

DRINKS

SPARKLING & CHAMPAGNE:

	Glass	Bottle
Lois Sparkling Blanc De Blanc (Adelaide Hills)	\$9.90	\$38.0
Mollydooker Sparkling Shiraz (McLaren Vale)	\$12.0	\$48.0
Bird In Hand Sparkling PN (Adelaide Hills)	N/A	\$45.0
Bird In Hand Sparkling (Piccolo)	N/A	\$14.0
Moet Imperial Champagne (Brut France)	N/A	\$95.0

RIESLING:

	150ml	250ml	Bottle
Rockford (Eden Valley)	\$11.0	\$14.0	\$45.0
Riley’s Old Vine (Eden Valley)	\$10.0	\$13.0	\$43.0

SAUVIGNON BLANC:

	150ml	250ml	Bottle
McPherson (Victoria)	\$11.0	\$13.0	\$32.0
Squealing Pig (New Zealand)	\$11.0	\$13.5	\$44.0
Shaw & Smith (Adelaide Hills)	\$12.0	\$14.0	\$45.0

SHIRAZ:

	150ml	250ml	Bottle
Rockford Basket Press (Barossa Valley)	N/A	N/A	\$180.0
Mollydooker Boxer (McLaren Vale)	\$13.0	\$15.0	\$47.0
Hugo (McLaren Vale)	\$11.0	\$13.0	\$42.0
Pepperjack (Barossa Valley)	\$12.0	\$14.0	\$45.0
Villain & Vixen (Barossa Valley)	\$10.0	\$12.5	\$38.0

WHITE VARIETALS:

	150ml	250ml	Bottle
McPherson Pink Moscato (Victoria)	\$10.0	\$12.0	\$30.0
George May Chardonnay (McLaren Vale)	\$12.0	\$14.0	\$45.0
Pike & Joyce Pinot Gris (Adelaide Hills)	\$12.0	\$14.0	\$45.0

RED VARIETALS:

	150ml	250ml	Bottle
Hugo Rose (McLaren Vale)	\$11.0	\$14.0	\$42.0
Bird In Hand Pinot Rose (Adelaide Hills)	\$11.0	\$14.0	\$42.0
Rockford Alicante Rose (Barossa Valley)	\$14.0	\$16.0	\$50.0

	150ml	250ml	Bottle
Red Label Pinot Noir (Adelaide Hills)	\$11.0	\$12.5	\$40.0
K1 Tempranillo (Adelaide Hills)	\$12.0	\$14.0	\$45.0
Mollydooker Two Left Feet Shiraz Merlot Cabernet (McLaren Vale)	\$12.0	\$14.0	\$45.0
Leconfield Merlot (Coonawarra)	\$11.0	\$13.5	\$39.0
Rockford Moppa Spring GSM (Barossa Valley)	N/A	N/A	\$65.0

HOUSE WINES:

	150ml	250ml	Bottle
White	\$8.5	\$9.5	\$29.0
Red	\$8.5	\$9.5	\$29.0

SPIRITS:

House - \$10 | Premium - \$14 (Mixers - From \$1)
(Ask our staff for available selections)

CIDERS:

Hills Cider- Apple Pear	\$10.5
Somersby Blackberry	\$10.0
Brookvale Union Ginger Beer	\$10.0

TAP BEERS:

(Ask our staff for available selection)
Pint - \$10 | Imperial Pint - \$14

LOCAL:

James Boags Light	\$8.9
Carlton Draught	\$8.9
Hahn Super Dry	\$8.9
Furphy Refreshing Ale	\$8.9
Asahi	\$9.0
Coopers Original Pale Ale	\$9.0
Great Northern (Original Crisp)	\$9.0
James Boags Premium Lager	\$9.9
Coopers Sparkling Ale	\$9.9
Little Creatures Pale Ale	\$10.0
Craft Beer (Ask staff for available selection)	\$10.0
Crown Lager	\$10.0

IMPORT:

Heineken	\$9.9
Stella Artois	\$9.9
Corona Extra	\$10.0

MILKSHAKES :

Vanilla Chocolate Strawberry Banana Caramel	\$7.5
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SPIDER :

Vanilla Chocolate Strawberry Lime	\$7.0
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NON-ALCOHOLIC:

Cool Ridge Still Water 600ml	\$4.0
Santa Vittoria Still Mineral Water (500 ml)	\$4.5
Santa Vittoria Sparkling Water (250 ml - \$4.5 500 ml - \$5.0 1L - \$8.9)	
Italian Sparkling (Chinotto Aranciata Aranciata Rossa)	\$5.0
Iced Tea - Lemon Peach	\$5.0
Alcohol Zero Beer	\$7.0

POST MIXED:

Coke Lemonade Solo Soda	-	Gls - \$4.5 Jug - \$12.0
Lemon Lime Bitters Raspberry	-	Gls - \$4.9 Jug - \$14.0

BOTTLE | CAN:

Coke Diet Coke No Sugar Coke Sunkist	\$4.9
Bottle - Ginger Beer (Non-Alcoholic)	\$6.0
Bottle - Pepsi Pepsi Max Solo	\$6.0

SMOOTHIES: (Add Protein Powder +\$2)

Mixed Berry	\$9.5
Mango Tango	\$9.5
Coconut Mango	\$9.5

JUICES BY BOTTLE: Ask for available flavour \$5.5

Spring Valley Juices	
Pop Top Fruit Juices	
Noah's Creative Juices	

JUICES BY GLASS : \$5.9

Orange Apple Pineapple Mango Cranberry Grape fruit Tomato	
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STRAND COCKTAILS : \$18.0

Mojito, Daiquiri or Margarita Your Way (Original Strawberry Passionfruit Watermelon)	
Espresso Martini (+\$2 Caramel or Butterscotch)	
Mango Bomb	
The Green Touch	
Sex On The Beach	
Long Island Iced Tea	
Spicy Margarita	
Midori Illusion	
Lychee Martini	
Pina Colada	
Tropical Breeze	
Aperol Spritz	\$15
Pimm’s Punch	\$15

BYO CORKAGE- \$15

FOOD MENU

STARTERS

GARLIC BREAD (v) House made wood oven bread & garlic butter	\$8.90
BRUSCHETTA ROMANA (v) Wood oven bread, marinated tomatoes & sweet basil (Add buffalo mozzarella - \$4)	\$13.90
DUKKAH (gfo) Toasted turkish bread, roasted nuts, seeds, middle eastern spices, balsamic reduction & olive oil	\$12.90
DIPS (gfo, vo) 2x house made dips marinated kalamata olives & toasted pita bread	\$16.90
ARANCINI (v) Pumpkin and fetta arancini, creamy mushroom sauce & rocket	\$16.90
STICKY PORK BELLY Twice cooked pork belly, sticky honey soy, rocket & pickled red cabbage	\$17.90
SAGANAKI (v) Grilled goat cheese, roasted pear & rocket	\$15.90

BURGERS

GRILLED CHICKEN BURGER Toasted brioche bun, marinated chicken tenderloin, sliced tomato, chilli mayo, cheese, lettuce, onion, gherkin & a side of fries	\$26.90
HALLOUMI BURGER (v) Toasted brioche bun, sliced beetroot, grilled halloumi, aioli, onion, mixed leafs, tomato & a side of wedges	\$23.90

SALADS

SALT & PEPPER SQUID (gfo) Salt and pepper squid, salad greens, tomato, spanish onion, cucumber, balsamic vinaigrette & lemon	\$29.90
MEDITERRANEAN CHICKEN (gfo) Crispy chicken, salad greens, tomato, spanish onion, cucumber, corn, house made mustard sauce & balsamic vinaigrette	\$27.90
SQUICKEN (gfo) Salt and pepper squid, crispy chicken, salad greens, tomato, spanish onion, cucumber, corn, house made mustard sauce & balsamic vinaigrette	\$29.90
QUINOA SALAD (V, gf) Tri colour quinoa, salad greens, roasted pumpkin, beetroot, danish fetta, toasted walnuts & in a lemon dijon dressing	\$23.90
ROMAN SALAD (gfo) Baby cos lettuce, grilled bacon, grilled chicken tenderloin, boiled egg, shaved parmesan, croutons & caesar dressing	\$27.90

RISOTTOS

SEAFOOD PAELLA (gf) Plump arborio rice, squid, prawns, mussels, chorizo, garlic, chilli, onion, saffron stock & napolitana	\$31.90
QUATTRO STAGIONI (v, gf) Plump arborio rice, capsicum, artichoke, garlic, chilli, spinach & napoli sauce.	\$26.90

MAINS

TASMANIAN SALMON (gf) Pan seared oven baked salmon, rosemary potato, sauted greens & lemon butter sauce	\$35.90
CHARGRILLED CHICKEN BREAST (gf) Marinated in portuguese spiced tomato & apple chutney, creamy potato mash, charred greens topped with chimichurri	\$34.90
PORK BELLY (gf) Chargrilled oven baked pork belly, parsnip puree, tomato and apple chutney, dark pork jus & pickled cabbage	\$33.90
LAMB SHANKS (gf) 10-hour slow cooked lamb shank, sweet potato mash, charred leek, & red wine jus	\$30.90
BEEF CHEEKS (gf) Slow cooked braised beef cheeks, potato mash, seasonal greens, & beef jus	\$33.90
BLACK ANGUS (gf) Creamy cauliflower puree, chargrilled prawns, rosemary beef jus & herb oil	\$34.90
MOROCCAN CURRY Slow braised beef, mediterranean spiced risoni with onion, capsicum, parsley, garlic & mint yogurt	\$32.90
CHICKEN SCHNITZEL In-house made schnitzel served with a mushroom sauce or gravy with a side of chips and salad	\$27.90
PASTAS Gluten free +\$4	
SPAGHETTI BOLOGNESE Tossed in traditional beef tomato sauce with sweet basil	\$23.90
AGLIO E OLIO Spaghetti tossed with chicken tenderloin, bacon, olive oil, garlic, pine nuts, chilli, parmesan & herbs	\$26.90
PENNE MONTE SILVANO Penne tossed with chicken, bacon, spinach, garlic, almonds & cream	\$26.90
PAPPARDELLE ZUCCA (v) Artisan fresh made pappardelle tossed with roasted pumpkin, spinach, pine nuts & pesto cream sauce	\$24.90
GNOCCHI RAGU Butter soft gnocchi tossed with 8 hour slow cooked lamb shoulder in a red wine napoli sauce & herbs	\$28.90
SUGO DI GRANCHIO Spaghetti tossed with wild caught crab meat, chili, garlic, vodka, herbs & rose sauce	\$29.90
MARESTELLA Spaghetti tossed with squid, prawns, mussels, marinated tomato, herbs, chilli, garlic, olive oil & house napolitana	\$31.90
GNOCCHI POLLO Buttered soft potato gnocchi, tossed with chicken, sun dried tomato, spinach, creamy pesto sauce & garlic	\$28.90
PAPPARDELLE GAMBERI Artisan fresh pappardelle tossed with prawn, chilli, garlic, spinach, herbs, white wine & rose sauce	\$30.90
GNOCCHI PRIMAVERA (v) Gnocchi, olive oil, chilli, fetta, capsicum, veg stock, garlic, herbs & spinach	\$26.90

PIZZAS From our wood oven | Gluten free base +\$5

CAPRICCIOSA Mozzarella, ham, cheese, black olive, artichoke & napoli sauce	\$26.90
PROSCIUTTO Napoli sauce, mozzarella, rocket, prosciutto & shaved parmesan	\$27.90
PIZZA MARE Napoli sauce, mozzarella, garlic, prawn, squid & mussels	\$29.90
MEAT LOVERS Bacon, ham, pepperoni, chicken, mozzarella & napoli sauce	\$28.90
MARGHERITA (v) Mozzarella, buffalo cheese & sweet basil	\$26.90
LEG HAM Smoked leg ham, pineapple, mozzarella & napolitana	\$27.90
ZUCCA (v) Napolitana, pumpkin, baby spinach, capsicum, fetta, olives & mozzarella	\$26.90
TONY SOPRANO Pepperoni, buffalo mozzarella & basil	\$27.90
BBQ CHICKEN Roasted chicken, bacon, spanish onion, pineapple, mozzarella & BBQ sauce	\$28.90
THE GREEK Slow braised shoulder lamb, marinated tomatoes, spanish onion & mozzarella finished with tzatziki	\$27.90
SUPREME Smoked leg ham, pepperoni, mushroom, capsicum, pineapple, olives & spanish onion mozzarella	\$29.90
CALZONE CACCIATORE Wood oven pizza folded dough filled with leg ham, pepperoni, mushroom, capsicum, olives, onion & mozzarella.	\$29.90

KIDS MEAL | Kids under 12 years only

Nuggets & fries	\$15.50
Pasta bolognese	\$14.50
Salt and pepper squid & fries	\$16.00
Creamy cheese pasta	\$12.50
Cheese pizza	\$14.90
Ham, cheese, pineapple, pizza	\$16.00
Chicken and cheese burger with fries	\$16.90
<i>(All kids meal includes small soft drink or juice or Single Scoop Gelati)</i>	

SIDES

GREENS (v) Sauteed mixed greens, garlic oil & almond flakes	\$10.90
FRIES (v) Shoestring fries, strand seasoning & tomato sauce	\$9.90
WEDGES(v) Sour cream & sweet chilli	\$10.90
GARDEN SALAD (v) Fresh mix leaf, onion, cucumber, tomato & balsamic vinegar	\$9.90