



Lunch menu

Head chef Rhys Callander

Breads

Garlic bread, toasted ciabatta with roasted garlic & Italian parsley 6.9

Bruschetta al pomodoro, fresh roma tomatoes with olive oil, garlic & basil topped with freshly shaved parmesan, served on lightly toasted ciabatta 8.9

Starters

Dips plate, selection of dips accompanied with marinated olives & warm crusty bread 15.9

Grazing platter: salt & pepper squid, cured meats, fried risotto balls, feta stuffed sweet peppers, prosciutto wrapped grissini sticks, deep fried whiting goujons, dolmades & meat balls in a napoli sauce served with warm ciabatta 30.9 extra bread 2.5

Coffin bay oysters

Natural ½ doz 13.9 1 doz 20.9

Kilpatrick ½ doz 15.9 1 doz 22.9

Home made duck spring rolls, with a chilli plum dipping sauce 15.9

Smoked salmon crostini salad, Spanish onion, watercress, feta cheese dressed with a honey & seeded mustard dressing 18.9

Radichio & prosciutto salad, caramelised pear & apple, walnuts, Spanish onions finished with freshly shaved parmesan & a sticky balsamic dressing 19.9

Caeser salad, cos lettuce, shaved parmesan, local double smoked bacon, herbed croutons, anchovies & poached egg 17.9

with salt & pepper squid 21.9

with chicken tenderloins 21.9

Fig tart, caramelised shallots, kangaroo island blue cheese with a wild rocket & hazelnut salad 17.9

Mains

Daily curry, accompanied with riata, jasmine rice & pappadum 15.9

Daily pasta 15.9

Salt & pepper squid, dusted in herb sea salt flour served with chips, salad & lemon aioli 18.9

King George whiting, lightly dusted in lemon pepper flour, grilled or beer battered served with chips, salad & lemon aioli 19.9 (2 pieces)

Grange fish & chips, lightly dusted in lemon pepper flour, grilled or beer battered served with chips, salad & lemon aioli 14.9 (1 piece)

Creamy SA garlic prawns, served on a bed of steamed rice & side of garden salad 17.9

Pan fried gnocchi, sautéed butternut pumpkin, sage & ricotta in a butter sauce 21.9

Free range teriyaki chicken breast, partnered with a duck shank, Asian mushrooms & risotto, then finished with a teriyaki glaze 27.9

Steak sandwich, lettuce, beetroot, tomato, bacon, caramelised onion, cheese & chutney served with fries 15.9

Chicken ceasar burger, marinated chicken thigh with cos lettuce, bacon & ceasar dressing served with fires 16.9

Chicken schnitzel, served with a side salad & chips 17.9 or parmigiana 19.9

Porterhouse schnitzel, served with a garden salad & fries 17.9 or parmigiana 19.9

Sauces Gravy, Mushroom, Diane, Pepper 1.5 Creamy Garlic Prawns 6.0

Sides Fries 5.9 Wedges 9.9 Garden Salad 6.9 Sautéed Vegetables 7.9

Pizzas

Marinara, garlic prawns, calamari, fish, mussels, tomato & fresh basil 18.9

Meat lover, salami, bacon & grilled chicken on a bbq sauce base topped with mozzarella 16.9

Vegetarian, roasted zucchini, capsicum, Spanish onion, mushroom & fresh herbs on a tomato base 14.9