

A GOOD PLACE TO START

Confit garlic flat bread ^{GFOA} 9.0 / 16.0

Adelaide Hills board ^{GFOA} for two 26.0 extra person 9.0
a selection of Hahndorf smoked and cured meats, house made pate, dill pickles, local cheese, toffeed walnuts and garlic flat bread

Cheese board

Choice of cheddar, soft or blue served with muscatels, quince paste, Paracombe pear & lavosh

1 cheese 9.0
2 cheeses 18.0
3 cheeses 22.0

Oysters natural 17.2 / 32.5
Oysters kilpatrick 18.5 / 35.0

Pork belly bites ^{GF} 9.0
with wakami

Crumbed mushrooms 9.0
stuffed with blue cheese and served with aoili

Porcini mushroom arancini 9.0
with aoili

Jalapeno poppers 9.0
stuffed with a soft cheese with spicy chipotle aoili

Fried haloumi ^{GFOA} 9.0
with beetroot relish and warm bread

House made pate ^{GF} 9.0
chicken liver and pistachio pate with lavosh

A LITTLE SOMETHING EXTRA

Wedges 12.9
with sour cream and sweet chilli sauce

Fries ^{GFOA} 4.0 / 9.0
with aioli and tomato sauce

Onion rings 10.0
with house made spicy sauce

Smokey BBQ fries 9.0
with house made spicy aioli

Paracombe pear salad 7.9
with rocket and parmesan to share on the table
- add blue cheese 4.0

Steamed vegetables 7.9
peas, broccolini, heirloom carrots, corn & beans to share on the table

Extra sauce 2.0
mushroom, pepper, diane, plain gravy, cheesy garlic or jus

THE MAIN EVENT

Warm chicken salad ^{GF VOA} 26.9
with roasted pumpkin, zucchini, goats curd, rocket, cherry tomatoes, parsley, pepitas and almonds

Sticky duck salad ^{GF VOA} 26.9
with mango, watercress, cucumber, fried shallots, quinoa, peanuts & fried noodles

Sticky pork belly 30.0
with Asian salad and sticky sauce

Goan lamb vindaloo (hot) ^{GF} 28.5
with rice, raita, mango chutney and pappadam

Venison pie 29.0
with mustard and onion mash and bacon jam

chicken breast ^{GF} 32.0
with black rice, corn, capsicum, pickled onion, parsley and guacamole

Tagliatelle 28.0
with calamari tentacles, capers, chilli, garlic, parsley, lemon oil and rocket

350g rump ^{GF} 29.0

300g eye fillet ^{GF} 38.0

350g Wagu scotch fillet ^{GF} 40.0

choice of mushroom, pepper, diane, plain gravy, garlic cheese or jus, fries, beetroot relish and Paracombe pear & rocket salad

OR

onion jam & whole grain mustard mash and beetroot relish

Sea salt & pepper squid & tentacles ^{GFOA} 26.0
with tartare sauce and an Asian salad of crunchy noodles, cabbage, mint, corriander, coconut, capsicum, bean shoots and an Asian sauce

Salmon carpaccio ^{GF} 25.0
with blood orange, fennel, capers, lemon oil, micro cress and crustini

Mixed seafood 35.0 for two 60.0
Bierhaus battered flathead, soft shell crab, salt & pepper squid, panko prawns, fries, house made tartare sauce and Paracombe pear & rocket salad

Lobethal Bierhaus battered flathead sm 23.5 lg 27.0
with tartare sauce, fries and Paracombe pear & rocket salad

Chicken breast schnitzel 21.5
with a choice of mushroom, pepper, diane or plain gravy, fries and a pear slaw
- crumbled prosciutto & cheesy garlic parmigiana topping 3.0

500g rack of smokey bbq American beef ribs ^{GF} 34.0
with side winders, bbq dipping sauce and a pear slaw

Soft shell crab burger 22.5
on a soft sweet bun with pear slaw, perinaise and fries

IngleBurger 21.5
house made ground rump patty cooked medium, served between a soft sweet bun with American cheddar, double smoked bacon, tomato, lettuce, Inglesauce & fries
- monster double 28.0

Paracombe pear and blue cheese pizza ^{GFOA} 22.5
topped with prosciutto, bocconcini and crumbled blue cheese on a garlic butter base

Margarita pizza ^{GFOA} 22.5
cherry tomatoes with fresh mozzarella, basil, oregano and ricotta salad on a tomato base

Hahndorf meat lovers pizza ^{GFOA} 25.5
meatballs, chorizo, boreworst, pepperoni, ham, fried shallots & basil on a tomato base

Peri peri pizza ^{GFOA} 25.5
chicken, capsicum, pickled onion, bocconcini & peri peri sauce on a tomato base

*our pizzas are 11" and we recommend one per person
gluten free base - extra \$4.0*

GF - GLUTEN FREE GFOA - GLUTEN FREE OPTION AVAILABLE
VOA - VEGETARIAN OPTION AVAILABLE

LOOKING FOR MORE VEGETARIAN OPTIONS? PLEASE ASK OUR
FRIENDLY STAFF