



Entree

Artisan Rye roll with butter and smoked sea salt
\$1.50

Adelaide Bremer Café dips with Andy Clappis hand crafted Pitta
\$15.90

Blues dukkah w local olive oil, aged balsamic reduction, marinated olives and oven baked
Artisan Rye roll
\$14.90

Chicken liver pate served with a spiced pear and mustard seed relish with toasted ciabatta
\$18.90

Potato, leek and smoked bacon soup with Crusty Rye Roll
\$14.90

Speck and black garlic croquettes with baby herbs and romesco aioli finished with balsamic
and olive oil
\$18.90

Roasted field mushroom, pumpkin, haloumi and dukkah finished w rocket and beetroot
relish salad, local olive oil and baby herbs
\$17.90 GF

Crispy buttermilk soft shell crab w wilted bok choy, ponzu finished w wakame, coriander and
fresh lime
\$18.90 /\$36.90

Mains

Oven roasted Chicken breast w creamed pumpkin, roasted pear, rocket finished w a drizzle of walnut infused butter and garden flowers and fried kale

\$38.90 GF

Grass fed beef fillet – Please see wait staff for details

\$POA

Slow cooked pulled beef brisket linguini with roasted mushrooms, garlic, chilli, parsley and basil tossed through a creamy jus topped with grana Padano

\$38.90

Ricotta and lemon gnocchi w roasted pumpkin, green peas, wild rocket drizzled with sage and garlic infused butter topped with fried sage leaves

\$32.90

Onkaparinga venison fillet w seeded mustard, parmesan and sage galette, roasted shallots, crispy prosciutto, finished with olive oil and aged port reduction, micro herbs and garden flowers

\$41.90 - GF

Cone bay Barramundi with steamed baby potatoes, bok choy finished with prawns in a mild Thai green curry sauce topped coriander, fresh lime and crispy shallots

\$39.90 – GF

Coastal Platter for 2

Cone Bay barramundi, crispy buttermilk soft shell crab, seasoned St. Vincent Gulf calamari, hot smoked King fish, sautéed tom yum prawns, South Australian whole cooked prawns, served with wakame, garlic aioli, ponzu sauce and fresh lemon and lime

\$125

Sides

Winter vegetables laced with olive oil and balsamic sprinkled w Blues dukkah

Oven roasted potatoes with chorizo, barbecued onions, herbs and local olive oil

Golden fries w aioli

All \$12.90 Each

Dessert

Free standing vanilla bean brûlée, passionfruit
couli and praline, baby mint - GF

Sticky date pudding, butterscotch sauce,
vanilla bean ice cream

Chocolate three ways- Double baked chocolate
souffle, chocolate gelato and mocha ganache

Affogato - Vanilla ice cream with a shot of
espresso coffee and Frangelico liqueur

\$16.90 each

Kids Menu

Panko crumbed butterfish with chips

Chicken nuggets with chips

Spaghetti bolognaise

Panko crumbed calamari and chips

\$16.90 Each

Dessert

Chocolate, strawberry or caramel sundaes

\$7.90 Each