

Barossa Weintal Angus &co.

Starter

Tuna Tian \$29
Beetroot | Avocado | Sesame | Wasabi

Classic Caesar Salad \$23
Anchovies | Crouton | Parmesan | Bacon
add Chicken \$28
add Tiger Prawn \$30

Classic Beef Tartar \$24
Capers | Anchovies | Shallot | Gherkin | Egg | Brioche
as Main Course \$39

Grilled Octopus \$25
Chorizo | Potato | Fennel | Orange | Olive | Onion

Cuts\Steaks

36Degrees South Beef Sirloin 280g \$40

Beef Scotch Fillet Yardstick 150 Days Grain Fed 280g \$50

36Degrees South Beef Rump Cap 220g \$35

South Australian Pork Cutlet 280g \$35

Corn Fed Free Range Chicken Breast 220g \$25
Honey & Sage Marinaded

Wild Caught Swordfish Steak 220g \$40

Cauliflower Steak (VE) \$20
Chimichurri | Capers | Tomato | Potato

Sauces \$6each

Peppercorn Jus | Port wine Jus | Bearnaise | Mornay | Café de Paris Butter

Homemade Pizza`s

Sundried Tomato | Prosciutto | Rocket Salad \$29

Gorgonzola | Mozzarella | Parmesan | Gruyere \$29

Calamari | Mussels | Octopus | Prawns \$29

Ricotta | Spinach | Pea`s | Mint \$29

Truffle | Mushroom | Gruyere | Chervil \$29

Sides

Dutch cream potato puree \$5

Chunky Chips \$5

Duck fat roasted Rosemary Potatoes \$5

Our famous Mac & Cheese (V) \$7

Creamy Sweetcorn (V) \$6

Seasonal Market Vegetables \$7

Sauteed Baby Spinach \$6

Mixed Leaf Salad (VE) \$5

Dessert

Crème Brulée (V) \$14

Vanilla | Brown Sugar | Espresso \$16
Apple Crumble (V)

Granny Smith | Vanilla Ice cream \$17
Double Chocolate Brownie (V)

Vanilla Icecream | Caramel Popcorn | Chocolate sauce \$25
Selection of Australian Cheese

Quince Paste | Cracker

