECTION	15	THREE SELECTIONS	29
TWO SELECTIONS	22	FOUR SELECTIONS	36

SPECIFIC DIETARY & MENU NEEDS, PREFERENCES OR VARIATIONS
MAY NOT BE AVAILABLE DURING PEAK SERVICE
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS