

starters

Grab one to start or a few to share!	
Garlic bread 	7.00
Cheesy garlic bread 	9.00
Duo of dips house-made with grilled flat bread 	12.00
Haloumi pan fried, with salsa  	14.00
Salmon carpaccio with lemon zest, red onion & olive oil	18.00
Duck spring rolls (3) with sweet chilli sauce	14.00
Basket of fries with Cajun crumbs & chipotle aioli 	9.00
Prawn cocktail prawns, lettuce & house-made cocktail sauce 	18.00

burgers

The Angus beef burger bacon, cheddar cheese, tomato, lettuce, caramelised onion, chipotle aioli with fries & ketchup	24.00
The Angus steak sandwich Angus beef, bacon, cheddar cheese, tomato, lettuce, caramelised onion, chilli jam, on sourdough with fries & ketchup	25.00
Portuguese grilled chicken burger bacon, tomato, lettuce, red onion, chipotle aioli with fries & ketchup	23.00
Haloumi burger pan fried haloumi, lettuce, red onion, tomato, beetroot relish with fries & ketchup 	24.00

salads

Mediterranean haloumi salad pan fried haloumi with cos lettuce, red onion, cherry tomatoes, cucumber, olives & dressing 	22.00
Caesar salad cos lettuce, boiled eggs, bacon, parmesan & croutons tossed in aioli	18.00
Add your choice of:	
chicken	8.00
haloumi	8.00
prawns	10.00
Angus beef	10.00

steaks

ANGUS PURE
100% GRASS FED

Naturally raised in the lush grazing regions of South Australia, from the Barossa to the Limestone Coast & beyond.

All served with crispy smashed potatoes & lemon garlic butter broccolini	
250g Slow-cooked Angus Pure scotch (Our signature dish) slow-cooked for 5 hrs, finished on our flaming chargrill, served medium	38.00
250g Angus Pure porterhouse	34.00
250g Angus Pure rump	30.00
500g Angus Pure rump	42.00
Surf & turf topper garlic lemon butter prawns	9.00
Sauces: Mushroom Pepper Gravy Diane	2.00

main plates

Portuguese grilled chicken breast with charred broccolini & crispy potatoes, topped with salsa & yoghurt dressing	28.00
Souvlaki flame grilled skewers, pita, Mediterranean salad, fries & tzatziki	
Grilled chicken (2)	26.00
Grilled prawns (2)	28.00
Angus beef (2)	34.00
Combination - chicken (1) & prawns (1)	28.00
Combination - Angus beef (1) & chicken (1) or prawns (1)	32.00
Crispy skin Atlantic salmon with charred cos lettuce heart, broccolini, crispy potatoes & hollandaise sauce	32.00
The mixed grill 250g Angus Pure rump steak, chicken souvlaki, prawn souvlaki, salad with steakhouse chips & tzatziki	38.00
Salt & pepper squid with Mediterranean salad, steakhouse chips & tartare	24.00
Pesto gnocchi with cherry tomatoes, parmesan, olive oil & basil 	24.00
Seafood plate battered fish, salt & pepper squid, prawn skewer with steakhouse chips & tartare	32.00
Fish ‘n’ chips in a crispy ale batter, served with salad, steakhouse chips & tartare	
1 piece	22.00
2 pieces	25.00
Chicken schnitzel	22.00
Beef schnitzel	24.00
panko crumbed with salad, steakhouse chips & your choice of sauce	
Add parmigiana topping	4.00

sides

Broccolini with lemon garlic butter  	9.00
Mediterranean salad cos lettuce, red onion, cherry tomatoes, cucumber, olives & crumbled haloumi 	9.00
Charred cos lettuce hearts with crumbled haloumi 	9.00
Steamed mixed vegetables with lemon garlic butter  	9.00
Basket of fries with Cajun crumbs & chipotle aioli 	9.00

pizzas

House-made 9” pizzas, the perfect meal for one!	9”
Margherita fresh tomato marinated in garlic, olive oil & oregano with mozzarella, fresh basil & flake salt 	16.00
Pepperoni pepperoni, fresh tomato & mozzarella	18.00
BBQ Hawaiian roast chicken, pineapple, mozzarella & BBQ sauce	18.00
Gluten free pizza base 10” available on request (additional \$5)	

desserts

Cookies & cream cheesecake crunchy chocolate biscuits mixed through creamy cheesecake	12.00
Churros Spanish donuts, cinnamon sugar & chocolate dipping sauce	12.00
Add Golden North vanilla ice cream	3.00
Hot apple pie with Golden North vanilla ice cream & double thick cream	12.00
Affogato espresso shot with Golden North vanilla ice cream	9.00
Add a shot of Frangelico, Baileys or Kahlua	6.50

Please order at the counter

A surcharge of 15% applies on all public holidays

 Vegetarian    Gluten Free



Breakfast Menu

Available Daily

Granola house blend toasted granola topped with Greek style yoghurt, mixed berry compote & honey V	8.90
Berries & yoghurt Greek style yoghurt topped with a mixed berry compote V	8.90
Croissant warm with jam & cream V	8.90
baked with smoked Barossa ham & cheese	9.90
Toast white, whole meal or rye, with vegemite, jam or honey V	6.00
Waffles hot waffles served with a mixed berry compote, topped with vanilla ice cream V	14.90
Smashed avocado asparagus pesto, cherry tomato salsa & wild rocket, drizzled with balsamic glaze on grilled sourdough bread V	14.90
with smoked salmon	18.90
Eggs your way poached, scrambled or fried, served on grilled sourdough bread V	10.90
Eggs Benedict poached eggs & asparagus pesto, topped with hollandaise sauce on grilled sourdough bread	
with smoked Barossa ham	16.90
with smoked salmon	18.90
Angus big breakfast eggs cooked your way, crispy bacon rashers, pork sausage, hash brown, oven roasted mushrooms & tomato, served with grilled sourdough bread	18.90

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V Vegetarian **VOA** Vegetarian Option Available **GF** Gluten Free **GFOA** Gluten Free Option

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Breakfast Menu

Available Daily



Oven roasted mushroom V	3.00
Oven roasted tomato V	3.00
Hash brown V	3.00
Egg V	3.00
Bacon	4.00
Grilled pork sausage	4.00
Smoked salmon	5.00

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Breakfast Menu

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Juices

Juices see display fridge from **3.40**

Iced drinks and

Iced coffee, iced chocolate **5.50**

Milkshake chocolate, vanilla, strawberry, caramel **5.30**

Health kick spinach, pineapple juice, blueberries & apricot nectar **7.90**

Berries and cream wild summer berries, milk, cream & vanilla **7.90**

Honeyed chocolate creamy chocolate fudge with honey, served with
crunchy chocolate honeycomb pieces **7.90**

Banana Oat salted caramel with fresh banana, oats & milk **7.90**

Coffee

espresso **3.30**

macchiato, piccolo latte, long black **3.50**

doppio **3.60**

cappuccino, flat white, latte **3.70**

mocha, hot chocolate, chai latte **3.90**

Tea

Pot of leaf tea **3.80**

chai, english breakfast, earl grey, peppermint, chamomile or sencha (green)

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