



CAFÉ + BAR + KITCHEN

DINNER SPECIALS

PARSNIP SOUP [V] [ALT. GF]

13.9

A creamy roasted parsnip soup served in a crusty handmade bread tureen garnished with Cajun spiced almonds.

'15 Somerled "Steeple Chase" Chardonnay | 10.5

TURMERIC CAULIFLOWER ON COUSCOUS SALAD [VE]

14.9

Oven roasted turmeric cauliflower on giant couscous tossed in fresh parsley, mint, tarragon & coriander.

+ Add warm 12 hour cooked chermoula marinated lamb | 8.0

'16 Sidewood Estate Sauvignon Blanc | 9.9

DUO OF WURSTS

20.9

Seared bratwurst and cheese kransky sausage served with creamy mustard potato bake, sauerkraut, red wine sauce and mustards.

Weihenstephan Dunkel 500ml | 14.5

SALT & PEPPER SQUID WITH ASIAN SALAD

22.9

Szechuan salt & pepper squid served with a raw salad of carrots, capsicum, fresh coriander, mint, bean sprouts crunchy shallots, peanuts & sweet chilli dressing with fresh Adelaide Hills lime.

NV La Gioiosa Prosecco Superiore DOCG | 8.0

ROAST SIRLOIN BEEF

23.9

Roasted prime sirloin beef served on kipfler potato & chorizo crush, creamed horseradish & roasted heirloom carrots.

+ Add mushroom sauce | 3.5

+ Add 5 garlic prawns | 7.9

'13 The Willows Cabernet Sauvignon | 9.9

HAUS CHICKEN SCHNITZEL

23.9

Lightly crumbed with sage & onion served with beer battered chips, Haus mushroom sauce & garden salad.

+ Add parmigiana topping | 4.5

+ Add 5 garlic prawns | 7.9

Weihenstephan Original Lager 500ml | 14.5

FISH & CHIPS - COORONG MULLET

25.5

Fisherman direct beer battered Coorong Mullet (3 fillets) served with garlic aioli, Haus fries and garden salad.

'16 Pikes "Traditionale" Riesling | 8.5

BEERS OF THE MONTH | ON TAP

Pirate Life Pale Ale

Pirate Life Mosaic IPA

Pirate Life Stout

Prancing Pony India Red Ale

Little Creatures IPA

Little Creatures Rogers (Mid Strength)

Hofbräu Marzen

Weihenstephan Original

Weihenstephan Hefeweizen

Weihenstephan Dunkel

Hahn Super Dry

Kelly Brothers Apple Cider

"Underberg" is an alcoholic drink to help with digestion after your meal.

A soothing herbal speciality from Rheinberg made up of herbs from 43 countries – A must try!

[GF] = Gluten Free

[V] = Vegetarian

[VE] = Vegan

Please note

Only 1 account per table

No split payments

10% Surcharge

Sundays & Public Holidays

LUNCH

Monday to Friday

11.30am to 5pm

Saturday & Sunday

12pm to 5pm

DINNER

Monday to Sunday

5pm to late