



ENTRÉE

Garlic Pizza Paddle (DF GFO)	12
Salt & Pepper Calamari (I) (GFO) with Asian Slaw, sesame & ginger dressing	14
Baked Goats Cheese (GFO) with Char-grilled Sourdough, roasted walnuts & honey	16
18-Hr Slow Cooked Pork Belly (GF DF) with Braised red cabbage, orange & 5 spice	18
Pork & Veal Terrine (DF GFO) with Char-grilled Sourdough, caramelised onion, Dijon Mustard & cornichons	19

FAVOURITES

Pepperoni Pizza with Hungarian Salami & mozzarella cheese	24
Rene Pumpkin Ravioli (VEG) with Pumpkin puree, roast pumpkin & basil oil	26
Chicken Schnitzel with Chef's own Slaw, chips & choice of sauce	29
Fish of the Day (A) Ask our Staff for details	\$Market Price

FROM THE GRILL

* 350g Char-Grilled Rump (GF)	54
**400g Char-Grilled OP Rib (GF)	63
220g Slow Cooked Lamb Rump (GF)	42
220g Char-Grilled Chicken Supreme (GF)	36
Choice of Chips, Sweet Potato Chips, Truffle Mash Choice of sauce Jus, Mushroom or Pepper	

BURGER

Beef Burger (GFO) 150g Beef Pattie, onion rings, cos, bacon aioli, cheese, tomato relish & chips	29
Chicken Burger (GFO) Chicken Breast, onion rings, cos, bacon aioli, cheese, tomato relish & chips	29
Vegan Burger (V GFO) Chickpea Pattie, avocado salsa, tomato, beetroot relish, vegan aioli & chips	32

The Perfect Pairing ...

Seppelt Drives Pinot Noir Chardonnay (SA)

*Pairs well with seafood, soft cheeses & spicy food;
a sparkling wine, blending Chardonnay and
Pinot Noir grapes*

821 South Sauvignon Blanc (NZ)

*Pairs well with fresh seafood, Goats cheese & traditional salads;
with Citrus and lime freshness, crisp, clean acidity with a dry finish*

Wynns Gables Cabernet Sauvignon (Coonawarra SA)

*Pairs well with steak, lamb, aged cheddar & mushroom dishes; the winery's
signature wine, widely respected for consistency, structure and ageing ability*

SIDES

Traditional Caesar Salad (VEGO VO GFO)	14(S) 19(L) Add Grilled Chicken +9
croutons, bacon, parmesan, cos, anchovies, egg & Caesar dressing	
Chips or Sweet Potato Chips (GF)	9(S) 15 (L)
Truffle Mash (GF)	14
Seasonal Vegetables (DF GFO)	14
Chef's selection In Season Vegetables & butter	

DESSERTS

Churros (V)	14
with cinnamon sugar, white chocolate & salted caramel sauce	
Sticky Date Pudding	14
with vanilla ice-cream & butterscotch sauce	
Dark Chocolate Marquise	15
with vanilla ice-cream, berry compote & salted caramel sauce	
Baked New York Cheesecake	18
with raspberry coulis & lemon sorbet	
Local Cheeses (GFO)	17 (1) 32 (2)
Woombye brie, Kenilworth cheddar & Danish blue with quince paste, grapes & lavosh	

15% Surcharge on Public Holidays |
Accor Plus Discounts not valid on
Public Holidays