

# menu



## TO START OR SHARE

<b>HOUSE-MADE GARLIC FOCACCIA BREAD</b>	<b>\$10</b> (v)
<b>FOLDED GARLIC PIZZA BREAD</b> mozzarella, garlic butter & sea salt	<b>\$17</b> (v)
<b>BURRATA</b> prosciutto, pickled shallot, mustard seed, focaccia	<b>\$24</b> (gfo)
<b>BRUSCHETTA</b> semi-dried roma tomatoes, mascarpone, pine nuts, basil, balsamic	<b>\$18</b> (v, vgo)
<b>KINGFISH CRUDO</b> horseradish, apple, fennel, buttermilk, herb oil	<b>\$23</b> (gf)
<b>BUTTERNUT PUMPKIN FRITTI</b> lemon ricotta, chilli honey, sage	<b>\$17</b> (v)
<b>LASAGNA CROQUETTES</b> red sauce, parmesan, basil	<b>\$20</b>
<b>FRIED CHICKEN WINGS</b> garlic butter, parmigiano, lemon, Calabrian chilli mayo	<b>\$18</b>
<b>BEEF &amp; PORK MEATBALLS</b> Sunday sauce, parmesan, basil, focaccia	<b>\$17</b>
<b>HOUSE-MADE POTATO WEDGES</b> rosemary salt, bomba Calabrese, aioli	<b>\$16</b> (v, gf)

## MAINS

<b>BONE-IN PORK COTOLETTA</b> (schnitzel) with shaved fennel, orange, pistachio, lemon	<b>\$38</b>
<b>300GM PORTERHOUSE   300GM SCOTCH FILLET</b> with porcini jus, potato puree, cipollini onions	<b>\$42/\$49</b> (gf)
<b>PAN-ROASTED BARRAMUNDI</b> fregola sarda pasta, cavalo nero, tomato broth, fennel, dill	<b>\$39</b>
<b>OSSO BUCCO</b> slow-cooked beef, risotto Milanese, gremolata	<b>\$36</b> (gf)
<b>ROAST CHICKEN BREAST</b> goats curd, rainbow beetroot, pistachio, grapefruit, orange & tarragon salad	<b>\$35</b> (gf)
<b>ROCKET, FENNEL, ORANGE &amp; PINE NUT SALAD</b> ricotta salata, white balsamic	<b>\$22</b> (v, vgo, gf)
<b>ADD GRILLED CHICKEN +\$7</b>	

## PASTA

<b>POTATO GNOCCHI</b> beef shin ragu, green peas, parmesan	<b>\$32</b>
<b>BLUE SWIMMER CRAB TAGLIERINI</b> chilli butter sauce, basil, lemon, pangratatto, salmon roe	<b>\$38</b>
<b>RIGATONI CARBONARA</b> guanciale, pecorino, parmesan, black pepper, egg	<b>\$29</b>
<b>FARFALLE ALLA NORMA</b> roast eggplant, tomato, ricotta salata	<b>\$29</b> (v, vgo)
<b>ADD GLUTEN FREE PASTA +\$2</b> (Note Carbonara not available GF)	

### SESSION TIMES

MON-THURS: 12-3pm + 5.30-9PM | FRI-SUN ALL DAY DINING 12-9PM  
ROOM SERVICE AVAILABLE - CALL EX 423 (NOTE \$5 TRAY CHARGE)  
PLEASE NOTE: A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

### DIETARIES

GF = GLUTEN FREE | GFO = GLUTEN-FREE OPTION | V = VEGETARIAN | VGO = VEGAN OPTION | VG = VEGAN

Please note that whilst we exercise due care, we cannot guarantee that food items marked gf, vg are prepared in an allergen-free environment.

## PUB CLASSICS

<b>SALT &amp; PEPPER SQUID</b> chips, salad, lemon, aioli	<b>\$29</b>
<b>BEER BATTERED FISH &amp; CHIPS</b> salad, lemon, tartare	<b>\$28</b>
<b>HAND-CRUMBED CHICKEN OR BEEF SCHNITZEL</b> salad, chips	<b>\$28</b>
<b>HOT HONEY FRIED CHICKEN BURGER</b> pickled green chilli, slaw, ranch, chips	<b>\$26</b>
<b>CHEESEBURGER</b> chuck & brisket patty, iceberg lettuce, tomato, American cheese, bacon jam, special sauce, chips	<b>\$26</b>
<b>STEAK SANDWICH</b> thinly sliced porterhouse, truffle aioli, bacon jam, rocket, tomato, provolone, chips	<b>\$32</b>

## SAUCES + TOPPING

<b>GRAVY, MUSHROOM, PEPPER, DIANE</b>	<b>\$2.5</b>
<b>PARMIGIANA</b>	<b>\$3.5</b>
<b>RED WINE JUS</b>	<b>\$3.5</b>
<b>MEATBALL</b> with Sunday sauce & provolone parmi	<b>\$6</b>

## SIDES

<b>ICEBERG WEDGE</b> buttermilk, parmesan, guanciale, pangratatto	<b>\$15</b>
<b>ROCKET, ORANGE, FENNEL &amp; RICOTTA SALATA SALAD</b>	<b>\$13</b> (v, vgo, gf)
<b>SAUTÉED GREENS</b> extra virgin olive oil, garlic	<b>\$13</b> (vg, gf)
<b>BOWL OF CHIPS</b> aioli or tomato sauce	<b>\$11</b> (v, vgo, gf)

## DETROIT SQUARE PAN PIZZA

Our Detroit 10-inch deep-dish square pizzas are loaded with toppings & have a cheesy chewy crust on a focaccia-style base.

<b>PEPPERONI</b> mozzarella, red sauce	<b>\$26</b>
<b>ADD RANCH &amp; PICKLED GREEN CHILLI +\$3</b>	
<b>RUSTIC MEDITERRANEAN</b> confit peppers, mushrooms, red onion, black olives, mozzarella, red sauce	<b>\$26</b> (v)
<b>HAWAIIAN</b> ham, pineapple, red onion, mozzarella, red sauce	<b>\$26</b>
<b>SPICY CALABRIAN</b> Italian sausage, n'duja, pickled green chilli, mozzarella, hot honey	<b>\$28</b>
<b>3 CHEESES</b> mozzarella, provolone, parmigiano, red sauce	<b>\$25</b> (v)
<b>MEAT TSUNAMI</b> pepperoni, Italian sausage, ham, red onion, meatballs, mozzarella, red sauce	<b>\$29</b>
<b>ADD GF BASE +\$4   VEGAN CHEESE +\$2</b>	

# Wine & cocktails

## SPARKLING

<b>MĀJA NV CHARDONNAY PINOT NOIR</b>	ADELAIDE HILLS, SA	\$12		\$52
<b>THE LANE LOIS NV BLANC DE BLANC</b>	ADELAIDE HILLS, SA	\$11		\$50
<b>HENTLEY FARM 'VILLAIN &amp; VIXEN' BLANC DE BLANC</b>	BAROSSA VALLEY, SA	\$11		\$50
<b>HANCOCK &amp; HANCOCK SPARKLING SHIRAZ PICCOLO</b>	MCLAREN VALE, SA			\$15
<b>AURELIA PROSECCO NV</b>	SA, REGION	\$10		\$45
<b>PIPER HIEDSEICK BRUT CUVÉE</b>	CHAMPAGNE, FRANCE			\$119
<b>MOET &amp; CHANDON IMPERIAL NV BRUT</b>	EPERNAY, FRANCE			\$119
<b>VEUVE CLICQUOT YELLOW LABEL BRUT NV</b>	REIMS, FRANCE			\$129

## WHITE

<b>JEWEL RIVER MOSCATO</b>	SOUTHEAST, SA	\$8	\$13	\$35
<b>FIORE MOSCATO 200ML PICCOLO</b>	SA, REGION			\$13
<b>ZERELLA WINES LA GITA MOSCATO</b>	MCLAREN VALE, SA			\$42
<b>GIESEN VINEYARD SELECTION BLACK LABEL SAUVIGNON BLANC</b>	MARLBOROUGH, NZ	\$10	\$16	\$45
<b>WICKS ESTATE SAUVIGNON BLANC</b>	ADELAIDE HILLS, SA	\$10	\$16	\$47
<b>LOBETHAL ROAD SAUVIGNON BLANC</b>	ADELAIDE HILLS, SA	\$11	\$17	\$49
<b>ATLAS RIESLING</b>	CLARE VALLEY, SA			\$52
<b>PIKES 'TRADITIONALE' RIESLING</b>	CLARE VALLEY, SA	\$12	\$19	\$55
<b>HILLS COLLIDE BRIGHT WHITE RIESLING/GRUNER</b>	ADELAIDE HILLS, SA			\$52
<b>ZERELLA WINES LA GITA FIANO</b>	MCLAREN VALE, SA			\$52
<b>BREMERTON FIANO</b>	LANGHORNE CREEK, SA	\$11	\$18	\$52
<b>FIRST DROP 'ENDLESS SUMMER' PINOT GRIGIO</b>	ADELAIDE HILLS, SA	\$11	\$18	\$52
<b>LOBETHAL ROAD PINOT GRIS</b>	ADELAIDE HILLS, SA			\$50
<b>THE LANE 'BLOCK 2' PINOT GRIS</b>	ADELAIDE HILLS, SA	\$11	\$17	\$50
<b>LOBETHAL ROAD CHARDONNAY</b>	ADELAIDE HILLS, SA	\$11	\$18	\$50
<b>CHAPEL HILL ABACUS CHARDONNAY</b>	MCLAREN VALE, SA	\$11	\$18	\$50

## ROSÉ

<b>KILLIBINBIN SWEET LIPS ROSÉ</b>	LANGHORNE CREEK, SA	\$9	\$14	\$38
<b>LAKEBREEZE ROSATO</b>	LANGHORNE CREEK, SA	\$10	\$16	\$45
<b>GOLDEN CHILD BEACH BUM ROSÉ</b>	ADELAIDE HILLS, SA			\$52
<b>GEMTREE TEMPRANILLO GRENACHE ROSÉ</b>	MCLAREN VALE, SA	\$11	\$17	\$52

## RED

<b>WICKS ESTATE PINOT NOIR</b>	ADELAIDE HILLS, SA	\$11	\$18	\$52
<b>OAKRIDGE 'OVER THE SHOULDER' PINOT NOIR</b>	YARRA VALLEY, VIC	\$12	\$19	\$55
<b>HILLS COLLIDE LIGHT DRY RED (DOL, NEB, BARB)</b>	ADELAIDE HILLS, SA			\$52
<b>LA BISE NERO D'AVOLA</b>	ADELAIDE HILLS, SA			\$52
<b>ELVERADO TEMPRANILLO GRENACHE</b>	MCLAREN VALE, SA	\$10	\$15	\$42
<b>THISTLEDOWN GORGEOUS GRENACHE</b>	MCLAREN VALE, SA	\$9	\$15	\$42
<b>ROBERT OATLEY SIGNATURE GRENACHE</b>	MCLAREN VALE, SA			\$55
<b>SAMUELS GORGE GRENACHE</b>	MCLAREN VALE, SA			\$79
<b>MAJELLA MUSICIAN CABERNET SHIRAZ</b>	COONAWARRA, SA	\$9	\$15	\$42
<b>LAKE BREEZE 'BERNOOTA' SHIRAZ CABERNET</b>	LANGHORNE CREEK, SA	\$11	\$17	\$52
<b>RYMILL 'DARK HORSE' CABERNET SAUVIGNON</b>	COONAWARRA, SA	\$10	\$15	\$42
<b>MAJELLA COMPOSER CABERNET SAUVIGNON</b>	COONAWARRA, SA	\$11	\$17	\$48
<b>METALA CABERNET SAUVIGNON</b>	LANGHORNE CREEK, SA	\$11	\$17	\$48
<b>GEMTREE CINNABAR GRENACHE SHIRAZ MATARO</b>	MCLAREN VALE, SA	\$11	\$18	\$52
<b>BULLANT SHIRAZ</b>	LANGHORNE CREEK, SA	\$9	\$14	\$38
<b>BATTLE OF BOSWORTH PURITAN SHIRAZ (ORGANIC)</b>	MCLAREN VALE, SA			\$48
<b>FIRST DROP 'MOTHERS MILK' SHIRAZ</b>	BAROSSA VALLEY, SA	\$11	\$18	\$50
<b>CHAPEL HILL ABACUS SHIRAZ</b>	MCLAREN VALE, SA	\$11	\$17	\$48
<b>HENTLEY FARM 'VILLAIN &amp; VIXEN' SHIRAZ</b>	BAROSSA VALLEY, SA	\$11	\$18	\$50
<b>SAMUELS GORGE SHIRAZ</b>	MCLAREN VALE, SA			\$79
<b>HENTLEY FARM 'BEAUTY' SHIRAZ</b>	BAROSSA VALLEY, SA			\$99
<b>MAJELLA 'THE MALLEEA' CABERNET SHIRAZ</b>	COONAWARRA, SA			\$119

## COCKTAILS

<b>ESPRESSO MARTINI</b>	COFFEE LIQUEUR, VODKA, COFFEE	\$20
<b>PASSIONFRUIT CAPRIOSKA</b>	PASSIONFRUIT LIQUEUR, VODKA, LIME	\$18
<b>MARGARITA</b>	TEQUILA, TRIPLE SEC, LIME	\$18
<b>APEROL SPRITZ</b>	APEROL, PROSECCO, SODA	\$18
<b>MOJITO</b>	WHITE RUM, SUGAR, MINT, LIME, SODA	\$18
<b>LEMONCELLO SPLICE</b>	THREEFOLD LEMONCELLO, WHITE RUM, PINEAPPLE JUICE, LIME JUICE, COCONUT	\$20
<b>ULTRA VIOLET GIN SOUR</b>	RED HEN ULTRA VIOLET GIN, LEMON JUICE, SUGAR, EGG WHITE	\$20
<b>STRAWBERRY GIN</b>	SMASH RED HEN STRAWBERRY GIN, LIME, STRAWBERRY, SUGAR, LEMON	\$20

## COCKTAIL CARAFES

<b>HELLO CAPTAIN</b>	SPICED RUM, BROOKVALE UNION GINGER BEER, LIME JUICE, DRY GINGER	\$30
<b>MOJITO JUG</b>	WHITE RUM, MINT, LIME	\$30
<b>PIMM'S JUG</b>	PIMM'S, ORANGE, MINT, CUCUMBER, LEMON, LIME, GINGER ALE	\$30
<b>BLUE LAGOON</b>	BLUE CURACAO, LEMON, LEMONADE	\$30
<b>FRUIT BOMB</b>	COCONUT LIQUEUR, VODKA, MANGO LIQUOR, PINEAPPLE JUICE	\$30
<b>PINK LEMONADE FIZZ</b>	ELDERFLOWER LIQUEUR, PASSIONFRUIT LIQUEUR, VANILLA VODKA, LEMON JUICE, LEMONADE	\$30

