



Entree

Garlic Or Cheese Bread 8.0 (GFO)

Fresh Baked Loaf with A Choice of Garlic Or Grilled Cheese

Vegan Portobello Mushrooms 16.0 (GFO) (Vegetarian & Vegan)

Grilled Portobello Mushroom (One) Filled with Summer Tomato Salsa & (Two) Mushrooms Filled with Chickpea & Parsley Puree

Oysters (6) (GFO)

***Natural:** Fresh Smokey Bay Oysters 20.0*

***Rockefeller:** Adorned With Bacon, Spinach, Breadcrumbs & Cheese
26.0*

Roasted Pumpkin & Herb Arancini: 18.0 (V)

*Delicately Made Pumpkin & Herb Arancini with Truffle Oil
Mayonnaise*

Piggyback Scallops 19.0 (Gf)

Asian Marinated Pork Belly with Pan Seared Scallops & Pea Puree

Mini Taco Bites 20.0

*Mexican Style Seasoned Chicken in Soft Shell Tacos Accompanied by
Sour Cream & Fresh Salad*

Smokey Bacon & Corn Cobb Loaf 20.0

Oven Baked Cobb Loaded with Crème Fraiche, Smokey Bacon & Corn

Peninsula Prawns & Tuna Sashimi 22.0

*Fresh Spencer Gulf Prawns & Yellowfin Tuna Sashimi with Sushi Rice,
Pickled Ginger & Wasabi Mayonnaise*

GF = Gluten free, GFO= Gluten Free option, V=Vegetarian, VO = Vegan Option

Food may contain hidden traces of nuts, eggs, sesame seeds, shellfish or other allergens that may affect people with allergies. Please feel free to discuss with our Chef or staff



Dinner Menu

Marinated Duck Breast 42.0 (GFO)

Asian Inspired Marinated Duck Breast with Crispy Noodle & Crisp Salad Greens

Fillet Caprice Mignon 48.0 (GF)

Prime Fillets of Beef Served on Risotto with Prosciutto and Red Wine Jus

Pork Medallions 42.0 (GF)

Succulent Pork with Caramelised Apple, Bacon And Wilted Spinach

Australian Beef Brisket 42.0

Slow Braised Beef Brisket with Bourbon Barbecue Sauce.

Karaage Chicken 40.0

Japanese Style Fried Chicken Pieces with Wasabi Mayonnaise & Asian Salad

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Dinner Menu

Ellens' Risotto 32.0 (GF/V/VO)

Pan Fried Mushrooms, Semi Sun Dried Tomatoes, Baby Spinach and Al Dente Risotto Rice with Homemade Passata Cream Sauce

Add Chicken \$9

Add Prawns \$12

Deep Sea Delicacy 48.50 (GF)

Fresh Daily Sourced Seafood as Prepared by The Chef

Butchers Block 50.50 (GF)

Premium Butchers Cut of Meat

Superbly Prepared by Our Chef

Ellen's Tagliatelle 30.0 (V)

Al Dente Tagliatelle Pasta with Garlic, Chilli, Homemade Passata, Blistered Sundried Tomatoes, Basil & Parmesan

Add Chicken \$9

Add Prawns \$12

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Sensational Summer Salad 29.0 (V) (GF)

Gourmet Lettuce Mix with Mushroom, Haloumi, Chickpeas & Fresh Tomatoes

Add Chicken \$9

Add Prawns \$12

Add Falafel \$8

Hot & Cold Seafood Platter For 2 (110)

Freshly Sourced Seafood (South Australian Prawns, Sand Crab, Oysters, Flathead Lobsters & Fish) With Chips and Salad

(PRE ORDERS ONLY)

Desserts

\$18.50

Be Indulgent and Ask For Today's Selection Of Homemade Dessert

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