



**Dinner**

Sunday - Thursday 6pm - 8pm  
Friday and Saturday 6pm - 8.30pm

**Breakfast**

Monday - Friday 7am - 9am  
Saturday, Sunday & Public Holidays 8am - 10am

*10% Sunday and Public Holiday Surcharge*

## FOR THE TABLE

Toasted bread with garlic confit(v) **3** per person

Traditional Bruschetta, roma tomatoes, fresh basil and extra-virgin olive oil. Served on freshly toasted bread(v) **6** per person

Olives & Cheese with lavosh crackers(v) **5** per person

## STARTERS

Soup of the day with crusty bread **9**

Summer Prawn salad **16**

Pork Spring Rolls, house-made Indonesian syle served with salad and a hot chilli soy dipping sauce **14**

Steamed mussels, tomato, chilli, white wine with crusty bread **16**

Spinach Dahl, steamed basmati with eggplant chutney (v, gf) **16**  
Main **24**

Thai fish salad, house made fish cakes, fresh garden salad and nanjim dressing **14**                      Main **26**

Chicken satay skewers served with steamed rice **16**                      Main **26**

## SOUTH AUSTRALIAN OYSTERS

Natural with lemon wedges  $\frac{1}{2}$  doz **22**    doz **32** (gf)

Kilpatrick, grilled with bacon, worcestershire and bbq sauce  $\frac{1}{2}$  doz **24**  
doz **34**

Sashimi, natural oysters ginger pickle and washabi  $\frac{1}{2}$  doz **24**    doz **34**

## MAINS

Crispy skin Atlantic Salmon with asparagus and hollandaise sauce, served on creamy mash **34** (gf)

Panko crumbed flathead fillets, chips, mixed leaves, tartare sauce **30**

Spaghetti Pomodoro, locally grown tomatoes, garlic and olive oil finished with fresh parmesan (v) **22**  
with prawns **32**

Lamb shank in rosemary red wine gravy, potato mash **30** (gf)

Curry of the day served with rice **28**

Nasi Goreng, traditional Indonesian stir-fried rice (v,gf) **24**  
with chicken **26**  
with prawns **32**

Chicken Mignon with mash and creamy mushroom sauce **30**

## SIDES

Steakhouse chips, with aioli **8**

Sautéed vegetables **8** For two **14**

Garden Salad **7** For two **12**

Mixed leaf, pear, walnut, parmesan salad **8** For two **14**

## FINEST QUALITY STEAKS

*All our steaks are aged to give a full, distinct and succulent flavour*

Tomahawk **75**

Eye Fillet **42**

T-Bone **38**

OP Rib **52**

Scotch Fillet **34**

*All served with house potatoes, ask staff for daily selection*

### ADD

Blue cheese butter **3.5**

Red wine jus **3.5**

Mushrooms sauce **3.5**

Hollandaise **3.5**

Garlic Prawns **7.5**

Pepper Sauce **3.5**

Bearnaise **3.5**

## DESSERTS

Coffee and vanilla ice-cream, drizzled with whisky sauce and dusted with coffee **10** (gf)

Warm chocolate mud cake, vanilla ice-cream, chocolate liqueur sauce and whipped cream **13** (gf)

Apple and cinnamon spring rolls served with vanilla ice-cream **14**

Highlander Sorbet **10** (gf)

Panacotta with mixed berries **10** (gf)

Liquid Dessert, a fortified wine tasting paddle **18**

Affogato, espresso coffee, vanilla ice-cream served with biscotti and liquor of your choice **18**

# WINE LIST

	GLASS	BOTTLE
<b>SPARKLING</b>		
Di Giorgio Family 200ml Piccolo's (Lucindale SA) - Sparkling Merlot	12	
Sparkling Pinot Noir Chardonnay	12	
Hoggies 200ml Piccolo (Coonawarra SA) Chardonnay Pinot Noir	12	
Jip Jip Rocks Sparkling Shiraz (Padthaway SA)		34
Mother of Pearl Chardonnay Pinot Noir (Coonawarra SA)		39
Oparina Blanc de Blanc (Pathaway SA)		45
<b>WHITE</b>		
Koonara 'Lucy and Alice' Pinot Gris (Mount Gambier SA)		44
Patrick Riesling (Coonawarra SA)	11	40
Cloverleaf Chardonnay	8.5	32
Jack Estate M-R Series Sauvignon Blanc (South Eastern Australia)	9	29
Jip Jip Rocks Sauvignon Blanc (Padthaway SA)	10	39
Wisp Sauvignon Blanc (Adelaide Hills, SA)	8.5	27

	GLASS	BOTTLE
<b>MOSCATO</b>		
Koonara 'Flowers for Lucy' Moscato (Coonawarra SA)	10.5	40
<b>ROSE</b>		
Mother of Pearl Rose (Coonawarra SA)	9.5	37
Herbert Rose (Mount Gambier SA)	10.5	40
<b>RED</b>		
Hollick Pinot Noir (Coonawarra SA)		48
Hollick Tempranillo (Coonawarra SA)		38
Wisp Merlot (Coonawarra SA)	8.5	29
Penley Estate Gryphon Merlot (Coonawarra SA)		39
Wisp Shiraz (McLaren Vale SA)	8.5	29
Q 'Mitchell's Block Shiraz Grenache (Adelaide SA)	9.5	39
Q Shiraz (Coonawarra SA)	9.5	38
Q Shiraz Black (McLaren Vale SA)	10.5	44
Di Giorgio Family Shiraz (Coonawarra SA)	11.5	46
Penley Estate Atlas Shiraz (Coonawarra SA)		42
Redman Shiraz (Coonawarra SA)		58
Wisp Cabernet Sauvignon (McLaren Vale SA)	8.5	29
Q 'Melissa's Block' Cabernet Sauvignon (McLaren Vale SA)	9.5	39
Penley Estate Phoenix Cabernet Sauvignon (Coonawarra SA)	10	42

GLASS BOTTLE

## RED (CONT.)

Penley Estate Tolmer Cabernet Sauvignon (Coonawarra SA)	10.0	42
Pavy Cabernet Sauvignon (Wrattonbully SA)		29
Di Giorgio Family Cabernet Sauvignon (Coonawarra SA)		40
Katnook Estate Cabernet Sauvignon (Coonawarra SA)		89

## MUSEUM COLLECTION

Vintage Reds available upon request

## BEER & CIDER

Appelation Apple Cider (Coonawarra SA)		9.5
Crown Lager – James Boags Premium – Peroni – Carlton Draught Corona – Coopers Pale Ale – Coopers Session Ale - Coopers Stout		9.5
Hahn Super Dry – Tooheys Extra Dry – Great Northern – XXXX Gold		8.5
Hahn Premium Light		7.5
Guinness		10.0

## CRAFT BEER

Robe Town Brewery Pale Ale (Robe SA)		10.5
Robe Town Brewery Bonnie Session Ale (Robe SA)		11.0
Robe Town Brewery The Moon Hop (Robe SA)		11.0
Robe Town Brewery Amber (Robe SA)		11.0
Shipwreck Stout Robe Town Brewery (Robe SA)		11.0



## DRINKS TO FINISH

Liqueur coffee, black coffee with your choice of liqueur, topped with cream **11**

Hollick 'The Nectar' (g) **9** (b) **35**

Galway Pipe Grand Tawny (Aged 12 years) **9**

Seppeltsfield Para Grand Tawny **8**

Pedro Ximenez, Spanish Sherry **9**

Barrel Port **7**

Short/long black, cappuccino, latte, flat white, chai latte, mocha, hot chocolate cup **4.5** mug **5.50**

Vienna, (Latte, Mocha, Hot Chocolate, Espresso coffee), chantilly cream, wafer tuile **7**

Tea (selection to choose from) **3.5**