



Dinner: Sunday - Thursday 6pm - 8pm
Friday and Saturday 6pm - 8.30pm

Breakfast: Monday - Friday 7am - 9am
Saturday, Sunday and Public Holidays 8am - 10am



Wine List

	Glass	Bottle
<i>Sparkling</i>		
Di Giorgio Family 200ml Piccolo's (Lucindale SA)	Sparkling Merlot	11.5
	Sparkling Pinot Noir Chardonnay	10
Roxy Prosecco (Wrattonbully SA)	Half bottle size: 375ml	22
Woodsoak Wines 'Zaahira' Sparkling Pinot Noir (Limestone Coast SA)		37
Mother of Pearl Sparkling Chardonnay Pinot Noir (Coonawarra SA)		39
Herbert Sparkling Shiraz (Limestone Coast)		38
Moet & Chandon Champagne (France)		120
<i>White</i>		
Katnook Estate Riesling 2013 (Coonawarra SA)		45
Koonara 'Lucy and Alice' Pinot Gris 2015 (Mount Gambier SA)		42
Cape Jaffa 'Waxed Lyrical' Masarne 2013 (Limestone Coast SA)		32
Jack Estate M-R Series Sauvignon Blanc 2015 (South Eastern Australia SA)	7.5	28
Kidman Sauvignon Blanc (Coonawarra SA)	9	40
Wisp Sauvignon Blanc (Adelaide Hills, SA)	6	24
Pavy Chardonnay 2015 (Wrattonbully SA)	7.5	32
Cape Jaffa Unwooded Chardonnay 2015 (Limestone Coast SA)	9	40
<i>Moscato</i>		
Koonara 'Flowers for Lucy' Moscato 2015 (Victoria)	9	40

Wine List (cont.)

	Glass	Bottle
<i>Rose</i>		
Woodsoak Wines 'Rani' Rose 2015 (Robe SA)	9	38
<i>Red</i>		
Hollick Pinot Noir (Coonawara SA)		48
Jack Estate M-R Series Shiraz (South Eastern Australia SA)	7	28
Wisp Shiraz (McLaren Vale)	7	26
Q Shiraz (Coonawarra SA)	7.5	36
Q Shiraz Black (McLaren Vale SA)	9	39
Jack Estate M-R Series Cabernet Sauvignon (South Eastern Australia SA)	7	26
Q 'Melissa's Block' Cabernet Sauvignon (McLaren Vale SA)	7.5	36
Cape Jaffa Cabernet Sauvignon (Wrattonbully Mount Benson SA)		52
Katnook Estate Cabernet Sauvignon (Coonawarra SA)		89
Wisp Merlot (Coonawarra SA)	7	26
Penley Estate Gryphon Merlot (Coonawarra SA)	7.5	36
Di Giorgio Family Merlot (Lucindale SA)	8.5	38

Starters

Garlic bread 6 (v)

Soup of the day with crusty bread 9

Flatbread, pesto and parmesan **10** (v)

Bruschetta, caramelised onion, Danish fetta, mixed leaves, pickled beetroot, roasted almonds **12** (v)

Tandori prawns, mixed leaves, raita, mango chutney **16**

Open yiros on pita with tzatziki **14**

Steamed mussels, tomato, chilli, white wine with crusty bread **16**

South Australian Oysters

Natural with lemon wedges

½ doz **16** doz **24** (gf)

Bacon crumb, kilpatrick dipping sauce

½ doz **18** doz **28**

Mains

Spinach Dahl, steamed basmati with eggplant chutney **22** (v,gf)

Fettuccini with sautéed greens, butter and Danish fetta **23** (v)

Panko crumbed flathead fillets, chips, mixed leaves, tartare sauce, charred lemon wedges **26**

Crispy skin Atlantic Salmon fillet, herbed mashed potatoes, bois bourdran sauce **32** (gf)

Lamb shank in rosemary red wine gravy, potato mash **25** (gf)

Scotch fillet, crispy smashed potatoes, sautéed greens with a blue cheese butter or hollandaise sauce **34**

Ale cured beef topped with prawns, red wine and balsamic sauce, crispy smashed potatoes, green beans **42**

Sides

Chips, with aioli and tomato sauce **6**

Sauteed greens **6**

Mixed leaf salad **5**

Desserts

Coffee and vanilla ice-cream, drizzled with whisky sauce and dusted with coffee 10 (gf)

Chocolate torte, vanilla ice-cream, mixed berry coulis dusted with peanut brittle 12 (gf)

Apple and cinnamon spring rolls served with vanilla ice-cream 12

Highlander Sorbet 10 (gf)

Cheese platter of 3 cheese, crackers, port soaked muscatels 22

Liquid Dessert, a fortified wine tasting paddle 18

Drinks to finish

Liqueur coffee, black coffee with your choice of liqueur, topped with cream 11

Hollick 'The Nectar '(g) 9 (b) 35

Galway Pipe Grand Tawny (Aged 12 years) 9

Seppeltsfield Para Grand Tawny 8

Pedro Ximenez, Spanish Sherry 9

Barrel Port 7

Short/long black, Cappuccino, latte, flat white, chai latte, mocha, hot chocolate 4.5

Vienna (Latte, Mocha, Hot Chocolate) 5.5

Tea (selection to choose from) 3.5