

## STARTERS

### **CONTINENTAL BREAD**

#### **GARLIC BREAD**

#### **SCHIACCIATA**

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

#### **BRUSCHETTA ROMANA**

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

#### **BRUSCHETTA SALMONE**

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

#### **DUKKAH**

Exotic crushed roasted nuts, Middle Eastern spices, balsamic oil and dipping bread

#### **DIPS**

Homemade dips marinated olives, warm pitta

#### **WARM OLIVES**

Served with grilled chibatta

#### **SAGANAKI**

Pitta 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

## PASTA

Gluten free pasta available

#### **BOLOGNESE**

Spaghetti, traditional bolognese

#### **VERDE PAPPARDELLE ZUCCA**

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

#### **SPAGHETTI MARE STELLA**

Spaghetti, prawns, black mussels, squid, cockle meat, garlic, Napoli

#### **AGLIO E OLIO**

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

#### **MONTE SILVANO**

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

#### **SUGO DI GRANCHIO**

Spaghetti, crab meat, chilli, vodka, cream, Napoli

#### **PAPPARDELLE DE MANZO**

Fresh wide ribbon pasta, slow braised beef, mushrooms, baby spinach, red wine glaze

#### **GNOCCHI POLLO E PESTO**

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

#### **GNOCCHI AL NOCHI**

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

#### **TORTELLINI ALLA PANNA**

Beef filled tortellini, leg ham, mushrooms, cream sauce

## INSALATA

1.5v

#### **PORK SALAD**

8.9v

Crispy pork, bean shoots, coriander, peanuts, mixed lettuce, sweet chilli dressing

15.0

#### **CAESAR**

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

13.5v

Add crispy chicken

#### **SALT & PEPPER SQUID**

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

14.5v

#### **MEDITERRANEAN CHICKEN**

11.0v

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

#### **SQUICKEN**

15.9v

Seasoned salt & pepper squid, Mediterranean chicken, salad greens, tomato, cucumber, lettuce, corn

9.9v

#### **QUINOA**

14.9v

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

ADD

Chicken

Halloumi

15.9

Salt n pepper squid

14.9v

## RISOTTO

#### **AL FUNGHI**

14.9

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

#### **BLT**

Arborio, bacon, poached chicken, leek, cherry tomatoes, cream

#### **CIELO MARE**

3.0

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

22.9

## MAINS

24.5v

#### **ATLANTIC SALMON**

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

28.0

#### **DUKKAH CHICKEN**

Dukkah (Middle Eastern spices and nut mix) crusted chicken breast

25.9

With caramelised pear, fetta & beetroot salad

25.9

#### **MOROCCAN CURRY**

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

25.9

#### **KANGAROO LOIN**

28.5

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

spiced tomato jam, Shiraz glaze

26.9

#### **STRAND BISTECCA**

Prime beef eye fillet wrapped in bacon, soft polenta, cheese & onion croquette, beetroot aioli

28.5

#### **SHANGHI PORK**

Confit pork belly served with sticky rice & house made slaw and a spiced apple sauce

26.0v

#### **LAMB BACKSTRAP**

Lamb backstrap marinated in chermmoula spices (Spanish spices), waxy potatoes,

baby carrots, a red wine jus & yoghurt

25.5

#### **BEEF CHEEKS**

Slow braised beef cheeks in a red wine glaze served with creamy mashed potatoes

18.9

## SIDES

#### **GREENS**

Steamed mixed greens, garlic oil, slivered almonds

22.5

#### **ONION RINGS**

Basket of onion rings, aioli

#### **FRIES**

Strand seasoning, tomato sauce

4.0

#### **WEDGES**

Sour cream, sweet chilli

26.5

#### **MARGHERITA**

Buffalo mozzarella, basil, tomato base

18.9gfv

#### **LEG HAM**

Smoked leg ham, pineapple

#### **THE SPLIT**

Chorizo, roasted capsicum, fetta, basil

5.0

#### **ZUCCA**

Pumpkin, baby spinach, mozzarella, roasted capsicum, fetta, olives

5.0

#### **GARLIC PRAWN**

Marinated tomatoes, Aust garlic prawns, rocket, garlic, olive oil, lemon

5.0

#### **MEXICAN**

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

25.9v

#### **TONY SOPRANO**

Pepperoni, Buffalo mozzarella, basil, tomato base

27.9gf

#### **CHICKEN PESTO**

Roast chicken, basil pesto, roast capsicum, Spanish onion, fetta

28.5gf

#### **BBQ CHICKEN**

Roasted chicken, speck (double smoked bacon), Spanish onion, pineapple, BBQ sauce

34.5

#### **THE GREEK**

Slow braised lamb, tomatoes, Spanish onion, cucumber, tzatziki

31.5v

#### **SUPREME**

Ham, pepperoni, mushroom, capsicum, pineapple, olive, onion

32.9

#### **CALZONE**

#### **CACCIATORE**

Leg ham, pepperoni, mozzarella, mushrooms, roasted capsicum, olives, Napoli

35.9gf

#### **KIDS**

#### **PASTA BOLOGNASE**

#### **CREAMY CHEESE PASTA**

#### **CHICKEN NUGGETS & FRIES**

#### **SEASONED SALT N PEPPER SQUID & FRIES**

#### **KIDS HAM & PINEAPPLE PIZZA**

#### **KIDS MARGHERITA**

29.5

#### **PLEASE NOTIFY**

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

9.0v gf

9.5v

8.5v

9.9v

23.0v

23.9

25.9

25.9v

30.0

26.9

26.9

26.9

27.5

27.5

29.0

27.9

10.0

9.5-

10.0

12.9

14.5

13.9

10.0

9.5-

10.0

12.9

14.5

13.9

## WHITES

### RIESLING

	150ml	250ml	BTL
<b>Sevenhill Inigo Riesling</b> Clare Valley	9.5	12.6	38.0
<b>Pauletts Riesling</b> Clare Valley	10.0	13.3	40.0
<b>Hentley Farm Riesling</b> Eden Valley	8.5	12.9	37.5

### CHARDONNAY

	150ml	250ml	BTL
<b>Chapel Hill Chardonnay</b> McLaren Vale	8.9	12.0	36.0
<b>Hugh Hamilton “The Scallywag” Chard</b> McLaren Vale	9.0	12.6	38.0
<b>The Lane Block 1A Chardonnay</b> Adelaide Hills	10.0	14.0	42.0

### SAUVIGNON BLANC

	150ml	250ml	BTL
<b>Robert Oatley Sauvignon Blanc</b> Margaret River	8.5	12.9	36.5
<b>Squealing Pig Sauvignon Blanc</b> New Zealand	9.0	12.5	37.0
<b>Wicks Sauvignon Blanc</b> Adelaide Hills	9.9	13.3	39.9
<b>Bent Creek Sauvignon Blanc</b> Adelaide Hills	10.0	13.3	40.0
<b>Shaw + Smith Sauvignon Blanc</b> Adelaide Hills	12.0	15.6	47.0

### WHITE VARIETALS

	150ml	250ml	BTL
<b>Woodstock Little Miss Collett Moscato</b> 500ml McLaren Vale	7.0	N/A	28.0
<b>Longview “Queenie” Pinot Grigio</b> Adelaide Hills	9.0	12.0	36.0
<b>Pike &amp; Joyce Pinot Gris</b> Adelaide Hills Lenswood	9.5	13.0	39.0

## REDS

### ROSE | PINOT NOIR

	150ml	250ml	BTL
<b>Riposte “Dagger” Pinot Noir</b> McLaren Vale	9.0	12.5	37.0
<b>Geoff Merrill “Bush Vine” Grenache Rose</b> McLaren Vale	8.5	12.5	38.0
<b>Rockford Alicante Bouchet Rose</b> Barossa	11.5	15.0	45.0
<b>Sevenhill Inigo Rose</b> Clare Valley	9.5	12.5	38.0
<b>Turkey Flat Rose</b> Barossa Valley	9.9	13.0	40.0
<b>H&amp;V “The Rose that grew from concrete”</b> ????????	10.0	13.3	40.0

### SHIRAZ

	150ml	250ml	BTL
<b>Bent Creek Black Dog Shiraz</b> McLaren Vale	9.9	13.0	39.0
<b>Pennys Hill “Cracking Black” Shiraz</b> McLaren Vale	9.9	13.0	39.0
<b>Pepperjack Shiraz</b> Barossa	11.5	15.5	46.0
<b>Bishop “Ben Glaetzer” Shiraz</b> Barossa	10.0	15.9	46.0
<b>Mollydooker “Boxer” Shiraz</b> McLaren Vale	11.0	15.5	47.0
<b>Woodstock Pilots View Shiraz</b> McLaren Vale	12.0	15.9	49.0
<b>H&amp;V “Stilll Rise”</b> ????????	10.0	13.3	40.0
<b>Rockford Basket Press Shiraz</b> Barossa	N/A	N/A	109.0

### CABERNET SAUVIGNON

	150ml	250ml	BTL
<b>Fox Creek Cabernet Sauvignon</b> McLaren Vale	8.5	11.5	34.0
<b>Rymill “Dark Horse” Cabernet Sauvignon</b> Coonawarra	8.5	11.5	34.0
<b>Wynns “The Banker” Cabernet Sauvignon</b> Coonawarra	9.0	12.5	37.0
<b>Penfolds Bin 9 Cabernet Sauvignon</b> Barossa	N/A	N/A	74.9

## RED VARIETALS

	150ml	250ml	BTL
<b>Geoff Merrill Grenache Shiraz Mourvedre</b> McLaren Vale	8.5	11.5	37.0
<b>Dutschke Merlot</b> Barossa	10.0	13.3	40.0
<b>Radio Boka Tempranillo</b> Spain	7.5	11.5	34.0
<b>Bremerton Tempranillo/Granciano</b> Langhorne Creek	10.0	13.3	40.0
<b>Two Hands “Brave Faces” GSM</b> Barossa	9.0	13.5	41.0
<b>Turkey Flat Butchers Block GSM</b> Barossa	9.5	12.9	38.0
<b>Tim Adam Malbec</b> Clare Valley	9.9	13.0	39.0

## SPARKLING & CHAMPAGNE

	150ml	250ml	BTL
<b>Killawarra Brut</b> Blend of areas	7.0		28.9
<b>Lois Sparkling Blanc de Blanc</b> Adelaide Hills	8.0		36.0
<b>Mollydooker Sparkling Shiraz</b> McLaren Vale	11.5		45.0
<b>Bird in Hand Sparkling Pinot Noir</b> Adelaide Hills	10.0		42.0
<b>Moet Imperial Champagne Brut</b> France			95.0

## HOUSE WINE

	150ml	250ml	BTL
<b>Angove Shiraz Cabernet</b>	7.0	8.3	25.0
<b>Angove Semillon Sauvignon Blanc</b>	7.0	8.3	25.0

## LOCAL AND IMPORTED BEER

### LOCAL

	8.0		
<b>Hahn Super Dry</b>	8.0		
<b>James Boags Premium Light</b>	6.9		
<b>James Boags Premium</b>	8.5		
<b>Crown Lager</b>	9.9		
<b>West End Draught</b>	7.5		
<b>Carlton Draught</b>	7.5		
<b>Cooper Pale Ale</b>	8.5		
<b>Coopers Sparkling Ale</b>	8.5		
<b>Cooper Stout</b>	8.5		

### CRAFT

	10.0		
<b>Prancing Pony Sunshine Ale</b>	10.0		
<b>Prancing Pony Pale Ale</b>	10.0		
<b>Prancing Pony Amber Ale</b>	10.0		
<b>Prancing Pony Indie Kid</b>	10.0		
<b>Prancing Pony Hopwork Orange</b> APA	10.0		
<b>Prancing Pony India Red Ale</b>	12.0		
<b>Stone &amp; Wood Pacific Ale</b>	9.5		
<b>IMPORT</b>			
<b>Asahi</b>	9.5		
<b>Heineken</b>	9.0		
<b>Peroni Nastro Azzuro</b>	9.0		
<b>Peroni Legara</b> (Mid strength)	8.0		
<b>Corona</b>	9.0		

## CIDERS

	9.0		
<b>The Hills Cider Company</b> Adelaide Hills ~ Pear or Apple	9.0		
<b>Somersby Blackberry</b>	9.5		
<b>Brookevale Alcoholic Ginger Beer</b>	9.0		

## WATER

	4.0		
<b>Purezza Sparkling Water</b>	4.0		
<b>Purezza Still Water</b>	2.0		
<b>Coconut Water</b>	4.5		

## SMOOTHIES

	7.5		
<b>SPIRULINA</b>	7.5		
Apple   banana   orange   kiwi   spirulina   low fat frozen yoghurt			
<b>MIXED BERRY</b>	7.5		
Apple   orange   banana   blackcurrant   raspberry   blueberry   acai berry   low fat frozen yoghurt			
<b>CHOC PROTEIN</b>	7.5		
Chocolate protein powder   strawberries   raspberries   skim milk   low fat frozen yoghurt			
<b>BANANA OAT</b>	7.5		
Banana   soy milk   honey   oats   low fat frozen yoghurt			
<b>COCONUT MANGO</b>	7.5		
Coconut   mango   banana   apple   orange frozen yoghurt			

## NON ALCOHOLIC

	gl 4.5		
<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 juice   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>			
Limonata   Aranciata Rossa   Chinotto	btl 5.5		

## COCKTAILS

	28.9		
<b>COCKTAILS JUGS -1 LITRE</b>	28.9		
<b>TROPICAL BREEZE</b>	15.5		
Bacardi, triple sec, vodka, fresh mango juice, lemon & mango sorbet and grenadine blended with ice			
<b>ESPRESSO MARTINI</b> (not available in jugs)	14.0		
Kahlua, vodka, fresh shot of espresso, sugar syrup			
Served in a chilled martini glass and garnished with coffee beans			
<b>COSMOPOLITAN</b> (not available in jugs)	13.9		
Vodka, cointreau, lime wedges & cranberry juice shaken with ice			
<b>PIMMS PUNCH</b>	13.9		
Pimms, ice, lemonade, cucumber, mint, orange and strawberries			
<b>MOJITO</b>	15.0		
White rum, mint, palm sugar & fresh limes mulled with 1/2 lemonade 1/2 soda and crushed ice			
<u>Also available in strawberry and passionfruit</u>			

	18.0		
<b>LONG ISLAND ICED TEA</b> (not available in jugs)	18.0		
Vodka, white rum, gin, triple sec, lemon juice & cola			
<b>CUBA LIBRE</b> (not available in jugs)	0.0		
Bacardi, cola, fresh lime squeezed, ice			
<b>MARTINI</b> (not available in jugs)	0.0		
Gin or vodka, dry vermouth, olives			
<b>GIN NEGRONI SPICED</b> (not available in jugs)	0.0		
Sailor Jerry, campari, sweet vermouth, dash of ginger ale			
<b>TANQUARY SLOW</b> (not available in jugs)	0.0		
Tanquary gin, strawberries, lime, tanquary			