# **DINNER**

#### **STARTERS**

Sour Dough Rye Bread \$5.50

Extra Virgin Olive Oil and House Made Dukkah

Trio of Dips \$8.50

Spicy Guacamole, Taramasalata & Hoummus

**ENTRÉES, TAPAS & SHARE PLATES** 

Oysters with Vodka Lime Granite \$2.50 each

**Grilled Chorizo \$6.80** 

**Lemon Pepper Squid Strips \$7.50** 

**Duo of Marinated Olives \$5.50** 

Chargrilled Prawns with Fried Chilli & Nahm Jim \$15.50

**Tempura Scallops on Wakame \$14.50** 

Fried Duck Dumplings with Green Mango Salad \$15.00

Red Roast Pork and Daikon Salad \$14.50

**Sweet Potato Samosa with Cucumber Relish \$14.00** 

Chilli Blue Swimmer Crab Spring Roll \$17.00

Squid Balls in Coconut Milk with Peanut Sambal \$17.00

King Prawns and Shiso Papaya Salad \$17.00

Dry fried Beef Panaeng Salad \$16.00

All dishes are for one or pick some to share

#### **MAIN COURSE**

## **Angus Coorong Sirloin Steak \$32.00**

300 gram Angus Coorong sirloin with potatoes fried in duck fat with rosemary sea salt

(Penley Estate Cabernet)

#### **Grilled Barramundi Fillet \$29.00**

Sweetcorn parfait and wild Asian mushroom salad (Kilikanoon Riesling)

#### Trio of Duck \$29.00

Duck boudin, seared duck breast with lychee salsa and peking duck spring roll with blackbean jus (Mt Bera Pinot Noir)

## Smoked Spear Creek Dorper Lamb \$28.00

On warm nicoise salad and salsa verde with balsamic reduction (Bethany Cabernet Merlot)

#### Rabbit Roulade \$28.00

Rabbit roulade filled with chorizo and confit rabbit on beetroot puree (Charles Melton Rose of Virginia)

## Salmon Steak \$29.00

Atlantic salmon steak crusted with peanut and kaffir with tamarind and cocnut dressing and shiso salad (Hahndorf Hill Sauvignon Blanc)

## **Butternut and Fennel Lasagne \$26.00**

Roasted pumpkin, baby fennel and pine nut lasagna with gazpacho dressing and baby rocket salad (Coriole Chenin Blanc)

## Kangaroo Fillet \$28.00

Kangaroo Fillet on sweet potato puree with blueberry and bitter chocolate jus (The Father in Law)

#### Pancetta Chicken Breast \$28.00

Chicken Breast wrapped in Pancetta with warm Potato and Romesca wild Cress salad (Bridgewater Mill Pinot Gris)

#### **SIDES all \$9.00**

House Fries with smoked chilli and roast onion aioli Rocket, Pear & Parmesan Salad Steamed Greens Creamy garlic mash potato Steamed cocnut rice

#### **DESSERT**

## Maple Panna Cotta \$14.00

Maple Syrup panna cotta with grilled mango, chilli and kaffir lime icecream

## Rocky Road Roulade \$14.00

Rocky Road meringue roulade with baileys chocolate fudge

### Campari Parfait \$14.00

Campari jelly lemon parfait and citrus salsa

## Walnut and Date Pudding \$14.00

Walnut and date steamed pudding with frangelico and butterscotch

## Espresso Brulee \$14.00

Coffee flavoured brulee with baklava cigar

# Sq Dessert Tasting Plate for Two \$25.00

#### **CHEESE**

Choice of three cheeses \$15.00 Choice of four cheeses \$20.00

See today's special board for local and imported cheeses All served with house made fig paste and oatcake

Coffee, teas and chocolate

Liqueur coffee

Ports, cognac and malts

For dining on public holidays please check our special public holiday menu for pricing