

Summer 2017/18

♥ THREE COURSE LUNCH OR DINNER ~ \$59 ~ CHOOSE ANY ENTRÉE + MAIN + DESSERT ♥

♥ THREE COURSE LUNCH OR DINNER WITH MATCHING WINES ~ \$89 ~ ANY ENTRÉE + MAIN + DESSERT ♥

UNLIMITED SPARKLING OR STILL WATER AVAILABLE / \$1.5 PER PERSON

Entrees

Crusty baguette w babaganoush & dukkah **df, v** 11.5

Calamari Fritti w salsa verde & aioli **gf** 16.5

MATCHING WINE - SIRENYA, PINOT GRIGIO (ADELAIDE HILLS, SA) 14.0 GLASS

Roasted cauliflower w blue cheese & pomegranate **v, gf** 15.5

MATCHING WINE - PROSECCO (SUPERIORE DI CONEGLIANO, ITALY) 16.0 GLASS

Local caught prawn & avocado cocktail w marie rose sauce **gf, df** 18.5

MATCHING WINE - SPRING SEEDS, ROSÉ (MCLAREN VALE, SA) 14.0 GLASS

Pan seared scallops w blood sausage & asparagus puree **gf** 23.5

MATCHING WINE - TYRRELL'S MOORE'S CREEK, CHARDONNAY (NSW) 12.0 GLASS

Beef tartar w pickle onion & tapenade brik pastry (**df & gf optional**) 18.5

MATCHING WINE - HEARTLAND, SHIRAZ (LANGHORNE CREEK, SA) 12.0 GLASS

Mavis's Cheese **v (gf optional)**

Brillat Savarin - triple cream brie - cow - France

Gorgonzola Dop Dolceverde - blue - cow - Italy

Monforte - semi hard - cow - South Australia

All served with quince paste, fruit & crackers

1 x cheese 16.5 / 2 x cheese 24.5 / 3 x cheese 31.50

MATCHING WINE - AUSTINS & Co. PINOT NOIR, (MOORABOOL VALLEY, VIC) 14.0 GLASS

Mains

Free range chicken w ricotta, fontina cheese, spinach & preserved lemon, wrapped in crispy filo pastry w roasted red capsicum sauce & watercress salad 25.50

MATCHING WINE - TAMBURLAINE, SAV/BLANC SEMILLON (ORANGE, NSW) 10.0 GLASS

Middle Eastern Lamb Shoulder w Summer slaw & hasselback potato **gf** 29.5

MATCHING WINE - HEARTLAND, SHIRAZ (LANGHORNE CREEK, SA) 12.0 GLASS

Pork tenderloin w pedro ximenez reduction, green beans, roasted dutch cream potatoes & hazelnuts **gf** 28.5

MATCHING WINE - FLOR DEL MONTGO, TEMPRANILLO (LA TIERRA DE CASTILLA, SPAIN) 14.0 GLASS

Crispy skinned Ocean Trout served on Nicoise salad **df, gf** 29.5

MATCHING WINE - ALLAN SCOTT, SAUVIGNON BLANC (MARLBOROUGH, NZ) 14.0 GLASS

Asian style sticky beef short ribs w green paw paw & cucumber salad **gf, df** 28.5

MATCHING WINE - TAMBURLAINE, CABERNET MERLOT (ORANGE NSW) 12.0 GLASS

Orange & thyme roasted beetroot w tempura zucchini,
cashew cream & goats cheese fetta **v (ve, gf + df optional)** 23.5

MATCHING WINE AUSTINS & Co. PINOT NOIR, (MOORABOOL VALLEY, VIC) 14.0 GLASS

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Sides

Bowl of chunky chips w rosemary, sea salt & tomato sauce **v, df**
12.5

Bowl of smoked paprika organic potatoes **v, gf**
12.5

Bowl of organic vegetables **v, gf (df optional)**
15.5

Bowl of organic garden salad w house dressing **v, gf, df**
12.5

Desserts

Honey & Almond torte w rosewater orange blossom syrup & spiced cream **gf**
15.5

Chocolate & caramel ice magic w coffee glaze
15.5

Rosewater pavlova w cream and summer fruits
15.5

Poached stonefruit w coconut ice cream **ve, v, gf**
15.5

Affogato, single shot of hot coffee, vanilla ice cream + your choice of liqueur **gf (df & ve optional)**
16.9

Devonshire tea, two house-made scones w jam & cream + your choice of
a regular tea, coffee or hot chocolate
15.5

Ask your waitperson about our Cake of the day
12.5

Suggested Wines with dessert -
Gioioso, Moscato (Italy) or D'Arenberg, Noble Mud Pie (McLaren Vale, SA)
12.0 glass

GF = gluten free | V = vegetarian | VE = vegan | DF = Dairy free |

Gluten free bread 2.5 per serve | Homemade aioli 1.5 per serve

Ask your waitperson about our daily specials

Chef – The amazing “Pepe Garcia” - Sou Chef - The incredible “Marian Abeleda”

Surcharges: 10% applies to all items on weekends/ 15% applies to all items on public holidays

Credit card surcharges: VISA/MasterCard & AMEX 1.5% / Diners 2.5% / Eftpos .25c