

## PANNE

### CONTINENTAL BREAD

#### GARLIC BREAD

#### SCHIACCIATA

Thin wood oven bread, marinated tomato, garlic, anchovies, buffalo mozzarella, basil

#### DUKKAH

Exotic crushed roasted nuts, middle eastern spices, balsamic oil & dipping bread

#### BRUSCHETTA ROMANA

Wood oven bread, marinated tomato, garlic, oregano, basil

#### BRUSCHETTA SALMONE

Wood oven bread, smoked salmon, dill & lime aioli, spanish onion, watercress

## SHARED PLATES

### DIPS

Homemade dips marinated olives, warm pita

### WARM OLIVES

Served with dipping bread

### SAGANAKI

Pita bread, grilled halloumi cheese, sweet pickled cucumber

### SOFT SHELL CRAB

Salt & pepper crab, ginger glaze

### ARRANCINI

Danish fetta, roast pumpkin, tomato salsa

### STICKY PORK

BBQ sticky pork belly, crispy noodles, savoy cabbage, apple cider vinegar, sesame seeds

### QUINOA BALLS

Quinoa, roast pumpkin, cheese, spinach, fetta cheese & mild spiced aioli

## INSALATA

### MIDDLE EASTERN

Salad greens, olives, cucumber, tomato, fetta, red onion, crispy Lebanese bread, balsamic

### CAESAR

Cos lettuce, smoked bacon, croutons, poached egg, anchovies, ceaser dressing

Add crispy chicken

### SALT & PEPPER SQUID

Salt & pepper flour, squid, salad greens, onion, tomato, cucumber, balsamic

### MEDITERRANEAN CHICKEN

Crispy chicken, mustard dressing, salad greens, onion, tomato, cucumber, lettuce,

corn, balsamic dressing

### SQUICKEN

Seasoned salt & pepper squid, mediterranean chicken, salad greens, tomato, cucumber,

lettuce, corn, balsamic dressing, mustard dressing

### QUINOA

Quinoa, roasted beetroot & pumpkin, danish fetta, toasted walnuts, citrus mustard dressing

ADD

Chicken

Halloumi

Salt n pepper squid

## PASTA

1.5v  
8.9v  
15.0  
11.0v  
13.5v  
14.5  
15.9v  
9.9v  
13.9v  
14.9  
14.9v  
14.5  
14.5v

Gluten free pasta available

### BOLOGNESE

Spaghetti, traditional bolognese

### VERDE PAPPARDELLE ZUCCA

Fresh ribbon pasta, roasted butternut pumpkin, baby spinach, pesto cream

### PAPPARDELLE GAMBERI

Fresh ribbon pasta with pan fried prawns, spring onion, baby spinach, rose sauce

### AGLIO E OLIO

Spaghetti, poached chicken, smoked bacon, garlic, chilli, olive oil, fresh herbs, pine nuts

### MONTE SILVANO

Penne, poached chicken, bacon, almonds, spinach, cream

### SUGO DI GRANCHIO

Spaghetti, crab meat, chilli, vodka, cream, napoli sauce

### GNOCCHI POLLO E PESTO

House made gnocchi, poached chicken, semi dried tomato, baby spinach, pesto, cream

### GNOCCHI AI NOCHI

House made gnocchi, roasted leek, cauliflower, walnuts, nut brown butter sauce

### RAVIOLI DI ANATRA

Duck filled ravioli, button mushrooms, spinach, mild chilli cream sauce

### TORTELLINI ALLA PANNA

Beef filled tortellini, leg ham, mushrooms, cream sauce

## RISOTTO

### AL FUNGHI

Arborio, mushrooms, pine nuts, spinach, port wine, cream, parmesan

### POLLO

Arborio, poached chicken, roasted red capsicum, butter nut pumpkin, tomato

### CIELO MARE

Arborio, prawns, black mussels, garlic, herbs, creamy rose sauce

## MAINS

### ATLANTIC SALMON

Fillet with crumb parmesan crust, lemon, waxy potato salad, orange glaze

### DUKKAH CHICKEN

Dukkah (middle eastern spices & nut mix) crusted chicken breast

With caramelised pear, fetta & beetroot salad

### MOROCCAN CURRY

Slow braised beef, exotic spice, coconut scented rice, date relish, cinnamon yoghurt

### KANGAROO LOIN

Moroccan marinade, cumin, coriander, sweet potato mash, pickled red cabbage,

spiced tomato jam, shiraz glaze

### STRAND BISTECCA

Prime beef eye fillet, spanish capsicum pesto, steamed broccolini, a cheese & onion croquette,

served with a jus GLUTEN FREE OPTION (ASK YOUR WAITER)

### SHANGHAI PORK

Confit pork belly, fragrant rice, house made slaw, spiced apple sauce

## SIDES

### GREENS

Steamed mixed greens, garlic oil, slivered almonds

### ONION RINGS

Seasoning, aioli

### FRIES

Strand seasoning, tomato sauce

### WEDGES

Sour cream, sweet chilli

## WOOD OVEN PIZZA

3.0  
22.9  
24.5v  
28.0  
25.9  
25.9  
28.5  
28.5  
26.0v  
26.9  
25.5  
25.9v gf  
27.9gf  
28.5gf  
34.5  
31.5  
32.9  
35.9gf  
36.9  
29.5  
9.0v gf  
9.5v  
8.5v  
9.9v

### MARGHERITA

Tomato base, Buffalo mozzarella, basil

### LEG HAM

Mozzarella, smoked leg ham, pineapple

### THE SPLIT

Mozzarella, chorizo, roasted capsicum, fetta, basil

### ZUCCA

Mozzarella, pumpkin, baby spinach, roasted capsicum, fetta, olives

### SALMONE

Buffalo mozzarella, smoked salmon, capers, spanish onion, dill & lime aioli, rocket

### MEXICAN

Beef chilli con carne base, mozzarella, jalapenos, spanish onion, sour cream, guacamole, corn chips

### TONY SOPRANO

Buffalo mozzarella, pepperoni, basil

### CHICKEN PESTO

Mozzarella, roast chicken, basil pesto, roast capsicum, spanish onion, fetta

### BBQ CHICKEN

Mozzarella, roasted chicken, speck (*double smoked bacon*), spanish onion, pineapple, BBQ sauce

### THE GREEK

Mozzarella, slow braised lamb, tomatoes, spanish onion, cucumber, tzatziki

### SUPREME

Mozzarella, ham, pepperoni, mushroom, capsicum, pineapple, olive, onion

## CALZONE

### CACCIATORE

Mozzarella, leg ham, pepperoni, mushrooms, roasted capsicum, olives, napoli sauce

31.5  
32.9  
35.9gf  
36.9  
29.5  
9.0v gf  
9.5v  
8.5v  
9.9v

*Gluten free bases available on request*

*All pizzas have tomato base unless stated*

4.5

## KIDS

### PASTA BOLOGNESE

10.0

### BEEF TORTELLINI CHEESY CREAM

12.9

### CHICKEN NUGGETS & FRIES

10.0

### SEASONED SALT N PEPPER SQUID & FRIES

12.9

### KIDS HAM & PINEAPPLE PIZZA

14.5

### KIDS MARGHERITA

13.9v

9.9v

Please notify staff of any food allergies

All prices are GST inclusive | no separate accounts please

Gf – gluten free | v – vegetarian

Please ask your service attendant for the daily specials

## WHITES

	150ml	250ml	BTL
<b>Wynns Riesling</b> Coonawarra	7.9	11.0	36.0
<b>Sevenhill Inigo Riesling</b> Clare Valley	8.0	12.0	36.0
<b>Pauletts Riesling</b> Clare Valley	8.9	12.9	40.0

## CHARDONNAY

<b>Chapel Hill Chardonnay</b> McLaren Vale	7.9	11.0	36.0
<b>Hugh Hamilton “The Scallywag” Chardonnay</b> McLaren Vale	8.0	12.0	36.0
<b>The Lane Block 1A Chardonnay</b> Adelaide Hills	9.5	14.0	42.0

## SAUVIGNON BLANC

<b>Robert Oatley Sauvignon Blanc</b> Margaret River	7.5	11.5	34.0
<b>Squealing Pig Sauvignon Blanc</b> New Zealand	8.0	12.0	36.0
<b>Wicks Sauvignon Blanc</b> Adelaide Hills	8.9	12.9	39.9
<b>Bent Creek Sauvignon Blanc</b> Adelaide Hills	8.9	13.0	38.9
<b>Shaw + Smith Sauvignon Blanc</b> Adelaide Hills	10.0	15.6	47.0

## WHITE VARIETALS

<b>Hugh Hamilton “Goldilocks” Pink Moscato</b> 500ml McLaren Vale	7.5		27.9
<b>Longview “Queenie” Pinot Grigio</b> Adelaide Hills	8.0	12.0	36.0
<b>Pike &amp; Joyce Pinot Gris</b> Adelaide Hills Lenswood	8.5	12.5	38.0
<b>Kilikanoon Pinot Gris</b> Clare Valley	8.5	12.5	38.0
<b>Bent Creek “Gioia” Moscato</b> McLaren Vale	8.9	13.0	38.9

## REDS

### ROSE | PINOT NOIR

<b>Riposte “Dagger” Pinot Noir</b> McLaren Vale	8.0	12.0	36.0
<b>Geoff Merrill “Bush Vine” Grenache Rose</b> McLaren Vale	8.5	12.5	38.0
<b>Rockford Alicante Bouchet Rose</b> Barossa	9.5	14.5	42.0

## SHIRAZ

<b>Bent Creek Black Dog Shiraz</b> McLaren Vale	8.5	12.5	38.0
<b>Pennys Hill “Cracking Box” Shiraz</b> McLaren Vale	8.5	12.5	38.0
<b>Pepperjack Shiraz</b> Barossa	9.9	15.5	45.9
<b>Bishop “Ben Glaetzer” Shiraz</b> Barossa	10.0	15.9	46.0
<b>Mollydooker “Boxer” Shiraz</b> McLaren Vale	10.0	15.9	46.0
<b>Rockford Basket Press Shiraz</b> Barossa			109.0

## CABERNET SAUVIGNON

<b>Fox Creek Cabernet Sauvignon</b> McLaren Vale	7.5	11.5	32.0
<b>Rymill “Dark Horse” Cabernet Sauvignon</b> Coonawarra	7.5	11.5	32.0
<b>Wynns “The Banker” Cabernet Sauvignon</b> Coonawarra	8.0	12.0	36.0
<b>Penfolds Bin 9 Cabernet Sauvignon</b> Barossa			74.9

## RED VARIETALS

<b>Radio Boka Tempranillo</b> Spain	7.5	11.5	34.0
<b>Hewitson “Miss Harry” Grenache Shiraz Mourvedre</b> Barossa	7.5	11.5	34.5
<b>Geoff Merrill Grenache Shiraz Mourvedre</b> McLaren Vale	7.5	11.5	34.5
<b>Dutschke Merlot</b> Barossa	8.5	12.9	38.0
<b>Bremerton Tempranillo/Granciano</b> Langhorne Creek	8.9	13.0	39.0
<b>Two Hands “Brave Faces” Grenache Shiraz Mourvedre</b> Barossa	9.0	13.5	41.0

## SPARKLING & CHAMPAGNE

	150ml	BTL
<b>Killawarra Brut</b>	7.0	28.9
<b>Lois Sparkling Blanc de Blanc</b> Adelaide Hills	8.0	36.0
<b>Black Chook Sparkling Shiraz</b> Adelaide Hills	8.0	36.0
<b>Bird in Hand Sparkling Pinot Noir</b> Adelaide Hills	9.5	41.0
<b>Moet Imperial Champagne Brut</b> France		95.0

## LOCAL AND IMPORTED BEER

### LOCAL

<b>James Boags Premium Light</b>	6.9	<b>Stone &amp; Wood Pacific Ale</b>	9.5
<b>West End Draught</b>	7.5	<b>Prancing Pony Pale Ale</b>	9.5
<b>Carlton Draught</b>	7.5	<b>Prancing Pony Amber Ale</b>	9.5
<b>Hahn Super Dry</b>	8.0	<b>Prancing Pony Hopwork Orange</b> APA	9.5
<b>James Boags Premium</b>	8.5	<b>Little Creature Pale Ale</b>	10.0
<b>Cooper Pale Ale</b>	8.5	<b>Prancing Pony India Red Ale</b>	11.5
<b>Coopers Sparkling Ale</b>	8.5	<u>IMPORT</u>	
<b>Cooper Stout</b>	8.5	<b>Heineken 3</b> (Mid Strength)	7.5
<b>James Squire Golden Ale</b>	8.5	<b>Peroni Legara</b> (Mid strength)	8.0
<b>James Squire Pale Ale</b>	9.0	<b>Heineken</b>	9.0
		<b>Peroni Nastro Azzuro</b>	9.0
		<b>Carlsberg</b>	9.0
		<b>Corona</b>	9.0
		<b>Asahi</b>	9.5

## CIDERS

<b>The Hills Cider Company</b> Adelaide Hills ~ Pear or Apple	
<b>Somersby Blackberry</b>	
<b>Miss Molly Malone Insider</b> Clare Valley ~ Grape cider	

## WATER

<b>Purezza Still Water</b>	
<b>Purezza Sparkling Water</b>	
<b>Coconut Water</b>	
<b>Australian Mineral Water</b> 330ml	

## SMOOTHIES

<b>SPIRULINA</b>	
Apple   banana   orange   kiwi   spirulina   low fat frozen yoghurt	
<b>MIXED BERRY</b>	
Apple   orange   banana   blackcurrant   raspberry   blueberry   acai berry   low fat frozen yoghurt	
<b>CHOC PROTEIN</b>	
Chocolate protein powder   strawberries   raspberries   skim milk   low fat frozen yoghurt	
<b>BANANA OAT</b>	
Banana   soy milk   honey   oats   low fat frozen yoghurt	
<b>PASSIONFRUIT &amp; STRAWBERRY</b>	
Passionfruit   strawberries   apple juice   low fat frozen yoghurt	
<b>COCONUT BERRY SMOOTHIE</b>	
Coconut icecream   strawberries   raspberries   coconut water	

## NON ALCOHOLIC

<b>SOFT DRINK</b>	gl 4.5
Cola   diet cola   lemonade   solo   raspberry Lemon, lime & bitters   soda, lime & bitters	gl 4.9
<b>JUICE</b>	gl 5.0
Orange   apple   pineapple   mango   cranberry   grapefruit   tomato	
<b>ICED TEA</b>	gl 5.0
Lemon   green   peach	
<b>GINGER BEER</b>	gl 5.0
<b>ITALIAN FLAVOURED WATER</b>	btl 5.5
Limonata   aranciata rossa   chinotto	
<b>COCKTAILS</b>	
<b>COCKTAILS JUGS -1 LITRE</b>	28.9
<b>TROPICAL BREEZE</b>	15.5
Bacardi, triple sec, vodka, fresh mango juice, lemon & mango sorbet, grenadine blended with ice	
<b>ESPRESSO MARTINI (not available in jugs)</b>	14.0
Kahlua, vodka, fresh shot of espresso, sugar syrup Served in a chilled martini glass & garnished with coffee beans	
<b>COSMOPOLITAN (not available in jugs)</b>	13.9
Vodka, cointreau, lime wedges & cranberry juice shaken with ice	
<b>SANGRIA</b>	13.9
Fruit pieces, triple sec, red wine, orange juice, lemonade	
<b>PIMMS PUNCH</b>	13.9
Pimms, ice, lemonade, cucumber, mint, orange, strawberries	
<b>PASHBERRY</b>	15.0
Vodka, gin, strawberries, raspberries blended with cloudy apple juice & lemon sorbet Finished with passionfruit puree	
<b>COCO LOCO</b>	14.9
Bacardi, malibu blended with mango & coconut sorbet. Finished with mango nectar	
<b>LONG ISLAND ICED TEA (not available in jugs)</b>	18.0
Vodka, white rum, gin, triple sec, lemon juice & cola	
<b>SHE’S APPLES (not available in jugs)</b>	14.0
Apple vodka, vanilla vodka shaken with apple juice & lime Served in a chilled martini glass & garnished with cinnamon	
<b>MOJITO</b>	15.0
White rum, mint, palm sugar & fresh limes mulled with 1/2 lemonade 1/2 soda & crushed ice	
<b>STRAWBERRY MOJITO</b>	15.0
Vodka, strawberry liqueur, lime, fresh strawberries mulled topped with 1/2 lemonade 1/2 soda & crushed ice	
<b>PASSIONFRUIT MOJITO</b>	15.0
White rum, mint, palm sugar, lime mulled finished with passionfruit pulp 1/2 lemonade 1/2 soda & crushed ice	