

start by sharing

marinated Corirole McLaren Vale kalamata olives (with pips) **GF DF V 8**

dip – roasted parsnip, Spanish onion + cannellini bean with fresh dill + warm Afghan bread **DF V 14**

Winter veggie fritters – beetroot, carrot + sweet potato (5) with lemon/walnut/parsley pesto **DF V 16**

crumbed Streaky Bay oysters (6), with wakame seaweed salad, wasabi mayonnaise + pickled ginger **23**

Harris smoked salmon, chive blinis, horseradish cream + capers **GF 21**

terrine – local FR turkey, pork, brandy soaked currants + pistachios salad leaves + quince chutney **DF GF 19**

Middle Eastern flavoured lamb meatballs (4) baked in pomegranate/tomato sauce with preserved lemon tzatziki **GF DF 17**

soup with croutons **GF (toast) on request 14**

AGF+W salad **GF DF V 16**

artichoke heart, zucchini, green capsicum, cos leaves, baby spinach, toasted flaked almond + green olive/lemon dressing

+ bocconcini **V 4**

+ Harris smoked salmon **8**

young diners (up to 8 years)

crustless smoked ham, cucumber + mayo sandwich **7**

today's soup with garlic toasts **8**

pork chipolatas (2), roasted potatoes + snow peas with BK's sauce **GF DF 10**

pan-fried chicken strips, green veggies + 6 fat chips **GF DF 14**

Pure Pop ice pops – assorted flavours (inc **GF + DF**) (100% natural) select from the Pure Pops freezer **6**

Haigh's chocolate frog with chocolate mousse, popping rocks + strawberries **GF V 10**

AGF+W AGF+W AGF+W

OPEN SEVEN DAYS 9AM-4.30PM | WEDDINGS + EVENTS | BOOKINGS ON 8232 4366

a bit more

tart – hothouse tomato, vintage Cheddar + chive with a salad of crispy iceberg + pickled red onion **V 26**

Spencer Gulf king prawns panseared in Macanese style green peppercorn sauce on Asian bitter melon with tofu/mushroom stuffing **GF DF 34**

roasted Riverton free range chicken, French style mushroom sauce + savoury leek bread pudding **30**

seared pork fillet (San Jose 100% S.A) with cashew nut + wattleseed sauce, intense apricot, snowpeas + shallot **GF 31**

kangaroo fillet (rare) in traditional Indian style red curry sauce, chilli coconut beans + carrots, lime pickle + handmade wholewheat chapati **28**

something extra

fat chips **GF DF V** small **6** large **9**

real mayonnaise or BK's tomato sauce **GF DF V 1.5**

roast potatoes, Olsson's sea salt **GF DF V 8**

quinoa salad – celery heart, radish, quinoa, parsley + avocado oil **GF DF V 11**

garden salad **GF DF V** small **6** large **9**

vegetables **9**

ciabatta roll + butter **GF on request 2.5**

Afghan bread **V DF 2**

GF Gluten Free

DF Dairy Free

V Vegetarian

V Vegan

Skala bakery light rye-sourdough sandwiches

with Paris Creek Farms organic dairy butter **12**

gluten free bread available on request +1

toasted +.5

- Moroccan carrot salad with currants + coriander, hummus + tasty Cheddar **V V on request**

- poached chicken breast in wholegrain mustard-mayonnaise with pepitas + radicchio

- Barossa smoked leg ham, Beerenberg caramelised onion, sherbed cream cheese + baby spinach

to finish

hot crispy coconut rice rolls (2), star anise pineapple, sticky rum caramel sauce + Bushtucker Ice cream's rich vanilla bean ice cream **GF 15**

vanilla pannacotta with mulled wine syrup, poached rhubarb + handpicked ancient blackberries **V GF 15**

ginger pudding with Stone's green ginger wine, Haigh's 70% dark chocolate sauce, poached pear, Tweedvale cream **V 16**

Paris Creek Organic Farms triple cream brie, Maggie Beer's quince paste + Baylies lavosh **V GF on request**
70g **9** 140g **16** 280g **29**

today's cake and a selection of **GF + DF** sweet treats on view at the counter

17/06/2019