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the table

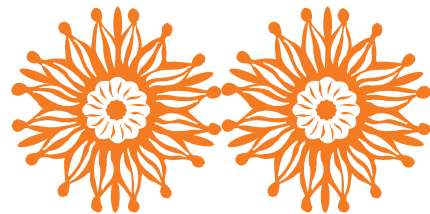


" One of the very nicest things  
about life is the way we must stop  
what ever it is we are doing and  
devote our attention to eating "

- Luciano Pavarotti



# Beverages



## *the Bean Bar...*

- 3.5 Cappuccino, Flat White, Latte
- 3.0 Long Black, Espresso
- 2.8 Macchiatto
- 4.0 Vienna Coffee, Mocha
- 4.5 Hot Chocolate, Chilli Hot Chocolate
- 4.0 Chai Latte

extra 0.7 ORGANIC SOY MILK / DECAF

extra 1.0 Mug upgrade

## *the Organic Leaf*

- 3.5 Pot for 1
- 4.5 Pot for 2
- English, Earl, Herbal teas - Peppermint, Green, Chamomile, Lemongrass & Ginger

## *the Milk Bar*

- 5.0 Chocolate, Coffee, Strawberry, Mocha, Caramel
- Milkshakes made with ice cream

## *the fizz*

- 4.0 FIZZ
- Coke, Diet Coke, Lemonade
- 4.0 FLAVOURED FIZZ
- Chinotto, Raspberry, Lemon, Passionfruit, Grapefruit, Italian Blood Orange
- Sparkling Mineral Water
- 3.5 THE HAIRY LEMON
- Great for the morning after
- Lemon flavoured Berocca in mineral water with ice and lemon

## *the Organic Juice Bar*

- 4.0 ORGANIC JUICE 300ml bottle
- Orange
- Strawberry, apple
- Apple
- Ginger, carrot, apple
- Cloudy apple
- Beetroot, apple, carrot
- Carrot, apple, celery
- Apple, blackcurrant

## *H<sub>2</sub>O Still or Sparkling*

- 6.0 Daylesford Still 750ml
- 6.0 Daylesford Sparkling 750ml

# the Hops



6.0	Cascade Light	Tasmania
7.0	Mountain Goat Steam Ale 100% Certified Organic	Victoria
7.5	Trumer Pilsner	Austria
7.5	Tappeto Volante	Italy
7.5	Corona	Mexico
7.0	Coopers Pale Ale	South Australia
7.0	James Boags	Tasmania
7.0	Crown Lager	Victoria

# the Table Wines

## G B *the Bubbles*

8.0	36	NV The Lane Vineyard 'Lois' Blancs de Blancs	Adelaide Hills SA
	51	'08 Deviation Road Methode Champenois Brut	Adelaide Hills SA
8.0	36	K1 Handcrafted Sparkling Salmon	Adelaide Hills SA
8.5	22	Black Chook Sparkling Shiraz 375ml	McLaren Vale SA

## *the White*

6.5	29	'09 Buller Moscato	Beverford VIC
8.5	39	'09 Deviation Road Pinot Gris	Adelaide Hills SA
	34	'08 Paracombe 'Holland Creek' Riesling	Adelaide Hills SA
7.0	33	'09 Longview 'Iron Knob' Riesling	Adelaide Hills SA
	30	'09 Nepenthe 'Tryst' Semillon Sauvignon Blanc	Adelaide Hills SA
6.5	29	'09 Woodstock Semillon Sauvignon Blanc	McLaren Vale SA
	35	'09 Babich Organic Sauvignon Blanc	Marlborough NZ
8.0	36	'09 Paracombe Sauvignon Blanc	Adelaide Hills SA
	45	'09 Shaw & Smith Sauvignon Blanc	Adelaide Hills SA
	42	'07 Protero Viogner	Adelaide Hills SA
8.0	34	'08 The Lane SV Unwooded Chardonnay	Adelaide Hills SA
8.0	34	'08 Penley Estate 'Aradia' Chardonnay	Coonawarra SA
	49	'06 Romney Park Reserve Chardonnay	Adelaide Hills SA
	41	'08 Hahndorf Hill Chardonnay	Adelaide Hills SA
8.5	39	'09 First Drop Arneis	Adelaide Hills SA
	40	'10 Coriole Fiano	McLaren Vale SA
	43	'08 Bruni Vermentino IGT	Tuscany, Italy

## *the Stickys*

5.5	28	Ralph Fowler Botrytis Viogner Sauvignon Blanc	Mt. Benson SA
6.5	38	Woodstock Botrytis Semillon 375 ml	McLaren Vale SA
8.5		Woodstock 'Very Old' Fortified min 20 yrs	McLaren Vale SA
8.5		Buller Muscat Fine Old	Beverford VIC



## G B *the Rosé*

28	'10 Woodstock Grenache Rosé	McLaren Vale SA
7.5	34 '09 Hahndorf Hill Trollinger / Lemberger Rosé	Adelaide Hills SA

## *the Red*

45	'08 Banks Road Pinot Noir	Bellarine VIC
56	'08 Romney Park Pinot Noir	Adelaide Hills SA
9.9	46 '09 Ashton Hills Piccadilly Valley Pinot Noir	Adelaide Hills SA
8.5	38 '05 Romney Park Merlot	Adelaide Hills SA
36	'07 Piste Merlot	Adelaide Hills SA
7.0	32 '08 Poggiotondo Rosso IGT	Tuscany, Italy
78	'05 Protero Nebbiolo	Adelaide Hills SA
41	'05 Giribaldi Nebbiolo Lange 'Conca D'oro DOC	Piemonte, Italy
49	'08 Nepenthe Tempranillo	Adelaide Hills SA
8.0	36 '08 Heartland Dolcetto / Lagrein	Langhorne Creek SA
7.0	32 '06 Bowhouse Tatu Shiraz Merlot	Adelaide Hills SA
32	'07 Bullant Cabernet Merlot	Langhorne Creek SA
6.5	30 '08 Woodstock Shiraz Cabernet	McLaren Vale SA
7.5	35 '08 Penley Estate Phoenix Cabernet Sauvignon	Coonawarra SA
39	'07 Woodstock Cabernet Sauvignon	McLaren Vale SA
38	'08 Glaetzer Wallace Grenache Shiraz	Barossa Valley SA
9.0	41 '08 The Lane SV Shiraz Viognier	Adelaide Hills SA
47	'07 Romney Park Shiraz	Adelaide Hills SA
7.5	35 '07 Sidewood Shiraz	Adelaide Hills SA
36	'08 Sevenhill 'Inigo' Shiraz	Clare Valley SA
8.5	38 '08 Maxwell 'Silver Hammer' Shiraz	McLaren Vale SA

## *the Reserve Reds*

49	'97 Maxwell 'Lime Cave' Cabernet Sauvignon	McLaren Vale SA
52	'09 Glaetzer Bishop Shiraz	Barossa Valley SA
55	'95 Maxwell 'Ellen Street' Shiraz	McLaren Vale SA
110	'01 Woodstock 'The Stocks' Reserve Shiraz	McLaren Vale SA

Corkage \$12.00

*Vintages may change without notice*

## *the Spirits*

8.0 each Pimms / Campari / Rosso Antico / Wild Turkey / Bombay Sapphire Gin / Bundaberg Rum / Havana Club Rum / St Anges Brandy / Absolut Vodka / Jim Beam / Jack Daniels / Ballantines / Scotch / Baileys / Tia Maria / Kahlua / Frangelico

10.5 each Grand Marnier / Cointreau / Disaronno / Olmeca Tequila / Plymouth Gin / Chivas Regal / Glenlivet 12 y.o. Single malt / Hennessy Cognac



# Breakfast

## Light Start...

- 5.0 **Toast w/ Beerenberg preserves & butter**  
Choose from: Turkish Pide / Sour dough  
Gluten Free / Fruit Loaf
- 9.5 **Muesli Trifle** Layers of fruit & nut muesli, honey cinnamon yoghurt and fresh fruits in a long glass w/ a jug of milk on the side
- 11.5 **Sweet French Toast** w/ House made lemon curd, raspberry couli and fresh cream
- 12.9 **Savoury French Toast** w/ Barossa bacon and maple syrup on the side
- 14.5 **Mushroom Bruschetta** Swiss brown mushrooms oven baked with basil pesto, onion jam, fresh baby spinach & fetta

## the Hen House

*Gluten free bread is available upon request. We use certified free range eggs*

- 6.9 **Just Eggs** Cooked to your liking on toast
- 13.9 **Mr Benedict** Poached eggs on fresh tomato, Barossa smoked ham, house made hollandaise on a toasted english muffin
- 14.9 **Green Eggs & Ham** Creamy scrambled eggs with basil pesto, fresh baby spinach, Barossa bacon, toast
- 16.5 **Coffee Table** Eggs how you like them, barossa bacon, slow cooked mushrooms, roasted tomato, hash brown, fresh baby spinach and toast
- 13.9 **Italiano Eggs** Poached eggs on top of fresh baby spinach with napolitana sauce, baked mushrooms, toast on the side & finished with grated parmesan.
- 14.5 **Miss Florentine** Poached eggs with fresh baby spinach, smoked salmon & house made hollandaise on a toasted english muffin

## a Bit on the Side

- 1.5 House made hollandaise / basil pesto / smoked tomato relish
- 2.9 Baby spinach / mushrooms / avocado ½ / roasted tomatoes
- 3.5 Bacon 2 rashers / hash browns (2) / chorizo sausage ½ / smoked salmon 2 slices

# Lunch / Dinner

## 5.0 **Oven Baked Bread**

Choose from: Garlic Butter  
Parmesan & Mustard  
Rosemary & Sea Salt  
House Made Dukkah & EVOO

4.9 **Olives** Coriole award winning mixed olives served with baked bread (v)

6.9 **Fries** Paprika spiced served with garlic mayonnaise and tomato ketchup (v)

11.9 **Arancini** Risotto balls filled with peas, mozzarella & roast capsicum, lightly crumbed, fried and served with a rosé sauce (v)

13.9 **Stuffed Mushrooms** Swiss Browns stuffed with onion & lentil relish, baked in the oven, finished with basil pesto, marinated fetta and dukkah (gf, v)

13.5 p.p **Chatter Platter (minimum 2 people)** A selection of cured meats, seafood, dips, olives, pickles, cheese and baked bread

## Salads...

15.9 **Chicken Waldorf** Poached free range chicken breast coated in dukkah tossed with celery, caramelised apple, avocado and baby green salad leaves with a honey mustard olive oil dressing (gf)

15.9 **Spiced Couscous** Roasted pumpkin, cous cous, marinated eggplant, sweet capsicum, almonds and baby spinach finished with preserved lemon and herbed fetta cheese (v)

15.9 **Table Special** Smoked salmon, baby potatoes, olives, red onion, tomatoes, garlic croutons, tossed with baby salad leaves in a preserved lemon olive oil dressing



# Pasta & Risotto

Entrée 18.5 Main 22.5

**Penne Con Pollo** Pan-fried free-range chicken, mushrooms, pancetta, apricots and chives in a light brandy infused cream sauce

**Linguine Polpette** House made veal, pork and parmesan meatballs slowly baked in our napolitana sauce

**Penne Verde** Peas, broccoli, zucchini, baby spinach in a white wine cream sauce (v)

**Linguine Gamberi** Pan fried prawns, capsicum, onion, chilli, garlic, and rocket in a light honey butter sauce

**Risotto Con Pollo Funghi** Creamy carnaroli rice mixed with swiss brown and porcini mushrooms, free range chicken, truffle oil, parmesan and parsley (gf)

**Risotto Vedura** Creamy carnaroli rice with roasted pumpkin, pine nuts, baby spinach finished with basil pesto and fetta (v, gf)

v = vegetarian

gf = gluten free



# Main Affair

- 24.9 **Scallopine al Funghi** Tender veal medallions pan fried with field mushrooms, crispy pancetta and a white wine cream sauce served with smashed crispy potatoes & green beans (gf)
- 25.9 **Crispy Skin Chicken** Char-grilled free range chicken breast stuffed with porcini mushroom & fontina cheese served on a crispy leek risotto cake finished with a garlic cream reduction (gf)
- 26.9 **Pork Cutlet** 300gm 'High Country' Pork Cutlet, char-grilled and served with caramelised apple, pear & fennel chutney, roasted rosemary pumpkin & green beans (gf)
- 14.5 e 17.9m **Calamari Fritti** Tender baby SA squid lightly rice floured, fried and served with smashed crispy potatoes, green leaf salad & citrus aioli (gf)
- 23.9 **Steamed Chilli Mussels** SA 'Kinkawooka' mussels gently steamed in a tomato, chilli, onion and basil broth (gf)
- 28.9 **Beef Cotoletta** 300gm 'Northern River' Rib Eye stuffed with mozzarella cheese, Barossa smoked ham, crumbed and oven baked, topped with cherry tomato & basil sauce, handcut chips and salad

## on the Side... 8.5 (serves 2)

Crispy smashed chat potatoes, lightly fried & seasoned with rosemary sea salt flakes (gf, v)

Steamed broccolini & green beans tossed in garlic butter (gf, v)

Baby salad leaves, parmesan, pear and pecan salad with red wine vinaigrette (gf, v)

Field mushrooms roasted with parsley, thyme & garlic butter (gf, v)

v = vegetarian

gf = gluten free



# Dessert

all 10.0

**Death by Chocolate** Chocolate fudge cake served with chocolate ganache, strawberries and fresh cream (gf)

**Hot Pudd** House baked sticky date pudding with creamy butterscotch sauce and orange infused mascarpone

**Lemon Tree** Baked lemon tart served with lemon curd, vanilla ice cream, coconut macaroon and raspberry couli

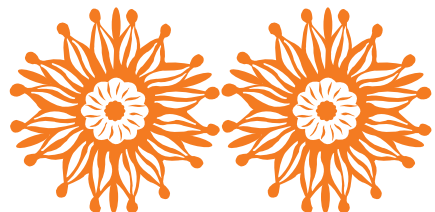
**Tiramisu** Layered Italian trifle of espresso & liquor soaked sponge fingers, mascarpone, dutch coco and whipped cream

**Spiced Pears** Pears poached in red wine & vincotto served with ammeritti crumble and white chocolate mousse

**Gorgonzola Dolce** Sweeter mild blue cheese served with caramelised figs and Italian grissini crackers

gf = gluten free

*Assorted baked gluten free treats are available in our cake counter, please ask your waiter.*



# Bambinos (under 12 years)

- 6.9 **Chunky bread pizza fingers** topped with ham, melted cheese and tomato
- 8.9 **Fish 'n' Chippies** lightly fried crumbed snapper, chippies, salad and mayonnaise
- 8.9 **Cheeky Chicken Nuggets** House made chicken nuggets, chips, salad and sauce
- 4.9 **Pirate Pete's Pasta**  
Choose from: penne with napolitana sauce  
penne with cheese and butter
- 4.9 **Soccer Ball** Crumbed rice ball filled with mozzarella cheese, peas, roasted capsicum and lightly fried with a tomato cream sauce
- 4.5 **Bowl of ice cream** w/ choice of chocolate, strawberry, caramel topping
- 4.5 **Fruit in the pond** Fruit in jelly cups with whipped cream

