

Dinner

Sunday - Thursday 6pm – 8.30pm Friday and Saturday 6pm – 9.00pm

Breakfast

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

> 10% Sunday and 15% Public Holiday Surcharge Corkage & Cakeage fees apply

FOR THE TABLE

House baked bread toasted with garlic confit(v) 5 per person

Traditional Bruschetta, roma tomatoes, fresh basil and extra-virgin olive oil. Served on freshly toasted bread(v) 12 per person

Olives & Cheese with lavosh crackers(v) 9 per person

STARTERS

Soup of the day with crusty bread 14

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

Steamed Mussels, tomato, chilli, white wine with crusty bread 20

Spinach Dahl, steamed rice with eggplant chutney (v, gf) 20 Main 30

Thai Fish Salad, house made fish cakes, fresh garden salad and nanjim dressing 19 Main 28

Chicken satay skewers served with steamed rice 19 Main 30

OYSTERS

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

Natural, with lemon wedges ½ doz 24 doz 34 (gf)

Kilpatrick, with bacon, Worcestershire/bbq sauce ½ doz 28 doz 38

Sashimi, natural oysters ginger pickle and washabi $\frac{1}{2}$ doz **26** doz **36**

MAINS

Crispy skin Atlantic Salmon with asparagus and hollandaise sauce, served on creamy mash **38** (gf)

Panko crumbed flathead fillets, chips, mixed leaves, tartare sauce 34

Spaghetti Pomodoro, locally grown tomatoes, garlic and olive oil finished with fresh parmesan (v) **26**with prawns **38**

Lamb shank Mediterranean style served with potato mash 34 (gf)

Curry of the day served with rice 29

Nasi Goreng, traditional Indonesian stir-fried rice (v,gf) **26** with chicken **30** with prawns **38**

Chicken Mignon with mash and creamy mushroom sauce 34

SIDES

Steakhouse chips, with aioli 10.5

Sautéed vegetables 8.5 For two 15

Garden Salad 7 For two 12

Mixed leaf, pear, walnut, parmesan salad 12 For two 20



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.

 $36\,^\circ$ 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)	105	Eye Fillet (36°South)	48
OP Rib (36°South)	75	Scotch Fillet (36° South)	38
T -Bone	46		

All served with house potatoes, ask staff for daily selection

ADD

Blue cheese butter	4.5	Red wine jus	4.5
Mushrooms sauce	4.5	Hollandaise	4.5
Pepper Sauce	4.5	Bearnaise	4.5
Garlic Prawns	11		

DESSERTS

Coffee and vanilla ice-cream, drizzled with whisky sauce and dusted with coffee 14 (gf)

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

Highlander Sorbet 10 (gf)

Panacotta with mixed berries 14 (gf)

Liquid Dessert, a fortified wine tasting paddle 22

Affogato, espresso coffee, vanilla ice-cream served with 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) 13 (b) 52

Galway Pipe Grand Tawny (Aged 12 years) 12

Seppeltsfield Para Grand Tawny 14

Pedro Ximenez, Spanish Sherry 12

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

WINE LIST

	GLASS	BOTTLE
SPARKLING		
Di Giorgio Family 200ml Piccolo's (Lucindale SA) - Sparkling Merlot	16	
Sparkling Pinot Noir Chardonnay	16	
Jip Jip Rocks Sparkling Shiraz (Padthaway SA)		44
Mother of Pearl Chardonnay Pinot Noir (Coonawarra SA)		40
Oparina Blanc de Blanc (Pathaway SA)	12	55
Zilzie Prosecco NV Rose	9	32
WHITE		
Koonara 'Lucy and Alice' Pinot Gris (Mount Gambier SA)	13.5	48
Melodies Pinot Gris (Orange, NSW)	10	36
Patrick Riesling (Coonawarra SA)	14	48
Cloverleaf Chardonnay	10	38
Jack Estate M-R Series Sauvignon Blanc (South Eastern Australia)	9.5	34
Jip Jip Rocks Sauvignon Blanc (Padthaway SA)	13.5	44
Wisp Sauvignon Blanc (Adelaide Hills, SA)	10.5	35
ROSE & MOSCATO		
Koonara 'Flowers for Lucy' Moscato (Coonawarra SA)	12.5	44
Mother of Pearl Rose (Coonawarra SA)		42
Herbert Rose (Mount Gambier SA)		46

	GLASS	BOTTLE
RED		
Hollick Pinot Noir (Coonawara SA)		52
Hollick Tempranillo (Coonawara SA)		54
Firing Eagle Merlot (Coonawarra SA)	10	36
Oparina Montepulciano (Padthaway SA)		44
Wangolina Syrah (Mt. Benson SA)		56
Wisp Shiraz (McLaren Vale SA)	11	42
Q Shiraz (Coonawarra SA)	12	44
Jack Estate Shiraz (Coonawarra & Wrattonbully SA)		40
Q Shiraz Black (McLaren Vale SA)	12.5	48
Di Giorgio Family Shiraz (Coonawarra SA)	13.5	56
Penley Estate Atlas Shiraz (Coonawarra SA)		52
Redman Shiraz (Coonawarra SA)		62
Wisp Cabernet Sauvignon (McLaren Vale SA)	11	44
Q 'Melissa's Block' Cabernet Sauvignon (McLaren Vale SA)	11	44
Di Giorgio Family Cabernet Sauvignon (Coonawarra SA)		50
Penley Estate Phoenix Cabernet Sauvignon (Coonawarra SA)		48
Typan's View Cabernet Sauvianon (Padthaway SA)		45

MUSEUM COLLECTION

Cellar list available upon request

BEER & CIDER	
Apple Cider	12
Alcoholic Ginger Beer	13
Hahn Premium Light – Great Northern Super Crisp	10
Carlton Draught – Coopers Pale Ale – Hahn Super Dry Tooheys Extra Dry – Great Northern Original	10
Crown Lager – James Boags Premium – Peroni – Corona	12
Coopers Stout	12
Guinness	15
CRAFT BEER	
Robe Town Brewery Pale Ale (Robe SA)	15
Robe Town Brewery The Moon Hop (Robe SA)	15
Robe Town Brewery Amber (Robe SA)	15
Shipwreck Stout Robe Town Brewery (Robe SA)	16
Mephisto Brewing Pale Ale	14.5
Mephisto Brewing Stout	14.5
Mephisto Brewing Wheat	14.5
Mephisto Brewing Wanger IPA	18















