

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

[VA] 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 DISH 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

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.