

TO START

TOASTED CIABATTA [VA] WITH
GARLIC & HERB BUTTER / OR
CHEESE & GRAIN MUSTARD

7.9

FARMHOUSE CRUSTY BREAD, EV OLIVE
OIL, DUKKAH & MARINATED OLIVES

[VA/VGA] 9.9

SIDES

RED CABBAGE & APPLE SLAW

4.9

POTATO, CORNICHON & GRAIN
MUSTARD SALAD

4.9

ROAST VEGGIES

5.9

LITTLE BOWL OF LEAFY GREENS
WITH TOMATO, CUCUMBER &
WHITE BALSAMIC

[VA/GFA/VGA] 6.5

BROC TOPS WITH ALMOND
FLAKES & LEMON BUTTER

[VA/GFA/VGA] 8.9

CRUNCHY FRIES WITH
TOMATO SAUCE & MAYO

[VA] 8.9

SWEET POTATO CHIPS & HERB AIOLI

[VA] 9.5

BATTERED ONION RINGS WITH
CHIPOTLE MAYO

9.9

WEDGES WITH SOUR CREAM & SWEET
CHILLI SAUCE

10.9

SMALL PLATES

PEA, MINT & ARTICHOKE ARANCINI

[VA] 9.9

PULLED PORK SLIDERS WITH RED
CABBAGE & APPLE SLAW

[GFA] 11.5

CRAB SANDWICH WITH SOFT SHELL
CRAB, AIOLI & SAMBAL

12.9

BUFFALO WINGS WITH ALABAMA SAUCE

14.9

ROCKET, PEAR, WALNUT & SHAVED
PARMESAN SALAD

[VA/GFA/VGA] 14.9

CHICKEN YAKITORI WITH CRISPY ASIAN
SLAW & KEWPIE MAYO

[GFA] 15.9

PRAWN DUMPLINGS WITH BLACK
VINEGAR DRESSING

16.5

PRAWN & CHICKEN SPRING ROLLS WITH
LIME LEAF, MINT & THAI BASIL

16.9

5 NATURAL COFFIN BAY OYSTERS
WITH LEMON

[GFA/LF] 17.9

5 KNOTPATRICK COFFIN BAY OYSTERS
WITH SMOKEY BACON & BBQ SAUCE

[GFA/LF] 19.9

[VA]
VEGETARIAN
OPTION
AVAILABLE

[GFA]
GLUTEN FREE
OPTION
AVAILABLE

[LF]
LACTOSE
FREE

[VGA]
VEGAN OPTION
AVAILABLE

LARGE PLATES

LAKES FISH & CHIPS
TWO BEER BATTERED FILLETS SERVED
WITH CRUNCHY FRIES & TARTARE
19.9

DOUBLE ROYAL BURGER
AMERICAN CHEESE, BACON, LETTUCE,
TOMATO, MUSTARD, KETCHUP,
PICKLES & CHIPS
19.9

BUTTERMILK FRIED CHICKEN BURGER
AMERICAN CHEESE, SLAW,
SIRACHA MAYO & CHIPS
19.9

CHICKEN OR BEEF SCHNITZEL
SERVED WITH CHIPS AND
YOUR CHOICE OF SAUCE*
19.9

SALT & PEPPER SQUID
WITH CITRUS AIOLI
[GFA] 22.9

NOURISH BOWL – ANDEAN GRAINS,
KIMCHI, SWEET POTATO, KALE,
PEPITAS, MUSHROOMS, BABY LEAVES,
AVOCADO & TAHINI DRESSING
[VA/GFA/VGA] 24.5

KARAAGE FRIED CHICKEN WITH
SOBA NOODLE SALAD, CARROT
& SOY DRESSING
24.5

POTATO GNOCCHI WITH ASPARAGUS,
SEMI DRIED TOMATO, BROCCOLINI,
SPINACH, CREAM & BLUE CHEESE
[VA/VGA] 26.9

CHERMOULAH CHICKEN BREAST WITH
BROWN RICE, PRESERVED LEMON,
SAFFRON, YOGHURT & PEPPERONATA
[GFA] 29.9

DUCK, PORCINI & SWISS BROWN
MUSHROOM RISOTTO, FRESH THYME,
PEAS & PARMESAN
[VA/VGA] 29.9

SPAGHETTI MARINARA SA GOOLWA
PIPI'S & PORT LINCOLN BLACK
MUSSELS, PRAWNS, HERBS &
ROASTED TOMATO SAUCE
[VA/GFA/VGA] 32.9

ROASTED SALMON FILLET WITH
SUSHI RICE CAKE, CHARRED BOK CHOY
BLACK VINEGAR & SHALLOT DRESSING
[GFA] 32.9

300G GRAIN FED SCOTCH FILLET
ADELAIDE HILLS SA WITH GREEN OLIVE
TAPENADE, BLISTERED TOMATOES,
GARLIC & ROSEMARY KIPFLERS & RED
WINE & THYME JUS
34.9

SAUCES

GRAVY | PEPPER | DIANNE | MUSHROOM
(*SCHNITZEL SAUCES)
2

CREAMY GARLIC | RED WINE JUS
2.5

PARMIGIANA
3.5

KILPATRICK | HAWAIIAN
4

GARLIC PRAWNS
6

*ASK ONE OF OUR FRIENDLY
STAFF ABOUT PAIRING YOUR
MEAL WITH SOMETHING TO
COMPLIMENT YOUR MEAL FROM
OUR EXTENSIVE WINE LIST.*

WOK

VEGETARIAN STIR FRY
WOK FRIED ASPARAGUS, MUSHROOM,
CHINESE CABBAGE, CAPSICUM, BABY
CORN & STEAMED RICE

[GFA] 19.9

SINGAPORE NOODLES
STIR FRIED RICE NOODLES SPICED
WITH CURRY POWDER, CHICKEN, EGG,
BEAN SPROUT, ONION &
JULIENNE VEGETABLES

[LF/VA] 19.9

BBQ PORK & PRAWN FRIED RICE
WITH SPRING ONION, PEAS, BEAN
SPROUT, CAPSICUM, EGG
& CRISPY FRIED SHALLOTS

[VA] 20.9

CHICKEN & PRAWN LAKSA
TRADITIONAL SPICY NOODLE SOUP
WITH CHICKEN, PRAWNS
& VEGETABLES

[LF] 21.9

BEEF OR CHICKEN & BLACK BEAN
WITH ASIAN GREENS, RED CAPSICUM,
STRAW MUSHROOM, SNOW PEAS &
STEAMED RICE

[VA] 21.9

ADD CHICKEN 4 / BEEF 4
SQUID 6 / PRAWN 8

SOMETHING SWEET

ALL DESSERTS 11.9

PEAR, GINGER & SAFFRON
UPSIDE DOWN CAKE WITH ICE
CREAM & SALTY CARAMEL

RHUBARB, PISTACHIO & SPICED APPLE
CRUMBLE WITH VANILLA ANGLAISE

CHURROS
LIGHTLY FRIED SPANISH DONUTS
WITH WARM CHOCOLATE & CINNAMON
GANACHE & VANILLA BEAN ICE CREAM

GOOEY FUDGE SUNDAE
ICE CREAM, MARSHMALLOWS,
CARAMEL POPCORN &
CHOCOLATE FUDGE

CHEESE

PICK ONE 18.5 / ALL THREE 32

ONKAPARINGA CREAMERY TRIPLE
CREAM BRIE WITH ADELAIDE HILLS
APPLE, ROASTED ALMONDS & LAVOSH

AGED CHEDDAR WITH QUINCE PASTE,
CORNICHONS & CRUSTY BREAD

ADELAIDE BLUE WITH DRIED &
FRESH FRUITS & WALNUT BREAD

CARVERY

LUNCH 20.9 / DINNER 22.9

ROASTED BEEF & PORK WITH
ROAST VEGGIES, POTATO, CARROT,
BROCCOLI, CORN, GRAVY & YORKIES

WE THINK IT'S IMPORTANT
TO KNOW THE ORIGINS OF OUR
DAIRY, WHICH IS WHY ALL OF OUR
CHEESE ARE SOURCED FROM BOTH
LOCAL AND INTERSTATE FARMS.