



STARTERS

GRILLED HALOUMI SLIDERS (3) (V) **\$18**
Served with a balsamic beetroot relish and lettuce

CHEESEBURGER SLIDERS (3) **\$18**
Beef sliders with Jack cheese, pickle and tomato relish

SALT AND PEPPER SQUID (GF) **\$18**
Served with fresh lemon on a bed of leaves and a side of tartare

ARANCINI (5) (V) **\$17**
House made pumpkin and sage arancini with garlic aioli

CHICKEN SKEWERS (3) (GF) **\$18**
Chicken breast skewers marinated in adobo chipotle & served with aioli

LAMB SKEWERS (3) (GF) **\$19**
Marinated in olive oil, garlic & mediterranean herbs served with tzatziki

DUCK SPRING ROLLS (4) **\$19**
Served with sweet chilli sauce

A PLATTER OF ANY 3 OF THE ABOVE FOR \$49

SOUP OF THE YEAR (don't worry, we change it occasionally!) **\$10**
Please ask one of our friendly staff for today's selection

GARLIC BREAD **\$8**
Add cheese **+\$2**

BOWL OF CHIPS (GF) **\$10**

WEDGES (GF) **\$11.5**

COMMIE WEDGES (GF) **\$15**
With sweet chilli, bacon & spring onion, topped with parmesan & sour cream

FRANKLIN HARBOUR OYSTERS



Natural (6) **\$19** | (12) **\$32** Japanese (6) **\$21** | (12) **\$34**
Kilpatrick (6) **\$22** | (12) **\$36** Mornay (6) **\$22** | (12) **\$36**

Proudly supplied by Shuck Me Oysters

MAINS

SALT AND PEPPER SQUID (GF) **\$26**
Eyre Peninsula squid, tossed in house made seasoning, fried and served with chips, garden salad and tartare

BEER BATTERED FISH & CHIPS **\$25**
Freshly battered Eyre Peninsula cold water Gummy, served with chips and tartare

LOCAL KING GEORGE WHITING **S \$27**
Choice of battered, crumbed or grilled (GF) **L \$39**
& served with chips, garden salad, lemon and tartare



SPENCER GULF SEAFOOD PLATTER (for 2-3 people) **\$125**

1 dozen Franklin Harbour oysters (2x halves of choice),
3 pieces of crumbed King George whiting, 4 fresh king prawns,
salt & pepper squid, a steamed black Kinkawooka mussel & seafood
bouillabaisse, along with garlic bread, chips and garden salad

EYRE FISHERMAN'S BASKET **\$39**

Salt & pepper squid, 3 fresh king prawns, 2 beer battered
King George whiting fillets, chips & garden salad

CHICKEN SCHNITZEL (300g) **\$22**

Double crumbed chicken breast served with garden salad and chips

BEEF SCHNITZEL (300g) **\$24**

Tender beef schnitzel served with garden salad and chips

LAMB & MANGO SALAD (GF) **\$28**

Mediterranean lamb, tossed in salad greens, with cucumber,
tomato & red onion, topped with mango salsa

HALOUMI, PUMPKIN AND WALNUT SALAD (GF/V) **\$25**

Roast pumpkin & walnut pieces with cherry tomatoes, cucumber
and grilled haloumi, with a light balsamic and olive oil dressing

AUSSIE CHEESEBURGER **\$24**

Ground beef patty with cheddar, caramelised onion,
bacon, tomato, lettuce & tomato relish, with chips & tomato sauce

VEGAN BURGER (VGN) **\$24**

Australian made plant based vegan patty with beetroot, pineapple,
tomato, lettuce & tomato chutney, with chips & tomato sauce

BANGERS AND MASH (GF) **\$24**

SA Slape & Sons thick beef sausages, served on house made mash,
topped with onion gravy and peas

LAMB SHANK (GF) **\$27**

Slow cooked in red wine jus and served on
house made mash, topped with steamed broccolini

250g EYE FILLET (GF) **\$38**

Pan seared then oven baked and served on a creamy bed of mash
with broccolini, roast carrots and red wine jus

500g T-BONE (GF) **\$55**

Grain Fed SA T-Bone, served with Greek style salad, chips and red wine jus

CHICKEN AND CHORIZO RISOTTO (GF) **\$26**

Deglazed with white wine and vegetable stock, with slivered tomato,
spring onion, parsley and baby spinach

VEGETABLE CURRY (VGN, GF) **\$24**

Seasonal vegetables cooked in a blend of smoked paprika, garam masala,
with hints of ginger and garlic, served with basmati rice and papadum

SAUCES

Gravy | Mushroom | Peppercorn | Dianne | Jus **\$3.5** (All GF)
Parmigiana | Hollandaise | Kilpatrick **\$5**
Garlic Cream Sauce **\$5** (Add prawns **\$6.5**)

SIDES

GARDEN SALAD	\$5	MASH	\$4.5
GREEK STYLE SALAD	\$7	DINNER ROLLS	\$3.5 \$6.5
ROAST VEG	\$5	Baked and served with butter choose from 2 or 4	

