

STARTERS

CONTINENTAL BREAD

GARLIC BREAD

Wood oven pizza bread, finished with garlic butter

SCHIACCIATA

Wood oven pizza bread, topped with marinated tomatoes and garlic, white anchovies, buffalo mozzarella and basil

BRUSCHETTA ROMANA

Wood oven pizza bread, topped with marinated tomatoes and basil

DUKKAH

Exotic crushed roasted nuts and Middle Eastern spices served with balsamic oil and dipping sauce

DIPS

Homemade dips and marinated olives served with warm pita bread

WARM OLIVES

Served with grilled ciabatta

SAGANAKI

Grilled halloumi cheese prepared in a Saganaki pan, served with warm pita bread and sweet pickled cucumber

ARANCINI

Danish fetta and pumpkin arancini balls, served on a fresh tomato salsa

STICKY PORK

BBQ sticky pork served on crispy noodles, savoy cabbage, apple cider vinegar and sesame seeds

CRISPY PRAWNS

Crispy battered school prawns, served with tartare sauce and a sweet chilli Sambal dressing

PASTA

Gluten free pasta available upon request

BOLOGNESE

Spaghetti served with a traditional sauce

VERDE PAPPARDELLE AMATRICIANA

Fresh Artisan crafted wide ribbon pasta, tossed with bacon, garlic and a chilli tomato sauce, infused with basil

MARE STELLA

Spaghetti, tossed with prawns, black mussels, squid and cockle meat, finished with a garlic, Napoli sauce

AGLIO E OLIO

Spaghetti, tossed with smoked bacon, garlic, chilli and poached chicken, finished with olive oil, fresh herbs and pine nuts

MONTE SILVANO

Penne, tossed with bacon, poached chicken, spinach and almonds, finished with a cream sauce

SUGO DI GRANCHIO

Spaghetti tossed with wild caught crab meat, chilli and vodka, finished with a rose sauce

PAPPARDELLE DI MANZO

Fresh Artisan crafted wide ribbon pasta, tossed with slow braised beef, mushrooms and baby spinach, finished with a red wine glaze

GNOCCHI POLLO E PESTO

House made gnocchi, tossed with poached chicken, semi dried tomato and baby spinach and finished with a pesto cream sauce

GNOCCHI AL NOCHI

House made gnocchi, tossed with roasted leek, cauliflower and walnuts, finished with a nut brown butter sauce

INSALATA

CAESAR

Traditional ceaser salad with cos lettuce, smoked bacon, croutons, anchovies and a poached egg, finished with ceaser dressing

Add crispy chicken

SALT & PEPPER SQUID

Crispy squid, coated in salt and pepper flour, served with salad greens, tomato and cucumber, finished with a balsamic dressing

MEDITERRANEAN CHICKEN

Crispy chicken, drizzled with a mustard dressing, served with salad greens, tomato, cucumber and corn, finished with a balsamic dressing

SQUICKEN

Seasoned salt and pepper squid and crispy Mediterranean chicken served with salad greens, tomato, cucumber and corn, finished with balsamic and mustard dressings

QUINOA

Quinoa tossed with salad greens, beetroot, pumpkin, Danish fetta and toasted walnuts, finished with a citrus mustard dressing

ADD

Chicken

Halloumi

Salt and pepper squid

RISOTTI

AL FUNGHI

Plump Arborio rice, tossed with mushrooms, pine nuts and spinach, finished with a port wine, parmesan and cream sauce

BLT

Plump Arborio rice, tossed with bacon, chicken, leek and cherry tomatoes, finished with a cream sauce

AL GRANCHIO

Plump Arborio rice, tossed with wild caught crab claw meat, sweet corn and bacon, finished with a vodka cream sauce

MAINS

PESCE ATLANTICO

Sesame cooked Tasmanian salmon fillet, set on a roasted rosemary and garlic potato and drizzled with an orange Cointreau glaze

PETTO DI POLLO PEPI ROSE

Plump chicken breast, filled with semi dried tomatoes, feta, baby spinach, served on steamed broccolini, pumpkin spear and pink peppercorn sauce

MOROCCAN CURRY

Slow braised beef infused with exotic spices on a bed of coconut scented rice and served with a date relish and a cinnamon yoghurt

KANGAROO LOIN

Kangaroo marinated in a Moroccan flavours, cumin and coriander, served on a bed of sweet potato mash and topped with pickled red cabbage, spiced tomato jam and a shiraz glaze

STRAND BISTECCA

Prime eye beef fillet wrapped in bacon, served on a bed of soft polenta, finished with a beetroot aioli and topped with a cheese and onion croquette

FILLETO DI MAIALE

Pork fillet glazed with maple, sumac then pan seared and served with cauliflower puree, spiced apple chutney and Dijon mustard sauce

LAMB BACKSTRAP

Lamb backstrap marinated in Chermoula spices served with waxy potatoes and baby carrots, finished with a red wine jus and a garlic yogurt

BEEF CHEEKS

Slow braised beef cheeks in a red wine glaze, served with creamy mash potato

SIDES

GREENS

Steamed mixed greens, garlic oil, slivered almonds

ONION RINGS

Basket of onion rings, aioli

FRIES

Strand seasoning, tomato sauce

WEDGES

Sour cream, sweet chilli

WOOD OVEN PIZZA

Gluten free available on request

MARGHERITA

Tomato base topped with buffalo mozzarella and basil

LEG HAM

Tomato base topped with smoked leg ham, pineapple and mozzarella

ZUCCA

Tomato base topped with pumpkin, baby spinach, roasted capsicum, fetta, olives and mozzarella

GARLIC PRAWN

Tomato base topped with marinated tomatoes, garlic prawns, rocket, garlic, olives and mozzarella, served with lemon

TONY SOPRANO

Tomato base topped with pepperoni, basil and buffalo mozzarella

BBQ CHICKEN

Tomato base topped with roasted chicken, speck, spanish onion, pineapple and mozzarella, finished with BBQ sauce

THE GREEK

Tomato base topped with slow braised lamb, tomatoes, spanish onion and mozzarella, finished with cucumber and tzatziki

SUPREME

Tomato base topped with smoked leg ham, pepperoni, mushroom, capsicum, pineapple, olives, onion and mozzarella

CALZONE

CACCIATORE

Wood oven pizza folded dough filled with leg ham, pepperoni, mozzarella, mushroom, roasted capsicum and olive, finished with a Napoli sauce

KIDS

PASTA BOLOGNESE

CREAMY CHEESE PASTA

CHICKEN NUGGETS & FRIES

SEASONED SALT N PEPPER SQUID & FRIES

KIDS HAM & PINEAPPLE PIZZA

KIDS CHEESE PIZZA

Please notify staff of any food allergies and dietary requirements

All prices are GST inclusive | [no separate accounts please](#)
Gf – gluten free | v – vegetarian

Please ask your service attendant for the daily specials

1.5v

8.9v

15.0

13.5v

11.0v

15.9v

9.9v

14.9v

14.9v

14.9

14.9

3.0

22.9

24.5v

28.0

25.9

25.9

28.5

26.9

28.5

26.0v

22.5

6.0

26.5

26.9

28.9

18.9gf v

6.0

6.0v

6.0

25.9v gf

27.9gf

28.9gf

34.9

31.9

32.9

35.9gf

36.9

31.9

31.5

29.5

9.0v gf

9.5v

8.5v

9.9v

4.5

23.0v

23.9

25.9v

30.0

26.9

27.5

27.5

29.0

27.9

10.0

9.5

10.0

12.9

14.5

13.9

SPARKLING & CHAMPAGNE

Petes Pure Prosecco Euston, NSW	150ml	250ml	BTL	7.0	28.9
Lois Sparkling Blanc de Blanc Adelaide Hills				8.0	36.0
Bird in Hand Sparkling Pinot Noir Adelaide Hills				10.0	42.0
Mollydooker Sparkling Shiraz McLaren Vale				11.5	45.0
Moet Imperial Champagne Brut France					95.0

WHITES RIESLING

Hentley Farm Riesling Eden Valley	150ml	250ml	BTL	8.5	12.5	37.5
Sevenhill “Inigo” Riesling Clare Valley				9.0	13.0	39.0
Rockford Riesling Eden Valley				9.9	13.9	45.0

SAUVIGNON BLANC

Oatley Sauvignon Blanc Margaret River	150ml	250ml	BTL	8.0	12.0	36.0
Simon Tolley Sauvignon Blanc Adelaide Hills				8.5	12.5	37.0
Squealing Pig Sauvignon Blanc New Zealand				9.0	13.0	39.0
Shaw + Smith Sauvignon Blanc Adelaide Hills				12.0	15.6	47.0

WHITE VARIETALS

Woodstock Little Miss Collett Moscato 500ml McLaren Vale	150ml	250ml	BTL	7.0	14.0	28.0
Mars Needs Moscato Riverland				8.0	12.0	35.0
Chalk Hill Fiano McLaren Vale (crisp & dry)				9.0	12.5	36.0
Longview Pinot Grigio Adelaide Hills				9.0	12.5	36.0
Pike & Joyce Pinot Gris Adelaide Hills Lenswood				9.5	13.0	39.0

CHARDONNAY

Chapel Hill Chardonnay McLaren Vale	150ml	250ml	BTL	8.9	12.0	36.0
Hugh Hamilton “The Scallywag” Chard McLaren Vale				9.5	13.0	39.0

REDS ROSE | PINOT NOIR

Hugo Rose McLaren Vale	150ml	250ml	BTL	7.5	11.5	34.0
Pike & Joyce “Vue Du Nord” Pinot Noir Adelaide Hills				9.5	13.0	39.0
Longview Rose Adelaide Hills				9.5	13.5	40.0
Rockford Alicante Bouchet Rose Barossa				11.5	15.0	45.0

RED VARIETALS

Geoff Merrill Cabernet Shiraz McLaren Vale	150ml	250ml	BTL	8.0	12.0	36.0
Pawn Wine Co Tempranillo Adelaide Hills				9.0	12.5	37.0
Turkey Flat Butchers Block GSM Barossa				9.5	12.9	38.0
Dutschke Merlot Barossa				10.0	13.0	40.0
Coriole Sangiovese McLaren Vale				10.0	14.0	42.0
Mollydooker Two Left Feet Shiraz Cab Merlot McLaren Vale				10.5	13.5	39.5
Rockford Moppa Springs GSM Barossa				-	-	65.0

CABERNET SAUVIGNON

Chalk Hill “Luna” Cabernet Sauvignon McLaren Vale	150ml	250ml	BTL	8.0	12.0	36.0
Fox Creek Cabernet Sauvignon McLaren Vale				8.5	11.5	34.0
Wynns “The Banker” Cabernet Sauvignon Coonawarra				9.0	12.5	37.0

SHIRAZ

Chalk Hill “Luna” Shiraz McLaren Vale	150ml	250ml	BTL	8.0	12.0	36.0
Hugo Shiraz McLaren Vale				9.5	12.5	37.0
Pennys Hill “Crackling Black” Shiraz McLaren Vale				9.9	13.0	39.0
Pilots View Shiraz McLaren Vale				10.0	14.0	42.0
Pepperjack Shiraz Barossa				11.0	15.5	46.0
Mollydooker “Boxer” Shiraz McLaren Vale				11.0	15.5	47.0
Rockford Basket Press Shiraz Barossa				N/A	N/A	120.0

HOUSE WINE

Angove Shiraz Cabernet	150ml	250ml	BTL	7.0	8.3	25.0
Angove Semillon Sauvignon Blanc				7.0	8.3	25.0

LOCAL AND IMPORTED BEER

<u>LOCAL</u>	<u>CRAFT</u>	
James Boags Premium Light	6.9	Stone & Wood Pacific Ale 9.5
West End Draught	7.5	Prancing Pony Pale Ale 10.0
Carlton Draught	7.5	Prancing Pony Sunshine Ale 10.0
Hahn Super Dry	8.0	Prancing Pony Amber Ale 10.0
James Boags Premium	8.5	Prancing Pony Magic Carpet Ride 12.0
Cooper Stout	8.5	Prancing Pony Hopwork Orange APA 10.0
Cooper Pale Ale	8.5	Prancing Pony India Red Ale 12.0
Coopers Sparkling Ale	8.5	
Crown Lager	9.9	<u>IMPORT</u>
		Peroni Legara (Mid strength) 8.0
		Heineken 9.0
		Peroni Nastro Azzuro 9.0
		Corona 9.0

CIDERS

The Hills Cider Company Adelaide Hills ~ Pear or Apple	9.0
Hillbilly Apple Cider	9.0
Somersby Blackberry	9.5
Brookevale Alcoholic Ginger Beer	9.0

WATER

Purezza Sparkling Water	4.0
Purezza Still Water	2.0
Cool Ridge Spring Water	4.9
Schweppes Australian Sparkling Mineral Water	4.9
Schweppes Indian Tonic Water	4.9

NON ALCOHOLIC

SOFT DRINK	gl 4.5
Cola diet cola lemonade solo raspberry	
Lemon, Lime & Bitters Soda, Lime & Bitters	gl 4.9
JUICE	gl 5.0
Orange apple juice pineapple mango cranberry grapefruit tomato	
ICED TEA	gl 5.0
Lemon green peach	
GINGER BEER	gl 5.0
ITALIAN FLAVOURED WATER	
Limonata Aranciata Rossa Chinotto	btI 5.5

SMOOTHIES

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

COCKTAILS

COCKTAILS JUGS -1 LITRE	28.9
TROPICAL BREEZE	15.5
Bacardi, triple sec, vodka, fresh mango juice, lemon & mango sorbet, grenadine	
ESPRESSO MARTINI (not available in jugs)	15.5
Kahlua, vodka, fresh shot of espresso, sugar syrup	
COSMOPOLITAN (not available in jugs)	13.9
Vodka, cointreau, lime wedges & cranberry juice shaken with ice	
PIMMS PUNCH	13.9
Pimms, ice, lemonade, cucumber, mint, orange and strawberries	
MOJITO	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>	
LONG ISLAND ICED TEA (not available in jugs)	18.0
Vodka, white rum, gin, triple sec, lemon juice & cola	
APEROL SPRITZ	15.0
Campari aperol, prosecco, soda, fresh orange, ice	
SPARKLING SANGRIA	13.9
Triple sec, sparkling shiraz, orange juice lemonade, orange, apple, mint, strawberry, ice	
GINGER NEGRONI SPICED (not available in jugs)	15.5
Sailor Jerry, campari, sweet vermouth, dash of ginger ale	
TANQUARY SLOW (not available in jugs)	14.0
Tanquary gin, strawberries, lime, tonic water	