



STARTERS

ciabatta bread - perfect to share	
garlic ciabatta <i>or</i>	6.0
basil pesto, semidried tomato and parmesan ciabatta <i>or</i>	7.0
roast garlic, caramelised onion ciabatta served with adelaide hills extra virgin olive oil and chefs dukkah blend	10.0
soup of the day	8.5
our soup is made daily & served with a warm bread roll	
inn dips plate	14.5
trio of chefs choice of dips served with grilled pitta bread extra pitta bread - 2.5	
clarendon grazing platter for two	23.9
japanese pumpkin mozzarella risotto cakes (gf), kalamata olives, house dip, roast eggplant, roast capsicum, grilled chorizo, cheddar cheese, smoked salmon, salt 'n' pepper squid served with grilled ciabatta	
vegetarian risotto cakes gf	e 13.9 (2)
japanese pumpkin and mozzarella risotto cakes served with a petite garden salad and tomato kasoundi	m 21.9 (4)
chilli, garlic and ginger prawns gf	16.9
succulent prawns, pan fried with cream to finish served with jasmine scented rice	
salt and pepper squid	14.9
calamari lightly dipped in chefs own mix served with a petite garden salad and sesame soy dipping sauce	

OLD PUB FAVOURITES

beef or chicken schnitzel	17.9
crumbed beef or breast of chicken topped with your choice of gravy, pepper, dianne, mushroom sauce or beef jus (gf) served with salad and fries	
parmigiana – napolitana sauce and cheese	19.9
hawaiian – ham, cheese and pineapple	19.9
kilpatrick – bacon, worcestershire and cheese	20.9

roast of the day **see daily specials board**
roast topped with gravy and served with roast potato & seasonal vegetables

curry of the day **see daily special board**
chefs choice of daily curry served with jasmine rice, raita and a pappadum

chefs pasta of the day **see daily special board**
chefs daily pasta served piping hot with shaved parmesan cheese

VEGETARIAN

mushroom and pine nut risotto **23.9**
porcini mushrooms, asparagus, japanese pumpkin, green peas, pine nuts, basil pesto and shaved parmesan risotto

SUMMER SALAD

classic caesar **17.9**
crisp cos lettuce, grilled bacon, anchovy (optional) crisp croutons with chefs own caesar dressing topped with a poached egg and shaved parmesan

add grilled chicken **24.9**

SIDES

bowl of fries served with aioli **6.0**

bowl of seasoned wedges **9.0**
served with sweet chilli sauce and sour cream

chefs seasonal salad with dressing single serve **4.5** for two **9.0**

bowl of fresh seasonal vegetables single serve **4.5** for two **9.0**

FROM THE SEA

atlantic salmon gf	29.9
panfried atlantic salmon served with a compote of chargrilled eggplant, roast capsicum, zucchini & pumpkin drizzled with a lillyput caper lemon butter sauce	
salt and pepper squid	21.9
tender strips of calamari lightly dipped in chefs own mix served with a petite garden salad and sesame soy dipping sauce	
coopers beer battered flathead	21.9
fillet strips of flathead coated in a coopers pale ale beer batter served with fries, fresh garden salad and aioli	
chilli, garlic and ginger prawns gf	26.9
succulent prawns with chilli, garlic and ginger, pan fried with cream to finish served with jasmine scented rice	
ocean catch	28.9
coopers beer battered flathead fillet, fresh crumbed scallops, salt & pepper squid & prawn twisters served with fries, fresh garden salad and aioli	

OFF THE LAND

porterhouse steak	29.9
350 gram porterhouse - msa graded – cooked to you liking and served on sea salt rosemary potatoes (gf) topped with your choice of sauce	
scotch fillet	31.9
succulent scotch fillet – 350 gram msa graded – cooked to your liking and served on sea salt rosemary potatoes (gf) topped with your choice of sauce	
choose your sauce	
house made gravy, creamy mushroom, peppercorn, dienne or beef jus(gf)	
upgrade porterhouse or scotch fillet to a surf and turf gf	7.5
succulent pan fried prawns and calamari in garlic cream sauce	
kangaroo fillet gf	28.9
kangaroo fillet, char grilled medium rare, served on sweet potato mash served with a sweet red berry jus	
prosciutto chicken breast gf	28.9
oven baked breast of chicken wrapped with prosciutto presented on a chorizo and tomato risotto drizzled with sticky balsamic and adelaide hills olive oil	

PIZZA

SMALL

12.0

LARGE

17.0

hawaiian

tomato, cheese, ham and pineapple

meatlovers

tomato, cheese, ham, pepperoni and bacon

supreme

tomato, cheese, ham, onion, mushroom, capsicum, pineapple, pepperoni olives and anchovies

mexican

tomato, cheese, ham, pepperoni, jalapeno chilli, onion, capsicum and olive

grants special

tomato, cheese, ham, pepperoni, pineapple and anchovy

margarita

napoli sauce, cheese and basil with sliced tomato

GOURMET PIZZA

SMALL

16.0

LARGE

22.0

seafood

creamy garlic sauce, prawn, scallop, calamari, onion, tomato and parsley

bbq chicken

bbq sauce, cheese, bbq chicken, mushroom, onion and bacon

greek lamb

tomato, cheese, yiros seasoned lamb, kalamata olives, onion and fetta finished with tzatziki

gourmet vegetarian

tomato, cheese, mediterranean vegetables and mushroom

gluten free pizzas available – add \$3 per pizza – must specify at time of ordering
all ingredients are gluten free except the bbq and creamy garlic sauce

KIDS MENU (12 YEARS AND UNDER)

INCLUDES A KIDS SOFT DRINK & DIXIE CUP WITH TOPPING **9.9**

fish & chips
chicken nuggets & chips
kids schnitzel and chips

DESSERTS

nut sundae **7.9**

ice cream with topping (chocolate, strawberry or caramel)
topped with crushed nuts and chocolate wafer

sticky date pudding **7.9**

individual sticky date pudding served with cream or icecream add extra \$1 for both

tia maria icecream **8.9**

generous scoops of golden north tia maria icecream

pavlova **7.9**

individual pavlova topped with cream, fresh strawberries and passion fruit coulis

cheese platter for two **24.9**

chefs choice of cheeses served with water crackers, dried fruit and nuts

please note a \$1 surcharge applies to all payments by EFTPOS or credit card