



Signature Restaurant

Bread

Garlic and Herb v	\$11
Mustard and Cheese v	\$11
Toasted Ciabatta Coriole Extra Virgin Olive Oil, Balsamic, Hazelnut Dukkah and Chutney LF CN Ve	\$11

Scallops & Oysters

Crumbed Kangaroo Island Scallops Wakame and Saffron Aioli LF	\$4.5 each
Natural Coffin Bay Oysters Mignonette and Lemon GF LF	\$3.9 each
Panko Crumbed Coffin Bay Oysters Pickled Radish and Sauce Gribiche LF	\$3.9 each
Coffin Bay Oysters Gin Granita, Cucumber and Lime GF LF	\$3.9 each

Small Bites

Fried Green Olives Feta, Tomato Chutney and Toasted Focaccia v	\$14.5
Tomato and Polenta Tart Balsamic Onions, Rocket and Grana Padano GF V	\$18
Pulled Pork Spring Rolls Nam Jim LF	\$18
Beef Carpaccio Cornichons, Truffle Oil and Horseradish Cream	\$18
Pork and Pistachio Terrine Piccalilli, Plum Gel and Toasted Brioche LF CN	\$18
Chicken Gyoza Yellow Curry Sauce and Pickled Beetroot LF	\$19
Lamb Croquettes Pickled Onion, Sugar Snap Peas and Mint Crème Fraiche	\$19
Beef Satays Toasted Peanuts, Coriander and Pickled Cucumber GF LF CN	\$24
Kataifi SA King Prawns Citrus Salad and Avocado Aioli LF	\$26

Palate Cleanser

Raspberry and Mint GF LF Ve	\$8
Blood Orange and Montenegro GF LF Ve	\$12

Signature Dishes

Sake BBQ Squid Charred Watermelon. Feta, Lemon and Mint	\$36
Prawn and Crab Tortellini Paprika Oil and Bisque	\$43
200g Grain Fed Eye Fillet Minted Pea Puree, Fried Enoki, Potato Dauphinoise and Shiraz Jus	\$43

The Main Event

Pumpkin Gnocchi Spinach, Pine Nuts, Heirloom Tomatoes and Sage Butter v CN	\$36
Roasted Vegetable Curry Fried Haloumi, Turmeric Rice v GF CN	\$36
Roasted Chicken Breast Caramelised Onion, Brie, Pumpkin Gnocchi and Truffle Cream	\$38
Confit Duck Ravioli Prosciutto Crisp and Wild Mushroom Cream	\$38
Chargrilled Pork Fillet Potato Dauphinoise, Caramelised Apple Puree, Beetroot and Fennel Salad GF	\$38
Slow Cooked Lamb Rump Saffron Mash, Heirloom Vegetables and Asparagus GF	\$39

Sides

Kipflers with Rosemary and Garlic Salt GF LF	\$11
Pear, Rocket and Parmesan Salad GF V	\$11
Saffron Mash GF V	\$11
Honey Glazed Heirloom Vegetables GF LF V	\$11
Sautéed Greens Almondine CN V	\$11

NO SEPARATE ACCOUNTS PLEASE

V - Vegetarian, GF - Gluten Free, LF- Lactose Free, CN - Contains Nuts, Ve - Vegan
Most meals can be altered to suit Dietary Requirements
Vegan Menu available upon request

Additional Charges Apply for any Extras



Dessert Menu

Something Sweet

Milk Chocolate and Hazelnut Delice
*Salted Macadamia Praline, Baileys Ganache
and Raspberry Sorbet*
\$15.9 GF | CN | V

Strawberry Bavarois
*White Chocolate Cremeux, Orange Sponge and
Champagne Gel*
\$15.9

Malibu Cheesecake
Poached Pineapple Salsa and Mango Ganache
\$16.9 GF | CN

Tarte au Citron
Sable Breton, White Chocolate Aero and Salted Caramel
\$15.9

Affogato Frangelico
Vanilla Bean Ice-Cream and Palmiers
\$15.9 CN | V

Mango and Coconut Panna Cotta
French Meringue and Passionfruit Gel
\$15.9 GF

SA Cheese Plate with Dried Fruit, Nuts and Plum Paste
Brie, Blue or Cheddar
1 for \$18 | 2 for \$28 | 3 for \$38 CN

Liqueur Coffee

Big Sleep
*Cointreau, Benedictine and Tia Maria Coffee with Fresh
Cream*
\$11.9

Maltese Falcon
Glavva and Cointreau Coffee with Fresh Cream
\$11.9

Kafi Schnapps
*Butterscotch Schnapps and Brandy Coffee with Fresh
Cream*
\$11.9

Frangelico
Frangelico Liqueur Coffee with Fresh Cream
\$11.9

Coffee

*Short Black - Cappuccino - Flat White - Macchiato
Long Black - Latté - Hot Chocolate*
\$4.9

Tea

*Peppermint - English Breakfast - Earl Grey - Chamomile
Sencha - Green Tea & China Jasmine*
\$4.9

Coffee and Tea served with Chocolates



Children's Menu

Entree

Soup of the Day

Crumbed Chicken Tenders
With Lemon and Aioli

Crispy Beef Salad
With Honey Soy Dressing

Main Course

100g Grilled Fillet Steak
With Roasted Vegetables or Chips and Salad

Spaghetti Carbonara
With Bacon, Mushrooms and Parmesan Cheese

Salt and Pepper Squid
With Roasted Vegetables or Chips and Salad

Dessert

Ice Cream Sundae
With Cream and Strawberries
Chocolate, Vanilla, Strawberry or Caramel

Two Courses \$15.90
Three Courses \$21.90



Vegan Menu

Entrée

Toasted Ciabatta
*With Cariole Extra Virgin Olive Oil, Balsamic,
Hazelnut Dukkah and Chutney*
\$11 | CN

Fried Green Olives
Tomato Chutney and Toasted Focaccia
\$12

Roasted Heirloom Vegetables
Moroccan Spiced Couscous and Walnut Dressing
\$18 | CN

Main Course

Zucchini and Corn Fritters
Balsamic Onions, Lemon and Dressed Rocket
\$28 | GF

Roasted Vegetable Curry
Turmeric Rice
\$32 | GF | CN

Salt and Pepper Tofu
Yellow Curry Sauce and Pickled Beetroot Salad
\$28

Dessert

Poached Pear and Vanilla Sponge
Salted Caramel and Sorbet
\$14.9

Maple and Rhubarb Semifreddo
Raspberry Compote and Praline
\$14.9 | GF, CN

Eton Mess
*Cassis Meringue, Vanilla Coconut Yoghurt
and Fresh Berries*
\$14.9 | GF



Three Course Feast \$79 per person

Entree

Crumbed Kangaroo Island Scallops
With Wakame and Saffron Aioli
LF

Lamb Croquettes
*Pickled Onion, Sugar Snap Peas
and Mint Crème Fraiche*

Pork and Pistachio Terrine
Piccalilli, Plum Gel and Toasted Brioche
LF | CN

Main Course

Roasted Vegetable Curry
Fried Haloumi, Turmeric Rice
V | GF | CN

Slow Cooked Lamb Rump
Saffron Mash, Heirloom Vegetables and Asparagus
GF

Roasted Chicken Breast
*Caramelised Onion, Brie, Pumpkin Gnocchi
and Truffle Cream*

Dessert

Milk Chocolate and Hazelnut Delice
Salted Macadamia Praline, Baileys Ganache
GF | CN

Strawberry Bavaois
*White Chocolate Cremeux, Orange Sponge
and Champagne Gel*

Tarte au Citron
Sable Breton, White Chocolate Aero and Salted Carmel

SET MENUS MUST BE CONFIRMED ONE WEEK PRIOR TO
EVENT. CAN NOT BE USED IN CONJUNCTION WITH ANY
OTHER OFFER, VOUCHER OR ENTERTAINMENT CARD.
Menu is subject to change.



Two Course Lunch Special

\$47 per person

Choice of Entrée and Main, or Main and Dessert

Entrée

Tomato and Polenta Tart
Balsamic Onions, Rocket and Grana Padano
GF | V

Pulled Pork Spring Rolls
Nam Jim
LF

Chicken Gyoza
Yellow Curry Sauce and Pickled Beetroot
LF

Main Course

Roasted Vegetable Curry
Fried Haloumi, Turmeric Rice
V | GF | CN

Grilled Squid
Pork and Chilli Farce, Onion Jam and Salad Caprese
GF

Chargrilled Pork Fillet
*Potato Dauphinoise, Caramelised Apple Puree,
Beetroot and Fennel Salad*
GF

Dessert

Strawberry Bavaois
*White Chocolate Cremeux, Orange Sponge
and Champagne Gel*

Tarte au Citron
*Sable Breton, White Chocolate Aero
and Salted Caramel*

Mango and Coconut Panna Cotta
French Meringue and Passionfruit Gel
GF

**Can not be used in conjunction with any other offer, voucher
or entertainment card.*



Wine List

Sparkling Wine

Alpha Box & Dice Prosecco <i>McLaren Vale, SA</i>	10	49
Pirie <i>Tasmania</i>	11	54
Di Giorgio Merlot (200ml) <i>Coonawarra, SA</i>		9
Bleasdale Shiraz <i>Langhorne Creek, SA</i>		39
Chandon Brut <i>Yarra Valley, VIC</i>		49
Croser Rose <i>Adelaide Hills, SA</i>		45
Umberto Prosecco		45
Arras Brut Elite		70
Rockford Black Shiraz <i>Barossa Valley, SA</i>		120

Champagne

Moet et Chandon Imperial Brut <i>N.V.</i>		110
Veuve Clicquot <i>N.V.</i>		130
Pol Roger <i>N.V.</i>		140
Moet et Chandon Imperial Rose <i>N.V.</i>		160
Perrier Jouet Belle Epoque Vintage 1996		295
Sir Winston Churchill 1996		350
Dom Perignon 2004		400
Dom Ruinart 1996		400
Krug 1996		990

Chardonnay

Kooyong 'Clonale' 2018 <i>Mornington Peninsula, VIC</i>	9	42
Vasse Felix 2018 <i>Margaret River, WA</i>		48
Shaw & Smith M3 2017 <i>Adelaide Hills, SA</i>		75
Olivier Leflaive St. Aubin 1er Cru 2017 <i>Burgundy, France</i>		95
Leeuwin Estate Art Series 2015 <i>Margaret River, WA</i>		130

Riesling

Skillogalee Single Vineyard 2018 <i>Clare Valley, SA</i>	9	42
Rockford 2018 <i>Eden Valley, SA</i>	10	48
Clonakilla 2018 <i>Canberra District, ACT</i>		49
Parish Estate 2017 <i>Coal River, TAS</i>		49
Grosset Polish Hill 2018 <i>Clare Valley, SA</i>		80

Sauvignon Blancs & Blends

Shaw & Smith 2019 <i>Adelaide Hills, SA</i>	10	48
Cape Mentelle Sauvignon Blanc Semillon 2018 <i>Margaret River, WA</i>		42
Cloudy Bay Sauvignon Blanc 2018 <i>Marlborough, NZ</i>		65

White Varietals

Innocent Bystander Moscato 2018 <i>Blend of Areas, VIC</i>	7	33
Rockford White Frontignac 2019 <i>Barossa Valley, SA</i>	9	42
The Lane Pinot Gris 2018 <i>Adelaide Hills, SA</i>	9	42
Tyrells HVD Semillon 2013 <i>Hunter Valley, NSW</i>		49

Shiraz

Mollydooker 'The Boxer' Shiraz 2018 <i>McLaren Vale, SA</i>	11	54
Torbreck 'Woodcutters' 2018 <i>Barossa Valley, SA</i>	11	54
Best's Bin 1 Shiraz 2017 <i>Great Western, VIC</i>		48
First Drop 'Mother's Milk' Shiraz 2018 <i>Barossa Valley, SA</i>		46
Cape Mentelle 2016 <i>Margaret River, WA</i>		65
D'arenberg 'Dead Arm' 2016 <i>McLaren Vale S.A.</i>		120
Penfolds RWT 2014 <i>Barossa Valley S.A.</i>		250
Torbreck 'Run Rig' 2012 <i>Barossa Valley S.A.</i>		375
Penfolds Grange 2009 <i>Barossa Valley S.A.</i>		895

Cabernet Sauvignon

D'arenberg 'High Trellis' 2016 <i>McLaren Vale, SA</i>	9	42
Zema Estate 2015 <i>Coonawarra, SA</i>	10	48
Majella 2016 <i>Coonawarra, SA</i>		58
Fraser Gallop 'Parterre' 2014 <i>Margaret River, WA</i>		65
Rockford 'Rifle Range' 2016 <i>Barossa Valley, SA</i>		95
Houghton Gladstone 2014 <i>Margaret River, WA</i>		110

Red Varietals & Blends

Santa Cristina Sangiovese 2016 <i>Tuscany, Italy</i>		38
Turkey Flat 'Butchers Block' GSM 2017 <i>Barossa Valley, SA</i>	8	38
Pike & Joyce Pinot Noir 2019 <i>Adelaide Hills, SA</i>	9	42
Mollydooker 'The Scooter' Merlot 2017 <i>McLaren Vale, SA</i>		45
SC Pannell Grenache Shiraz Touriga 2017 <i>McLaren Vale, SA</i>		50
Terrazas Malbec 2016 <i>Mendoza, Argentina</i>		55
Ashton Hills Piccadilly Valley Pinot Noir 2018 <i>Adelaide Hills, SA</i>		59
Prunotto 'Occhetti' Nebbiolo 2013 <i>Monforte Roero, Italy</i>		75
Yalumba 'Signature' Cabernet Shiraz 2014 <i>Barossa Valley, SA</i>		105
Stefano Lubiano Estate Pinot Noir 2016 <i>Tasmania</i>		89
Clos Saint-Denis Grand Cru Pinot Noir 2007 <i>Burgundy, France</i>		250

Chilled Light Reds

Turkey Flat Rose 2019 <i>Barossa Valley, SA</i>	9.5	46
Bird in Hand Rose 2019 <i>Adelaide Hills, SA</i>		42
Farr Rising Saignee 2018 <i>Geelong, VIC</i>		48

Fortifieds

		60ml
Galway Pipe Grand Tawny 12 y.o.		9
Campbells Classic Muscat		9
Campbells Classic Topaque		9
De Bortoli Noble One Botrytis		10
Kalleske JMK Shiraz VP		9
D'Arenberg Nostalgia Rare Tawny		10
Royal Tokaji 5 Puttonyos		14
Penfolds Great Grandfather Rare Tawny 20 y.o.		15



Bottled Beers

Imported Beers

Asahi	9.5
Corona Extra	9.1
Heineken	9.1
Peroni Leggera	8.0
Peroni Nastro Azzuro	9.0
Stella Artois	9.1

Craft Beers

Big Shed 'Californicator' IPA	15.0
Big Shed 'Golden Stout Time' Dessert Stout	15.0
James Squire 'The Chancer' Golden Ale	9.5
Little Creatures Pale Ale	9.5
Prancing Pony Sunshine Ale	11.0
Pirate Life IIPA (500mL)	18.0
Prancing Pony India Red Ale	15.0
Prancing Pony Magic Carpet Midnight Ride (330mL)	18.1
Stone & Wood Pacific Ale	9.5

Full Strength Beers

Coopers Pale Ale	8.6
Coopers Sparkling Ale	9.0
Coopers Dark Ale	8.6
Coopers Stout	9.1
Coopers Clear	8.6
Coopers Session	9.0
Crown Lager	9.1
James Boags Premium Lager	9.1
Pure Blonde	8.1

Low Strength Beers

Coopers Light	7.5
Cascade Premium Light	7.5
Hahn Premium Light	7.6
James Boags Premium Light	7.6
Coopers Mild 3.5	8.1