

Menu

LUNCH AVAILABLE FROM 12PM - 2PM
AND DINNER FROM 6PM - 8PM

ENTREES

SOUP OF THE DAY 6/9

Please see our daily specials board

OYSTERS (GF).....

Natural with lemon & dill aioli ... (4) 10 / (8) 20 / (12) 30
Kilpatrick (4) 12 / (8) 22 / (12) 32

CAESAR SALAD (VOA & GFOA)14/18

Crisp cos lettuce, maple glazed crispy bacon, toasted Pane di Casa bread, anchovies, shaved parmesan & fresh local egg, finished with a creamy Caesar dressing

Add marinated chicken tenderloins (4)(GF) 5

Add salt & pepper squid 5

SOUTHERN FRIED CHICKEN TENDERS..... 13

Served with green leaves, chipotle BBQ sauce & smoked paprika aioli

PAN FRIED SQUID STRIPS 15

Barossa chorizo and mushroom in local olive oil with capers, kalamata olives, avocado, parsley & toasted Pane Di Casa bread

SEASONED POTATO WEDGES (V) 8

Served with sweet chilli sauce & sour cream

CRISPY BATTERED ONION RINGS (V)10

Served with smoked paprika aioli

FRESH SALAD SELECTION PLATE 15

Try our freshly made salad selections. All you can eat.

SALAD BAR 5

With any entrée

(V) VEGETARIAN

(VOA) VEGETARIAN OPTION AVAILABLE

BREADS

GARLIC AND HERB BREAD (V) 7

Add mozzarella cheese (V).....1

BRUSCHETTA (V).....10

Toasted Pane Di Casa bread brushed with local olive oil & garlic, topped with tomato & basil salsa, finished with parmesan cheese & balsamic glaze

THE MAIN EVENT

OVEN BAKED CHICKEN BREAST (GF).....28

Filled with camembert cheese, spinach & Barossa smoked ham on sweet potato mash, topped with hollandaise sauce

BRAISED LAMB SHANKS (GF) 30

Cooked in red wine, tomato & herbs on a creamy mash potato

SEARED LAMB'S FRY AND BACON 17

Served on creamy mash potato & topped with gravy & crispy battered onion rings

Add fresh local fried egg..... 2

KANGAROO FILET MIGNONS (GF)28

Wrapped in bacon with sweet potato mash, broccolini & local Gurra Downs date chutney

(GF) GLUTEN FREE

(GFOA) GLUTEN FREE AVAILABLE

STEAKS

300G GRAIN FED MSA SCOTCH FILLET (GF).....35

350G SA PURE ANGUS MSA RUMP STEAK (GF) 31

400G SIRLOIN ON THE BONE (GF)32

All steaks are served with steakhouse chips

SEAFOOD

SEAFOOD PLATE28

Crumbed butterfish, prawns & squid strips, served with steakhouse chips, tartare & a lemon wedge

CRUMBED PRAWNS..... 22/28

Served with steakhouse chips, tartare & a lemon wedge

POTATO SPUN FRIED PRAWNS 16/24

Served with Julienne salad & a sweet chilli, soy & lime sauce

CREAMY GARLIC PRAWNS (GF) 24/33

Served with Jasmine rice & a lemon wedge

CRUMBED SQUID STRIPS 19/24

Served with steakhouse chips, tartare & a lemon wedge

MURRAY RIVER SALT, PEPPER AND CHILLI SQUID STRIPS..... 19/24

Served with steakhouse chips, dill aioli & a lemon wedge

BUTTERFISH (GFOA).....18/22

Served crumbed, beer battered or grilled with lemon parsley butter, served with steakhouse chips & tartare

SIDES

BOWL OF STEAKHOUSE CHIPS..... 5/7

BATTERED ONION RINGS 4

CREAMY MASH POTATO(GF)3.50

SWEET POTATO MASH (GF)3.50

STEAMED JASMINE RICE(GF) 2

RIVERLAND FRIED EGG (GF)..... 2

FROM THE PAN

WOK TOSSED VEGETABLE & CASHEW STIR FRY ... 20

Sweet chilli, soy, ginger, lime & coriander sauce (V & GF) or Mongolian sauce (V)

Served with steamed rice (GF) or egg noodles

Add beef strips (GF)..... 6

Add marinated chicken (GF) 5

Add red roasted pork 6

Add prawns (price per prawn) 1.50

FETTUCCINE

ALLA PANNA (VOA)24

Mushroom, double smoked Barossa ham, spinach, cream & parmesan cheese

Add chicken 4

Add prawns (price per prawn) 1.50

BOLOGNAISE 20

Rich tomato sauce with pork & veal, red wine, garlic, herbs & finished with parmesan cheese

Please let staff know if you have any food allergies

SAUCES

Plain, mushroom, green peppercorn, diane, garlic butter (GF) or lemon parsley butter (GF).....2

Hollandaise sauce (GF).....3

Creamy garlic sauce (GF).....5

Legend topping

(creamy garlic prawns & bacon rasher) (GF).....8