

Menu



STARTERS

Bread Garlic \$7.50

Bruschetta Fresh tomato, basil, Danish feta, Spanish onion and olives on garlic and pesto bread drizzled with local olive oil and balsamic glaze (v) \$14.50

Chorizo grilled, served with toasted ciabatta bread with jackfruit and lime relish \$12.5

Prawns Australian Prawns in a chilli, ginger and lemongrass sauce on a bed of rice \$21.50 GF Option

Salt and Pepper Squid Tender squid dusted in seasoned salt and pepper with mango dipping sauce \$16.50 (mains served with chips \$29.50) GF option

Dip of the day, served with grilled ciabatta bread \$12.50

Oysters Fresh Natural oysters or southern kilpatrick ½ dozen \$21 1 dozen \$40 each \$3.80

Steamed Dumplings Asian pork and chive steamed dumplings with dipping sauce \$13.50



SIDES

Mediterranean salad \$9.50
Rice \$7 Chips \$7.50



GF = Gluten Free, V = Veget substances which could have implications for allergies or food intolerances

From the Ocean

Fish & Chips Crisp (local caught) beer battered made with our own ale, WA selected fresh fish served with fries, salad and tartar sauce (grilled option) \$25

Seafood Frenzi A combination of grilled local fish, Australian prawns, oysters kilpatrick, grilled shell scallops and salt & pepper squid, smoked salmon served on a platter with a timbale of rice, salad garnish & fries Platter for #1 person \$44 or Platter for #2 People to share \$88



From the Paddock

Polo Pasta **Fresh Tagliatelle Pasta made fresh on the premises** Fresh made pasta with chorizo, mushrooms, sundried tomatoes in a light pesto and parmesan garlic cream sauce, garnished with shaved parmesan cheese. \$32

Southern End Burger tender cut of **Black Angus** fillet steak or chicken served with our own beer & mustard seed onion relish, tomato, lettuce & aioli served with chips and salad. steak \$26 chicken \$24

Scotsdale Chicken breast of Mount Barker chicken pocketed inside with baby spinach and feta, dressed with creamy garlic chardonnay, sundried tomato sauce, served with roast beetroot and sweet potato. GF \$38

Moroccan Lamb Tender pieces of local lamb marinated in Mediterranean harissa flavours with a hint of spice served on rice or cous cous. GF \$38

Southern End Steak Tender Black Angus Scotch fillet steak served with chips & salad or potato galette and sautéed greens with a choice of: Pink peppercorn sauce or_our specialty, roast garlic and mushroom cream sauce. \$39 *add some prawns with hollandaise cream sauce \$9.5*

Roast Beetroot Pumpkin Salad (optional chicken) a light mixture of fresh garden salad tossed through with small wedges of beetroot and pumpkin, Danish feta and cashew nuts dressed with a citrus mustard seeded dressing GF \$24 add chicken \$29

Curry of the Day Ever changing styles of curry, our Chef's specialty served with rice mango chutney and yoghurt (gf) available \$24

From the Vegie Patch

Hallowell Tart Handmade pastry tart filled with leek, herbs, Danish Fetta and roasted pine nuts topped with roast sweet potato and pumpkin with a citrus mustard seeded dressing \$29

Vegie Patch Pasta in house made pasta tossed with fresh crunchy greens, mushrooms, sundried tomatoes garlic and feta in a light olive oil. \$29