



Spargos

BREAKFAST MENU

SPARGO'S BREAKFAST

\$20.50

Spanish Chorizo, Free Range Poached Eggs, Onion, Pine Nuts & Hint of Chilli in a Rich Tomato Sugo with Toasted Ciabatta

DOUBLE BRAISED MUSHROOM (V)

\$18.50

Portobello Mushroom with Caramelised Onion, Roquette & Red Pesto topped with Poached Free Range Eggs

BIG BREKKY

\$20.90

Poached, Scrambled or Fried Free Range Eggs with Streaky Bacon, Italian Sausage, Mushrooms, Tomato, Baby Spinach, & Toasted Ciabatta

EGGS YOUR WAY (V)

\$11.50

Poached, Scrambled or Fried Free Range Eggs with Toasted Ciabatta, Baby Spinach & Salted Butter

SPARGO'S BREKKY ROLL

\$11.90

Fried Free Range Egg with Streaky Bacon, Cheese, & Tomato Relish

CLASSIC FRENCH TOAST (V)

\$15.50

Layered Fried White Bread with Nutella Mascarpone, Berry Coulis, Fresh Seasonal Fruits, Drizzled with SA Honey & Sugar Snow

Spargo's

BREAKFAST MENU

SMASHED AVOCADO (V)

\$18.50

Fresh Smashed Avocado, with Poached Free Range Eggs, Feta, & Toasted Ciabatta

HEALTHY START (V)

\$20.50

Poached Free Range Eggs, with Baby Spinach, Avocado, Roast Pumpkin & Mushrooms

EGGS BENEDICT

\$15.90

Poached Free Range Eggs with Smoked Leg Ham & Baby Spinach On A Toasted Ciabatta, & Topped with Hollandaise Sauce

VEGGIE OMELETTE

\$16.90

3 Free Range Eggs with Mushrooms, Spinach, Tomato, Spanish Onion, & Topped with Mozzarella Cheese

EXTRA

1 Egg (Poached, Scrambled or Fried) / Streaky Bacon / Italian Sausage / Hashbrown / Mushroom / Avocado / Tomato

EGGS ON TOAST

\$10.90

2 Eggs With Toast

BREKKY ROLL

\$11.90

With Fried Egg, Bacon, Swiss Cheese & Tomato Relish

FRENCH TOAST (V)

\$14.90

Layered Fried Brioche With Chocolate Mascarpone, Berry Compote & Sweet Set Cream

Spargo's

BREAKFAST MENU

SMASHED AVOCADO

\$17.90

With 2 Poached Eggs, Feta & Toast

HEALTH KICKER

\$19.90

*Poached Eggs With Raw Spinach, Avocado, Smashed
Pumpkin & Mushrooms*

EGGS BENEDICT

\$15.90

*Poached Eggs & Hollandaise With Shredded Ham Hock On
A English Muffin*

EXTRAS

*1 Egg / Bacon / Italian Sausage / Hashbrown Mushroom /
Avocado / Tomato*



FOOD MENU

HERBED PIADINA FLAT BREAD (LUNCH TIME ONLY)

SPARGO'S

\$14.90

Italian Sopressa Salami with Baby Bocconcini, Garden Roquette & Semi-Sun Dried Tomato

POLLO

\$15.50

Wood-Fired Roasted Chicken Breast with Semi-Sun Dried Tomato, Provolone Cheese & Garden Roquette

VEDURA (V)

\$14.90

Oven Roasted Capsicum & Pumpkin, with Feta & Basil Pesto

FOCCACIA (LUNCH TIME ONLY)

WOOD-FIRED CHICKEN

\$13.90

Wood-Fired Roasted Chicken Breast with Fresh Avocado, Mayonnaise & Garden Lettuce

TURKEY

\$13.90

Smoked Turkey With Cream Cheese, Cranberry Sauce & Garden Lettuce

SMOKED TURKEY

\$13.90

Wood-Smoked Turkey, with Cream Cheese Cranberry Sauce & Iceberg Lettuce

Spargo's

FOOD MENU

CLASSIC CAESAR

\$13.90

Char-Grilled Bacon with Wood-Fired Roasted Chicken Breast, Iceberg Lettuce, Italian Parmesan & House-made Caesar Dressing

SMOKED SALMON

\$14.90

Tasmanian Smoked Salmon with Cream Cheese & Spanish Onion

GREEK LAMB

\$14.50

Greek Style Marinated Grilled Lamb, with Iceberg Lettuce, Tomato, Spanish Onions with House-made Tzatziki

SPARGO'S BLT

\$14.50

Streaky Bacon with Iceberg Lettuce, Tomato & Tasty Cheese with Smoky BBQ Sauce

PASTA

Optional gluten free penne + \$4.00

FETTUCCHINE CARBONARA

\$23.90

Bacon, Egg, Garlic, Cracked Black Pepper, Parmesan Cheese & Double Cream

SPAGHETTI PUTTANESCA

\$22.50

Kalamata Olives, Spanish Onion, Fresh Tomato, Capers, Anchovies, Garlic, Chilli, Napolitana Sauce & Basil

PENNE CON POLLO

\$25.90

Wood-Fired Roasted Chicken with Bacon, Roasted Capsicum, Garlic, Spanish Onion, Baby Spinach in a Rosé Sauce

Spargo's

FOOD MENU

PENNE CON POLLO

\$25.90

Wood-Fired Roasted Chicken with Bacon, Roasted Capsicum, Garlic, Spanish Onion, Baby Spinach in a Rosé Sauce

FETTUCCHINE GAMBERI

\$25.90

Prawns, Garlic & Fresh Spinach in a Rose Sauce with Touch of Chilli

FETTUCCHINE CON PESTO (V)

\$21.90

Zucchini, Eggplant, Olives, Capsicum & Baby Spinach in basil Pesto & Olive oil

PENNE ZUCCA (V)

\$21.90

Roasted Pumpkin, Pine Nuts, Broccoli, Capsicum, Garlic, Onion with Creamy White Wine Sauce

RAGU GNOCCHI

\$23.90

Slowed Cooked Beef & Pork In an Italian Ragu

PENNE AVO POLLO

\$23.90

Wood-Fired Roasted Chicken with Fresh Avocado Slices, Semi Sun Dried Tomato with White Wine & Cream Sauce

SPAGHETTI MARINARA

\$27.90

Prawns, Crab Meat, Squid & Mussels In a White Wine & Extra Virgin Olive Oil with Touch of Chilli

PENNE CON CARNE

\$25.50

Spanish Chorizo, Bacon, Shallots, Garlic & Capsicum In a Tomato Sugo

GNOCCHI PRIMAVERA (V)

\$22.50

Pumpkin, Eggplant, Zucchini, Capsicums, & Mushrooms In a Roasted Tomato Sauce with Dash of Cream

Spargo's

FOOD MENU

MAIN

POLLO CON FUNGH

\$24.90

*Char-grilled Marinated Lamb Back strap with Fresh Salad,
Greek Style Pita Bread, & Tzatziki*

SALMON (GF)

\$28.90

*Crispy Skin Tasmanian Salmon Fillet On A Bed of Potato,
Beans & Olive Salad*

CHARGRILLED SCOTCH FILLET

\$29.90

*Sauce +\$2.00
300G MSA Scotch Fillet Cooked To Your Liking with Confit
Potato & Seasonal Vegetables*

CHICKEN BREAST SCHNITZEL

\$21.50

*Sauce +\$2.00
Panko Crumbed Chicken Breast Schnitzel with Spargo's
Chips & Garden Salad*

CHICKEN PARMAGIANA

\$23.90

*Panko Crumbed Chicken Breast Topped with Napolitana
Sauce, & Melted Mozzarella Cheese Served with Spargo's
Chips & Garden Salad*

FISH 'N CHIPS

\$26.90

*Cooper's Ale Battered Fish with Spargo's Chips. Garden
Salad & House-made Tartare*

SPARGO'S PARMI

\$24.90

*Panko Crumbed Chicken Breast Topped with Smokey
Bacon, BBQ Sauce & Mozzarella Cheese Served with
Spargo's Chips & Salad*



Spargo's

FOOD MENU

SPARGO'S SQUID

\$26.50

Tender Local Squid Lightly Dusted In Spargo's Flour with Spargo's Chips, Garden Salad & Squid Ink Aioli

BURGERS

BEEF BURGER + CHIPS

\$22.50

Premium Beef Patty, Streaky Bacon with Cheese, Lettuce, Sliced Gherkins, Mustard, Caramelised Onions & Honey Mustard Aioli

CHAR GRILLED CHICKEN BURGER + CHIPS

\$22.00

Char-Grilled Marinated Chicken Breast, with Cheese, Caramelised Onions, Slices of Avocado, Tomato Slices, Mixed lettuce & Garlic Aioli

FISH BURGER + CHIPS

\$21.50

Cooper's Ale Battered Fish with Cheese, Pickled Gherkins, Onions, Lettuce & House-made Tartare

VEGGIE BURGER + CHIPS (V)

\$19.90

Healthy Veggie Patty, with Cheese, Tomato Slice, Mix lettuce, Onion Slice, Roasted Capsicum & Garlic Aioli

Spargo's

FOOD MENU

FROM THE GARDEN

ROAST VEGGIE SALAD

\$17.90

*with Spiced Hummus Puree, Roasted Carrots, Roasted Parsnip, Roasted Pumpkin, Baby Spinach & Roquette
Add Char-grilled Chicken +\$5.00*

CLASSIC CAESAR SALAD

\$21.90

with Poached Egg, Crisp Cos Lettuce, Anchovies, Bacon, Italian Parmesan, House-made Croutons with Caesar dressing

LAMB SALAD

\$22.90

with Baby Spinach, Avocado, Feta, Spanish Onion, Pine nuts & Pumpkin with House Dressing.

WARM CHICKEN SALAD

\$21.90

Char-grilled Chicken Breast with Fresh Lettuce, Spanish Onion, Tomato, Cucumber, Topped with Sun-Dried Tomato, Garlic Aioli & drizzled with House-made dressing

HOUSE SALAD (V)

\$15.50

Mixed Lettuce, Tomato, Cucumber, Spanish Onion, Julienne of Carrot with Olives, Feta, Garlic Aioli, & Drizzled with House-made dressing

THAI BEEF SALAD

\$22.90

with Rice Noodles, Cucumber, Julienne of Carrot Bean Sprout, Coriander, Mint & Onion with Thai Chilli Jam

Spargo's

FOOD MENU

ON THE SIDE

BASKET OF CHIPS <i>with tomato sauce</i>	\$10.90
CHUNCKY POTATO WEDGES <i>with sour cream & sweet chilli</i>	\$11.90
SWEET POTATO CHIPS <i>with sour cream & sweet chilli</i>	\$12.90
BRUSCHETTA POMODORO <i>Tomato, Spanish Onion with Fresh Basil & drizzled with Balsamic Reduction & Parmesan on Toasted Ciabatta bread</i>	\$13.00
GARLIC BREAD <i>Mixed Lettuce, Tomato, Cucumber, Spanish Onion, Julienne of Carrot with Olives, Feta, Garlic Aioli, & Drizzled with House-made dressing</i>	\$6.50



WOOD FIRED PIZZA MENU

WOOD FIRED PIZZA

OPTIONAL GLUTEN FREE PIZZA BASE +\$4.00

TRADITIONAL CALZONE / FOLDED PIZZA / PIZZA PASTIE / PIZZA POCKET)

\$23.90

Roast Capsicum, Italian Salami, Mushrooms, Mozzarella & Kalamata Olives, Topped with Napolitana Sauce

MEXICANA

Seasoned Beef Mince with Spanish Onion, Roast Capsicum, Jalapeno, Mozzarella & Topped with Smashed Avocado. Vegetarian Option - Seasoned Spicy Lentils instead of Beef

\$22.90

TUSCANY

Wood-fired Roasted Chicken Breast with Semi-Sun Dried Tomato, Kalamata Olives, Garden Mushrooms, Goat Cheese On A Basil Pesto Base

\$22.90

MARGHERITA (V)

Freshly Sliced Tomatoes, Mozzarella with Hand picked Basil Leaves, Cracked Black Pepper & Bocconcini

\$18.90

HAWAIIAN

Virginia Ham, Mozzarella & Sweet Pineapple

\$19.90

Spargo's

WOOD FIRED PIZZA MENU

CAJUN CHICKEN

\$22.90

Wood-fired Roasted Spicy Chicken Breast, Mozzarella with Fresh Spinach, Avocado, Roast Capsicum & Sweet Chilli Salsa

BBQ CHICKEN

\$22.90

Wood-fired Roasted Chicken Breast, Mozzarella, Virginia Ham, Bacon, Smoky BBQ Sauce

SPARGO'S

\$21.90

Italian Salami, Virginia Ham, Mozzarella, Garden Mushrooms, Sweet Pineapple & Roasted Capsicums

THE GREEK

\$22.90

Low & Slow Greek Style Marinated Lamb, Mozzarella with Fresh Tomato, Spanish Onion & House-made Tzatziki

WOODSTOCK (V)

\$20.90

Semi-Sun Dried Tomato, Mozzarella with Roast Capsicum, Roast Pumpkin, Artichoke Hearts & Roquette Leaves

TANDOORI

\$22.90

Marinated Tandoori Chicken Breast, Mozzarella with Garden Spinach, Spanish Onion, & House-made Tzatziki

BAR

REDS

BREMERTON SELKIRK SHIRAZ / 8.5 / 37
Langhorne Creek, South Australia

RO SIGNATURE SHIRAZ / 8.5 / 37
McLaren Vale, South Australia

BREMERTON TAMBLYN CAB SHIRAZ MERLOT / 8.5 / 37
Langhorne Creek, South Australia

HENTLEY FARM 'VILLAIN & VIXEN' GRENACHE / 8.5 / 37
Barossa Valley, South Australia

RYMILL YEARLING CAB SAUVIGNON / 8 / 35
Coonawarra, South Australia

PIKES 'LOS COMPANEROS' SHIRAZ TEMPRANILLO / 8.5 / 37
Clare Valley, South Australia

FOUR IN HAND SHIRAZ / 42
Barossa Valley, South Australia

HENTLEY FARM 'VILLAIN & VIXEN' SHIRAZ / 8.5 / 37
Barossa Valley, South Australia

LUNA ROSA / 30
Central Ranges

SPARGO'S ROSÉ / 6.5

SPARGO'S CLARET / 6.5

Spargos Claret / 6.5

WHITES

THE LANE BLOCK 10 SAUVIGNON BLANC / 8.5 / 37
Adelaide Hills

GIESEN ESTATE SAUVIGNON BLANC / 8.5 / 37
Marlborough, New Zealand

WILSON VINEYARD RIESLING / 8.5 / 37
Clare Valley, South Australia

THE LANE BLOCK 1A CHARDONNAY / 8.5 / 37
Adelaide Hills, South Australia

IORE MOSCATO / 8.5 / 37
Mudgee, New South Wales

PIKES LUCCIO PINOT GRIGIO / 8.5 / 37
Clare Valley, South Australia

SPARGO'S RIESLING / 6.5

REKORDERLIG CIDERS

STRAWBERRY & LIME / WILD BERRIES / PASSIONFRUIT / APPLE / PEAR / 8.9

SOFT DRINKS

300ml / 4.7
PEPSI & PEPSI MAX

GLASS / 4.3
PEPSI / PEPSI MAX / SOLO / LEMONADE / RASPBERRY / SUNKIST

LEMON LIME & BITTERS / 4.8
SODA LIME & BITTERS / 4.8
GINGER BEER / 4.7

WATERS

COOL RIDGE NATURAL SPRING
WATER / 3.7
SCHWEPPE'S SPARKLING 300ml /
3.9
SCHWEPPE'S SPARKLING 750ml /
8.5
COCONUT WATER / 4.3

FLAVOURED SPARKLING MINERAL WATER

ORANGE & MANGO / 4.5
BLOOD ORANGE / 4.5
GUAVA / 4.5
PASSIONFRUIT / 4.5
SCHWEPPE'S INDIAN TONIC WATER
/ 3.9
DRY GINGER ALE / 3.9

COFFEE AND TEA

LONG MACCHIATO / CAPPUCCINO /
3.9
FLAT WHITE / LONG BLACK / LATTE
/ 3.9
HOT CHOCOLATE / 3.9
CHAI LATTE VANILLA / 4.9
CHAI LATTE SPICE / 4.9
VIENNA COFFEE / 4.9
VIENNA CHOCOLATE / 4.9
MOCHA / 4.8
ICED CHOCOLATE / 6.0
ICED COFFEE / 6.0
AFFOGATO / 6.0
SHORT BLACK / 3.5
SHORT MACCHIATO / 3.5
BABYCINO / 1.3

COFFEE ADDITIONS (extras)

MUG UPGRADE / 1.0

ALMOND MILK / 1.0

FLAVOURS / 1.20

EXTRA ESPRESSO / 1.0

SOY MILK / 1.0

ZYMIL MILK / 1.0

EXTRA ICE CREAM / 1.0

SPARKLING

CHAIN OF FIRE SPARKLING BRUT / 7.9 / 30

South Eastern Australia

LA GIOIOSA NV PROSECCO PICCOLO 200ml / 14.5

Veneto, Italy

THE LANE LOIS BLANC DE BLANC NV SPARKLING / 36

Adelaide Hills, South Australia

TALTARNI SPARKLING SHIRAZ / 42

Pyrenees

BEER

COOPERS PALE ALE / HAHN SUPER
DRY/ PURE BLONDE / 8

COOPERS SPARKLING / JAMES
BOAGS / 8

HAHN LIGHT / 7.0

STELLA / HEINEKEN / CORONA /
PERONI / 8.5

CRAFT BEER

YENDA PALE ALE / YENDA GOLDEN ALE / 8.9
JAMES SQUIRE NINE TALES / 150 LASHES / GOLDEN ALE / 8.9

ICE TEA

LEMON / PEACH / MANGO / WILD RASPBERRY
& HIBISCUS 4.9

SHAKES

ORIGINAL / CHOCOLATE / VANILLA / STRAWBERRY / CARAMEL / BANANA / 6.5

TEA

ENGLISH BREAKFAST / CHAMOMILE / 3.9
PEPPERMINT / EARL GREY / 3.9
GREEN TEA / CHAI TEA / 3.9
GINGER & LEMONGRASS / 3.9

JUICES

GLASS OF JUICE / 4.5
ORANGE / APPLE

COLD PRESSED JUICES

SPINACH, APPLE, KALE, CELERY, SPIRULINA
& LEMON / 6.7
MANGO PEACH & PASSIONFRUIT / 6.7
RASPBERRY APPLE & LEMON / 6.7

NATURAL JUICE SMOOTHIES

APPLE, BANANA, LYCHEE & MANGO / 4.9
APPLE, PEACH, KIWI, MANGO & LIME / 4.9

APPLE, GUAVA, BLACKCURRANT, STRAWBERRY
& BLUEBERRY / 4.9
APPLE, ORANGE, GUAVA, BANANA, PINEAPPLE
& PAWPAW / 4.9

SPIRITS

JOHNNY WALKER RED LABEL / 8.7
JIM BEAM BOURBON WHISKEY / 8.7
JACK DANIELS OLD NO 7 / 8.7
WILD TURKEY BOURBON WHISKEY / 9.7
CANADIAN CLUB / 9.7
BUNDABERG RUM / 9.7
SMIRNOFF RED LABEL VODKA / 9.7

GORDON'S LONDON DRY GIN / 9.7
SOUTHERN COMFORT / 9.7
ST AGNES V.S BRANDY / 8.7
BACARDI SUPERIOR / 9.7
JOHNNY WALKER BLACK LABEL / 9.7
JOHNNY WALKER PLATINUM LABEL / 11.0
JOHNNY WALKER GOLD LABEL / 12.0

COCKTAILS

STRAWBERRY LIME + VODKA / 10
PASSIONFRUIT + GIN / 10
WILD BERRIES + RUM / 10