

A GOOD PLACE TO START

Pumpkin soup <small>GFOA</small> with blue cheese and prosciutto & garlic ciabatta	16.0
Pork belly bites <small>GF</small> with wakami	9.0
Porcini mushroom arancini with aioli	9.0
Jalapeno poppers stuffed with a soft cheese with spicy chipotle aioli	9.0
Soft shell crab <small>GF</small> with pear slaw and kewpie	9.0
House made pate <small>GF</small> chicken liver and pistachio pate with lavosh	9.0

SHARE PLATES

Confit garlic flat bread <small>GFOA</small>	9.0 / 16.0
Adelaide Hills board <small>GFOA</small> 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
Paracombe pear salad with rocket and parmesan to share on the table - add blue cheese 4.0	7.9
Steamed vegetables peas, broccolini, heirloom carrots, corn & beans to share on the table	7.9

A LITTLE SOMETHING EXTRA

Wedges with sour cream and sweet chilli sauce	12.9
Fries <small>GFOA</small> with aioli and tomato sauce	4.0 / 9.0
Onion rings with house made spicy sauce	10.0
Smokey BBQ fries with house made spicy aioli	9.0
Extra sauce mushroom, pepper, diane, plain gravy, cheesy garlic or jus	2.0

THE MAIN EVENT

Duck salad <small>GF VOA</small> with gorgonzola, candied walnuts, poached local pear, rocket and prosciutto crumble	26.9
Sticky pork belly with Asian salad and sticky sauce	30.0
Curry of the week <small>GF</small> with rice, raita, mango chutney and pappadam	28.5
Red wine braised beef cheek pie with onion jam & whole grain mustard mash and spicy tomato chutney	29.0
Chicken galantine with orange and walnut stuffing, honey carrot puree and a pickled fennel & orange salad	32.0
Spaghetti puttanesca tomato, capers, anchovies, olives, basil, parsley, garlic & chilli	28.0
350g rump <small>GF</small>	29.0
300g eye fillet <small>GF</small>	38.0
350g Wagu scotch fillet <small>GF</small>	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 <small>GFOA</small> an Asian salad of crunchy noodles, cabbage, mint, coriander, coconut, capsicum, bean shoots and an Asian sauce	26.0
Crispy skin Atlantic salmon <small>GFOA</small> on a potato galette with rocket pesto and fried capers	30.0

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

LOOKING FOR MORE VEGETARIAN OPTIONS? PLEASE ASK OUR
FRIENDLY STAFF

OLD FAITHFULS

Mixed seafood Bierhaus battered flathead, soft shell crab, salt & pepper squid, panko prawns, fries, house made tartare sauce and Paracombe pear & rocket salad	35.0 for two 60.0
Lobethal Bierhaus battered flathead sm 23.5 lg 27.0 with tartare sauce, fries and Paracombe pear & rocket salad	
Chicken breast schnitzel with a choice of mushroom, pepper, diane or plain gravy, fries and a pear slaw - crumbled prosciutto & cheesy garlic parmigiana topping	21.5 3.0
500g rack of smokey bbq American beef ribs <small>GF</small> with side winders, bbq dipping sauce and a pear slaw	34.0
Soft shell crab burger on a soft sweet bun with pear slaw, perinaise and fries	22.5
IngleBurger 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	21.5 28.0

PIZZAS

Paracombe pear and blue cheese pizza <small>GFOA</small> topped with prosciutto, bocconcini and crumbled blue cheese on a garlic butter base	22.5
Margarita pizza <small>GFOA</small> cherry tomatoes with fresh mozzarella, basil, oregano and ricotta salad on a tomato base	22.5
Hahndorf meat lovers pizza <small>GFOA</small> meatballs, chorizo, boreworst, pepperoni, ham, fried shallots & basil on a tomato base	25.5
Peri peri pizza <small>GFOA</small> chicken, capsicum, pickled onion, bocconcini & peri peri sauce on a tomato base	25.5

gluten free base - extra \$4.0