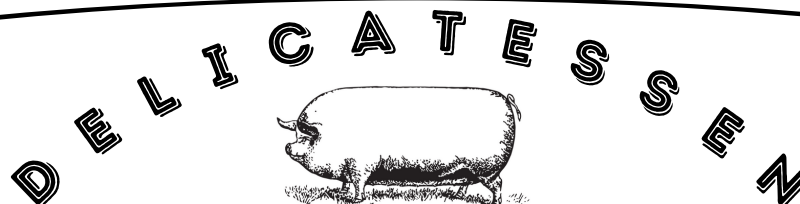


LUNCH



MENU

HOT SANDWICHES

Reuben

150g corned beef, sauerkraut, Dutch cheese, Russian dressing. On rye. (GFO) 24
Add Chips 4

Deli Club

Belly bacon, chicken, egg, cheddar cheese, tomato, lettuce and mayonnaise. On White. Served with chips (VO) (GFO) 24

Croque Madame

Jamon & cheese. Pan fried on sliced white Served with a soft fried egg, salad. (VO) 22
Add Chips 4

Royal with Blue cheese

160g beef patty, belly bacon, lettuce tomato. On a brioche bun. Served with chips 27

Gluten Free Bread 2

STEAK

Served with fat chips, salad, choice of café de paris butter, bearnaise or pepper sauce (GF)
See Board for today's available cuts.

DELI CLASSIC

Shallot Tart

Goats cheese, salad leaves, sourdough (V) 22

Prawn & Salmon Fish Cakes

Dill mayonnaise, salad leaves 22

Ratatouille

Raclette, salad, sourdough (V) (GO) 32

Pan Roast Salmon Fillet

Hollandaise, peas, bacon, baby cos, toasted almonds (GF) 39

Pan Roast Duck Leg & Breast

Lyonnais salad (GF) 44
or
Mash and truffle sauce (GF) 46

Beef Cheeks

Braised in sherry, mashed potatoes, bacon lardons, sautéed mushrooms 42

French Onion Soup

Cheese, sourdough, butter (V) (GO) 22

SALAD & CHARCUTERIE

Nicoise Salad

Tuna or chicken, lettuce, green beans, potato, capers, olives, soft egg, french dressing (GF) (VO) 25

Duck Caesar

Crispy duck leg, bacon, croutons, parmesan cheese, soft egg, caesar dressing (GFO) 26

Pork & Thyme Meatballs

Blue cheese sauce, salad, sourdough 24

Chicken Liver Parfait

Sherry gelee, salad, sourdough (GO) 24

Steak Tartare

Salad, sourdough toast (GO) 26

Ploughman's Lunch

Daily cold cut, salad, pickle, sourdough. Choice of soft, hard or blue cheese 28

DRINKS

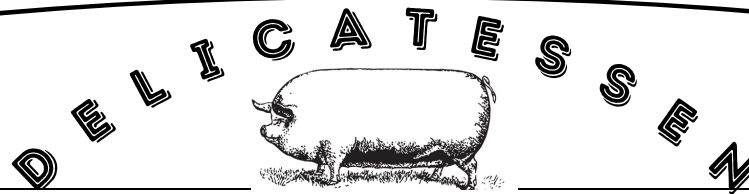
House Sodas - Passionfruit, ginger Ale, Tonic 6
With a Nip of gin, rum, vodka 10

Tap Beer - 10

Sangria (500ml) 14

GF - GLUTEN FREE V - VEGETARIAN
GO - GLUTEN FREE OPTION VO - VEGETARIAN OPTION

DINNER



MENU

BAR PLATES & CHARCUTERIE

Pissaladière French style onion, olive & anchovy pizza (VO) 14

Pork scratchings (GF) 10

Fat chips, mayonnaise (GF)(VO) 11

Pork & thyme meatballs, blue cheese sauce 16

Chive and Raclette croquettes (V) 12

Baked brie in red wine & garlic, sourdough toast (V)(GO) 17

Chicken liver parfait, sherry gellée, cranberry & almond toast (GO) 17

Charcuterie plate, house pickles (GO) 35

STARTERS / SALAD

Gin cured Tasmanian salmon, dressed fennel & honey mustard (GF) 21

Prawn & salmon fish cakes, dill mayonnaise 20

Escargots ½ dozen
au gratin 18
or garlic & walnut butter (GO) 18

Steak tartare, melba toast, free range egg 26

Shallot and goats cheese tart, salad (V) 18

Heirloom tomato & goats cheese salad, fennel, smoked almonds, mint & olive oil (V)(GF) 17

Nicoise salad, green beans, olives, capers, potato, tomato, anchovy & french dressing (GF) (VO) 18

FROM THE POT

Beef cheeks
raised in sherry, mashed potatoes, bacon lardons, sautéed mushrooms 42

Bouillabaisse (French seafood braise)
prawns, crab, salmon belly, scallops, mussels, rouille & sourdough toast (GO) 48

Moules mariniere (1kg of local mussels in white wine & thyme cream sauce)
fat chips (GO) 42

Ratatouille
raclette, salad leaves (V)(GO) 37

FROM THE PAN

Pan roast duck leg & breast, mashed potatoes, truffle and mushroom sauce (GF) 46

Pan roast duck leg & breast, Lyonnaise salad; soft egg, bacon lardons, honey mustard dressing, pickled shallots (GF) 44

Roast salmon fillet, peas, bacon, baby cos, toasted almonds, hollandaise (GF) 40

GF – GLUTEN FREE V – VEGETARIAN
GO – GLUTEN FREE OPTION
VO – VEGETARIAN OPTION
ANY DIETARY REQUIREMENTS

STEAK

Served with fat chips, mixed leaf salad and your choice of sauce or butter. See board for today's available cuts.

Our butters & sauces:

cafe de paris butter | bearnaise | pepper sauce | blue cheese sauce

escargot butter \$12

extra sauce \$4 bread \$5

SIDES

Warm greens, parmesan, capers, lemon (V)(GF) 12

Cauliflower au gratin (V) 12

Mixed leaf salad, raspberry & shallot vinaigrette (V)(GF) 10

Pear, walnut & blue cheese salad (V) 14

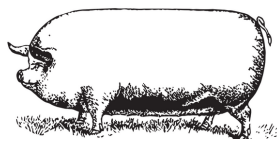
CHEF'S MENU

Let us cook the best of our menu for the table. Shared three courses. See staff for details. 68pp

A 15% surcharge applies on public holidays, Easter Saturday, Christmas Eve and New Years Eve

We source as much of our produce locally as we possibly can, if you are aware of any local suppliers with seasonal produce please let us know!

DESSERT DELICATESSE MENU



LIQUID DESSERT

Fortified

'Mistelle' by Jo Irvine

NV fortified semillon, Barossa Valley. 10/45

Coates 'Barrel Selection'

NV shiraz, touriga nacional 11/65

COCKTAILS

Irish Coffee

Jameson, cream 14

Chef's knock off

Cognac, Pedro Ximenez 18

Botrytis and Lime 12

Or have a look at our extended cocktail selection

SPIRITS AND LIQUOR

Ask staff for a favourite or go for a wonder downstairs
and have a peak at our collection

COFFEE

Espresso, Long black, Picollo, tea 3.5

Cappuccino, Flat white, Latte, Hot chocolate, Chai latte 4

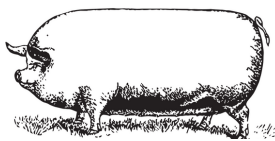
Mocha, Dirty Chai 4.5

Soy, Oat, Lactose free, Almond milk 0.4

Large 1

Decaf available

DESSERT DELICATESSEN MENU



SOMETHING SWEET

Crème brûlée, warm madeleines (GO) 16

Nougat parfait, raspberry, salt caramel (GO) 15

Salt caramel & toasted croissant ice cream 14

Chocolate fondant, house made ice cream 17

Basket of Madeleines, citrus curd 12

Affogato Delicatessen style,

**Ice cream, espresso, Coates 'Barrel Selection' fortified
(GF) 15**

with Frangelico 18

No alcohol 11

CHEESE

**Our selection of local and imported cheeses is always
changing. Ask staff what we have today.**

1 Cheese 9

3 Cheeses 24

Option of Blue, soft or Hard



BY THE GLASS

SPARKLING

Piper Hiedsieck NV Brut Remis France G-20 B-98

Josef Chromy Rosé NV Tasmania G-15 B-70

Torzi Matthews, Proseco Barossa G-13 B-54

WHITE

Domaine de Chatillon, Jacquère 2020 Savoie, France G-13 HB-28 B-56

Eight at the Gate, Pinot Gris 2023 Single Vineyard G-13 HB-29 B-58

The Islander, Chardonnay 2021 Kangaroo Island G-12 HB-26 B-52

Matriarch & Rogue, Riesling 2022 Clare Valley, G-13 HB-28 B-56

Step by Step, Moscato 2019 Hills G-11 HB-23 B-44

Rosé of the week G-13 HB-29 B-58

RED

Geddes GMS 2021, McLaren Vale G-14 HB-30 B-60

Les Courtilles, Côtes du Rhône 2021 Rhône, France G-13 HB-28 B-56

Ilya, Shiraz 21 Kuitpo G-14 HB-29 B-58

Mosquito Hill, Pinot Noir 2018 Fleurieu, G-14 HB-30 B-60

Ask us what else is old or new G-glass HB-half bottle B-bottle



SPARKLING

AUSTRALIAN

Torzi Matthews, Proseco, Barossa 54

Josef Chromy Sparkling Rose NV Tasmania 70

Arras 'Brut Elite No. 801' NV Pipers River, Tasmania 85

Piper Hiedsieck Brut NV Remis, France 98

Pol Roger 'Extra Cuvée de Reserve' NV Épernay, France 150

Charles Hiedsieck 'Brut Réserve' NV Remis, France 160

Billecart-Salmon Brut NV Mareuil-sur-ay, France 180

Tattinger Brut Reserve NV Remis, France 160



WHITE & ROSE

WHITE

Domaine de Chatillon, Jacquère 2020 Savoie, France 56

Eight at the Gate, Pinot Gris 2023 Single Vineyard 58

The Islander, Chardonnay 20201 Kangaroo Island 52

Matriarch and Rogue, Riesling 2022 Clare 56

Step By Step, Moscato, 2019 Hills 44

Skillogalee, Riesling 2022 Clare Valley 64

Mosquito Hill, Chardonnay, 2017 Fleurieu 65

Matriarch and Rogue, Fiano 2021 Clare 58

ROSE

Depuis 'Estandon' 2021 Provence, France 56

Rose of the week 56



RED WINE

Les Courtilles, Côtes du Rhône 2021 Rhône, France 54

Geddes GMS 2021, McLaren Vale 60

Ilya, Shiraz 2021 Kuitpo 58

Mosquito Hill, Pinot Noir 2018 Fleurieu, 60

Tynan Road, Pinot Noir 2020 Adelaide Hills 68

Gargoyle, Grenache 2021 McLaren Vale 60

The Dilettantes, Sangiovese 2019 Clare Valley 58

Gatt, Tempranillo 2014 Barossa 65

Selection Continues...



RED WINE

Kalleske, 'Moppa' Shiraz 2021 Barossa Valley 67

Kaesler, 'The Bogan' Shiraz 2021 Barossa Valley 90

St Mary's, Cabernet Sauvignon, 2020 Penola 68

**Neldner road, 'Barossa And Eden Valley' Shiraz 2019
McLaren Vale 115**

**Domaine Charvin Côtes du Rhône 2020
1.5lt Magnum Rhone Valley, France 165**

**Château La Nerthe, Chateuneuf-du pape 2020
Rhone Valley, France 150**

**Yarra Yering 'Dry Red Wine No 2'
Blend 2020 Yarra Valley 147**

Ask us what else is old or new, or take a look at the shelves



BEER & CIDER

On tap

Kronenbourg French Lager -12

Coopers Pale Ale -12

Locals

BIG Shed Brewing Concern - Royal Park SA

'F Yeah' American Pale Ale -11

Lobethal Bierhaus - Adelaide Hills SA

Extra Hopped IPA - 13

Imports

Peroni Red Lager - Italy -11

Weienstephan Dark Wheat Beer - Germany - 15 (500 ml)

Weienstephan Helles Lager - Germany - 15 (500 ml)

Cider

Jachmann Royal Gala Riverland SA - 12

David Franz 'Golden Scrumpy Grape and Apple -Barossa - 12

We have others not on the list so please ask.



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