



STARTERS

Garlic Bread (serves 2)

Toasted sourdough bread with herbed garlic butter **10**

Add cheese **3**

Add cheese & chilli **4**

Traditional Bruschetta, roma tomatoes, fresh basil and extra-virgin olive oil, served on freshly toasted bread(v) **16**

Soup of the day with crusty bread **14**

Pork Spring Rolls, house-made Indonesian style, served with salad and a hot chilli soy dipping sauce **18**

Spinach Dahl, steamed rice with eggplant chutney (v, gf) **23** Main **34**

Chicken satay skewers served with steamed rice **21** Main **34**

Creamy Garlic Prawns served with jasmine rice **26** Main **38**

OYSTERS

Premium South Australian oysters shipped fresh from Turners Oysters, Franklin Harbour located in Cowell on the Eyre Peninsula

Natural, with lemon wedges ½ doz **24** doz **38** (gf)

Kilpatrick, with bacon, Worcestershire/bbq sauce ½ doz **28** doz **42**

Darleyfella, with creamy spinach mornay ½ doz **28** doz **42**

SIDES

Steakhouse chips, with garlic aioli **12.5**

Sweet Potato Fries, with aioli **14.5**

Beer battered onion rings **12**

Green Leaf Salad served with a honey mustard dressing **8** For two **12**

Rocket, beetroot, walnut and Feta Salad **12** For two **18**

Sautéed vegetables **8.5** For two **15**

MAINS

Maple Miso Dijon Salmon crispy skinned salmon fillet served with a Japanese-style salad **40** (gf)

Panko crumbed flathead fillets served with chips, coleslaw & tartare sauce **36**

Seafood Selection natural oysters (3) grilled hoki, king prawns, salt & pepper calamari served with beer battered chips, garden salad and house tartare
For one 68 For two 120 Add Lobster Tail POA

Champagne a Casarecce, handmade pasta twists in a creamy champagne and mushroom sauce, topped with shredded parmesan **28**
add bacon & chicken **36**

Pork King Rib Cutlet served with creamy mashed potato, glazed apple and apple sauce **38**

Lamb shank Mediterranean style served with potato mash **36** (gf)

Nasi Goreng, traditional Indonesian stir-fried rice (v,gf) **28**
add chicken **32**
add prawns **40**

Chicken Breast filled with bacon and camembert served with mashed potato and creamy mustard sauce **36**

Beef Bourguignon French style, hearty beef stew served with creamy mashed potato **34**



Proudly serving 36° South, located on the doorstep of the famous Coonawarra wine region, we know there's something special in the pristine air and fertile soil down here that enriches produce – and that includes the beef. 36° South is meticulously crafted, making deep, rich, full-flavoured beef that has been lovingly prepared every step of the way – from the fields to your plates.

FINEST QUALITY STEAKS

Tomahawk (36° South) \$12/100g		(Sizes from 1kg)	
Eye Fillet (36° South)	48	Scotch Fillet (36° South)	40
OP Rib (36° South)	75	T-Bone	46

All served with a jacket baked potato topped with sour cream and spring onion

ADD

Garlic butter	4.5	Red Wine Jus	4.5
Mushroom Sauce	4.5	Hollandaise	4.5
Pepper Sauce	4.5	Diane Sauce	4.5
Garlic Prawns	11	Trio of mustards	6

DESSERTS

Warm chocolate mud cake, vanilla ice-cream, chocolate liqueur sauce and whipped cream **16** (gf)

Apple and cinnamon spring rolls served with vanilla ice-cream **18**

Ice Cream Waffle Sandwich, decadent chocolate ice-cream and hot fudge sauce **16**

Churros with a warm salted caramel dipping sauce and a gourmet caramel, choc chip and white chocolate ice cream **16**

Highlander Sorbet **10** (gf)

Coconut Pannacotta with mango and a ginger crumb **16** (gf)

Classic Tartufo, smooth and decadent chocolate gelato covered with shavings of rich dark chocolate **14**

Liquid Dessert, a fortified wine tasting paddle **22**

Affogato, espresso coffee, vanilla ice-cream served with almond biscotti and liquor of your choice **20**

*Baileys, Cointreau, Drambuie, DOM Benedictine,
Frangelico, Galliano, Grand Marnier, Kahlua, Tia Maria
(ask staff if you have a favourite not listed above)*

DRINKS TO FINISH

Liqueur coffee, black coffee with your choice of liqueur, topped with cream **15**

Hollick 'The Nectar' (g) **14** (b-375ml) **54**

Galway Pipe Grand Tawny (Aged 12 years) **12**

Chambers Botrytis Tokay 2000 (30ml glass) **10** (60ml glass) **16** (b-375ml) **75**

Grand Cru Estate, Cabernet Vintage Port 1993 **15**

Pedro Ximenez, Spanish Sherry (g) **12** (b-375ml) **40**

Barrel Port **8**

Short black, Macchiato **5**

Flat White, Cappuccino cup **6** mug **7.5**

Café Latte, Chai Latte, Hot Chocolate, Mocha cup **6** mug **8**

Vienna, (Latte, Mocha, Hot Chocolate, Espresso coffee)
with chantilly cream **9.5**

Tea (selection to choose from) cup **5** mug **6.5**