



## **Starters**

### **South Australian Coffin Bay Oysters**

Served Natural or Kilpatrick  
Half Dozen 15.00    Dozen 22.00

### **Chicken and Sweet Corn Broth**

Double strength chicken broth thick with chicken pieces, corn and winter vegetables  
finished with beaten egg  
10.00

## **Entrees**

15.00

### **Cajun Prawns**

Cajun battered prawns set around tomato, labna and cashew salad served with  
saffron garlic yoghurt dressing

### **Larb Style Duck Salad**

Finely chopped roast duck breast mixed with mint, fish sauce, smoked tomato and lime juice  
served in crisp wonton shell with our own tomato relish and barbecue mayonnaise

### **Chilli Crab**

Lightly battered soft shell crab tossed in chilli and served on orange and apple salad

### **Chorizo Chicken Caesar**

Warm chorizo and chicken Caesar salad served with a lightly poached egg  
and shaved parmesan

### **Beetroot and Green Bean Tower (v)**

Poached baby beets with fresh pineapple and feta, with tossed green beans, smoked tomatoes  
and mustard seed dressing

### **Crispy Lamb Won Tons**

Fried lamb, shallot and coriander filled won tons with Asian green tea noodle salad  
surrounded by honey soy glaze

### **Chilli Chocolate Rabbit**

Mexican styled chilli chocolate ragout served with salsa, sour cream and scattered corn chips

**Main sized entrée additional 9.50**

### **Side Orders**

Garlic, Herb or Chilli Bread 2.20  
Thick sliced pumpkin loaf 2.20



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## Steaks

28.50

### **Our Famous Char Grilled Steaks**

Aged, marinated New England beef, honey balsamic salad, steakhouse chips or spiced wedges with either onion marmalade or pepper, mushroom or garlic cream sauce

Scotch Fillet 280g  
Tenderloin 280g

## Main Course

26.00

### **Today's Catch**

Grilled fish fillets brushed with lemon vodka butter, served with steakhouse chips, lemon dressed salad and aioli

### **Coffin Bay Mussels**

Sautéed Coffin Bay mussels with leek and tomato, served with a vermouth reduction, steamed basmati and broccolini

### **Lamb Rogan Josh**

Mild aromatic lamb curry with tomato and yoghurt served on steamed rice, with garlic naan and a selection of condiments

### **Potato Gnocchi (v)**

Italian potato gnocchi served with rich tomato basil sauce and shaved parmesan cheese

### **Blue Eye Cod Fillet**

Supreme piece of Blue Eye Cod gently roasted and served on sautéed kipfler, with bacon and chive sour cream

### **Steak and Kidney Pie**

Traditional steak and kidney mix, with fresh herbs and vegetables, topped with pastry and served with garlic mash and vegetables on the side

### **Crusted Lamb Rump**

Macadamia and black pepper crusted local lamb rump sliced over garlic mash, with baby carrots and surrounded by rosemary jus

### **Single Serve Sides 7.00**

Garlic Mashed Potatoes  
Butter Seasonal Vegetables  
Dressed Garden Salad

*Executive Chef Paul Butler*



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### **Australian Cheese Plate**

Award winning cheese selection, including blue, white mould, cheddar, apricot compote, Muscatel and crisp breads

14.00

### **Dessert**

10.50

#### **Press Club Strawberries**

Our celebrated dessert of strawberries soaked in Butterscotch Schnapps with ice cream, strawberry cream mousse and strawberry coulis

#### **Lemon Raspberry Meringue**

Crisp pastry shell filled with lemon curd and raspberries and crowned with vanilla meringue

#### **Sticky Date Pudding**

Traditional sticky date pudding served hot, smothered in butterscotch sauce and fresh cream

#### **Bacci**

Gluten free chocolate sponge, made with almond and hazelnut meal, coated in orange chocolate ganache

#### **Pear and Blackberry Crumble Tart**

Wine poached pear and stewed blackberries served in a crisp tart shell with ice cream and chocolate ganache

#### **Dessert of the Day**

Ask our wait staff for today's special

**Freshly brewed espresso coffee and tea available**



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