

## SOUP OF THE DAY [V] [ALT. GF]

13.9

Roasted tomato soup served in a crusty handmade bread tureen garnished with Adelaide hills goats curd & crispy basil

'16 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. [contains nuts]

+ Add warm 12 hour cooked chermoula marinated lamb | 8.0

'17 Sidewood Estate Sauvignon Blanc | 9.9

## KANGROO ISLAND FREE RANGE PORK SCOTCH [ALT GF]

23.9

250gm of sweet & tender slow braised Kangaroo Island corned pork scotch served on a bed of Chorizo & Kipfler crush, blanched broccolini with a side of Haus creamy mushroom sauce.

'13 The Willows Cabernet Sauvignon | 10.5

## DUO OF WURSTS

22.9

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

Weihenstephan Dunkel 500ml | 14.5

## HAUS CHICKEN SCHNITZEL

24.9

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

+ Add parmigiana topping | 4.5 + Add 5 garlic prawns | 9.9

Weihenstephan Original Lager 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

## FISH & CHIPS | COORONG MULLET

25.9

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

'16 Pikes "Traditionale" Riesling | 9.0

## BEERS OF THE MONTH | ON TAP

Prancing Pony Indie Kid Pilsener

Prancing Pony Sunshine Ale

Pirate Life Pale Ale

Pirate Life Ruby Red IPA

Pirate Life West Coast IPA

Rotating Apple Cider Tap

Weihenstephan Original Lager

Weihenstephan Hefeweizen

Weihenstephan Dunkel

Little Creatures IPA

Little Creatures Rogers (Mid Strength)

Hahn Super Dry

*"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