

pots dukkah	8.00
rocket and basil pesto	6.00
hummus	8.00
warm marinated olives	6.00
mushroom, walnut pate	8.00
spiced crisp whitebait	8.50
chorizo con manzana y la sidra	8.50
duck rillettes	9.00
panfried haloumi	8.00
arancini- pumpkin and parmesan	8.00
hot and sour chicken wings	8.00
duck and mushroom spring roll	12.00

Let us feed you!

Pots \$15pp

Plates \$45pp

Both \$58pp

*min 2 people
essential for groups of 10+*

3 dish degustation

\$45pp

Including wines

Min 2 people

Ask your waiter for details

share plates

chilled baked eggplant, coconut yoghurt, pomegranate	12.00
polenta, heirloom tomato, pesto, feta	16.00
maple roasted pumpkin, goats curd, macadamia	18.00
octopus terrine, potato lemon caper salad	18.00
vietnamese fried garfish, nouc cham, asian salad	19.50
crisp soft shell crab, fried chilli, garlic, shallot	23.00
mchuzi wa samaki- swahilli style seafood stew, rice	21.00
grilled squid, black bean & chorizo salad, avocado salsa	19.50
nam jim spicy chicken, fresh herbs, roasted peanuts	19.50
five spice braised duck leg, asian greens, master stock	25.00
goat curry, rice, date & mango chutney	24.50
wild boar ragu, potato gnocchi, parmesan	24.50
cider braised pork belly, apple slaw	25.00
charred kangaroo , beetroot, orange, roast nuts	25.00
slow cooked beef cheeks, pickled ginger, sprouts	28.00

For the forward thinker!

15 hour braised lamb shoulder or
black angus brisket
served with duck fat potatoes,
roast vegetables, greens \$140.00
serves 4 (min 36 hour notice)

Beers

Coopers Pale Ale 8.00

Corona 9.00

Heinekin 9.00

Peroni Leggera 9.00

Brew Boys Schweinhund 10.00

Brew Boys Maiden Ale 10.00

Prancing Pony Amber Ale 10.00

Prancing Pony sunshine Ale 10.00

Stone and Wood Pacific Ale 10.00

Prancing Pony Black 10.00

Hills Cider Co. 8.00

Apple, Pear ,

Apple & Ginger

Soft Drinks

Lemon Lime Bitters 6.00

Soda Water 5.00

Tonic Water 5.00

Coke 5.00

Coke Zero 5.00

Lemonade 5.00

Ginger beer 5.00

Quench fruit extracts 6.00

Lemon, Lime, Peach,

Blood orange, Raspberry.

Elderflower

Fortifieds + Dessert Wines

Magpie Springs Botryits

Semillon 10.00

Australian Tawny Port 8.50

Pedro Ximenez Sherry 8.50

Cognac 12.00

Montenegro 12.00

Spirits 8.00

Vodka, Bourbon

Gin, Brandy

Tequila, Scotch

Bacardi, Pimm's

Pernod

ROSE

Charles Melton Rose of Virginia '15	Barossa	11.5	23	46
A'Mano Rosato '15	Italy	10	20	40

REDS

		Glass	½ bottle	Bottle
Dalrymple Pinot Noir '15	Tasmania	12.5	25	50
Murdoch Hill Pinot Noir '14	Adelaide Hills			68
La Mura Nero d'Avola '15	Sicily	11.5	23	46
Running with Bulls Tempranillo '15	Barossa	10	20	40
Matriach & Rogue Tempranillo '14	Clare Valley			50
Vigna Bottin Sangiovese '14	McLaren Vale	11.5	23	46
El Desperado Temp. Shiraz . Sangiovese '15	Adelaide Hills	11.5	23	46
Erin Eyes Malbec '14	Clare Valley			48
Hesketh 'Negroamaro' '15	Barossa	12	24	48
Torzi Matthews 'Schist Rock' Shiraz '15	Barossa	10	20	40
Dutschke 'Gods Hill Road' Shiraz '14	Barossa			52
Charles Melton 'The Kirche' Shiraz Cabernet	Barossa			65
Hither & Yon Cabernet Sauvignon '15	McLaren Vale	11.5	23	46
Cape Barren Native Goose GSM '13	Mc Laren Vale			48
Truffle Hunter 'Leda' Barbera d'Asti '14	Italy			50

Red Wine of the Month!

Chain of Ponds Novello Dolcetto Shiraz '16 Adelaide Hills \$10.00gl \$40.00 Btl

SPARKLING

		Glass	½	Bottle
			Bottle	
Dunes & Greene NV Chardonnay Pinot Noir	South Australia	7		30
Jansz Chardonnay Pinot NV	Tasmania	11.5		50
Pol Roger NV Champagne	France			95
La Prova Proseco	King Valley	10		45
Di Giorgio 'Lucindale' Sparkling Merlot	Coonawarra	12		12 _(200ml)

WHITES

Skuttlebutt Sauvignon Nuovo (Muscato Style)'15	Margaret River	8.5	18	36
'Shut the gate' Riesling '15	Clare Valley	11.5	22.5	45
Willoughby 'Ironrock' Riesling '15	Albany <u>WA</u>			60
Hardys 'Hand Crafted' Fiano '15	Adelaide Hills	11.5	22.5	45
The 'Local' Golding Sauvignon Blanc '16	Adelaide Hills	11.5	22.5	45
Brokenwood Semillon '15	Hunter Valley	10	20	40
Paracombe Pinot Gris '16	Adelaide Hills	10.5	21	42
Fox Gordon 'Charlottes Web' Pinot Grigio '16	Adelaide Hills	10.5	21	42
El Desparado Pinot Grigio '16	Adelaide Hills			42
Pawn Wine Co. Gruner Vetliner '16	Adelaide Hills			48
Hill-Smith Estate Chardonnay '15	Adelaide Hills	11.5	23	46
Vigna Bottin Vermentino '15	McLaren Vale	12	24	48

White Wine of the Month!

Domain Sophie Claire Riesling Eden Valley/Adelaide Hills

\$50.00 Btl

House Classics \$15-

Cosmopolitan Vodka, lime, sugar syrup and cranberry juice

Espresso martini Shot of coffee, vodka, Kahlua and simple sugar

Old fashion Brown sugar, bitters, whiskey and orange peel

Caprioska vodka, lime and sugar

Mojito Lime, fresh mint, simple sugar and white rum

Martini: gin or vodka Your choice: dry or dirty and your favorite garnish

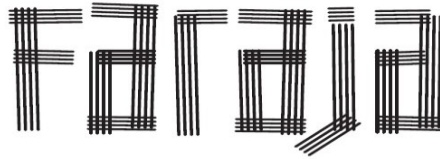
Negroni Gin, one part vermouth one part Campari, orange peel

Amaretto sour Almond liqueur, lemon juice, simple sugar and egg white

Mocktail (non alcoholic) A combination of juices (sweet or sour)

Genoa (non alcoholic) cucumber, mint, agave nectar, cranberry juice and soda water

Halifax (non alcoholic) a morning or afternoon refreshment with earl grey tea, chamomile tea, aromatic bitters, fresh lemon and honey



Signature cocktails \$15-

Southampton

Refreshing summer flavours of fresh apple juice, cucumber, 78 gin, quince bitters and a touch of elderflower essence topped up with champagne

Santorini

Combination of fresh mint, oranges, pomegranate juice, dry ginger and Pimms, served with dehydrated orange

Mombasa

Kenyan inspired flavours of chai, ginger and spiced rum, served with ginger sticks and cloves

Taipei

The house favourite; A refreshing oriental fusion of kaffir lime leaf, coriander, lemongrass, lime juice, palm sugar and vodka

Toblerone

Want something sweet but too full for dessert, we've got you chocolate, Frangelico, Kahlua and Baileys