

THE BRITISH | DINING MENU

SOMETHING TO START OR SHARE

Garlic & Herb Bread (V)	1.7 per slice
Chargrilled Turkish Bread with dukkah, olive oil & balsamic glaze (V)	8.9
Homemade Dip served with a selection of seeds, tomato, soft herbs & char-grilled bread	11.9
British Tapas Plate, chorizo, duck terrine, lamb spring rolls, fried baby calamari, herbed olives, arancini balls, dips & chargrilled bread	29.9
Twice Cooked Chicken Wings with cabbage slaw served with hot Korean dipping sauce (4)	13.9
Porcini Mushroom Arancini Balls with green goodness sauce & shaved parmesan (4) (V)	12.9
Scallops In Shell with artichoke puree, tomato & chervil (4) (GF)	15.9
Pan-fried Haloumi with heirloom tomato, basil, pine nuts & pomegranate syrup (GF)	14.9
Gin Cured Kingfish Sashimi with ginger soy dressing, avocado yogurt, salmon roe and sorrels & horseradish furikake (GF)	16.9
Duck Terrine with cornichons & sourdough	14.9
Grilled Octopus with almond tarator, rocket & lime relish (DF)	19.9

FROM THE CHARGRILL

Cooked to your preference, served with Chat Potatoes (GF)(DFO)

300gm Scotch Fillet	36.9
300gm Sirloin	34.9
300gm Aged Rump	30.9
Kangaroo Fillet	28.9
Chicken Breast	25.9

Homemade Sauces (GF): Red Wine Jus, Pepper Sauce, Mushroom Jus, Diane, Herb & Garlic Butter or Horseradish Cream

Mustards: Hot English, Dijon, Seeded

THE MAIN EVENT

*Main dishes served with complimentary artisan bread roll & butter.
Additional rolls \$1.50 each*

Salt & Pepper Tofu Salad Bowl with brown rice, roast beetroot, apple, kale, avocado & miso dressing (VG) (DF) (GFO)	23.9
Slow Roasted Lamb Salad with hummus, pearl barley, roasted pumpkin, rocket, capsicum & a pomegranate glaze (DF)	25.9
Pan Fried Gnocchi with corn, zucchini, asparagus in a lemon thyme butter & truffle verjuice dressing (V)	25.9
Grilled SA King Prawns with garlic butter, saffron rice & celeriac remoulade (GF)	36.9
Blue Swimmer Crab Spaghetti with shallots, chili, garlic & parsley in a lemon infused butter sauce	28.9
Fresh Market Fish of the Day ~ <i>refer to specials board</i>	POA
Pan-fried Butterflied Chicken with sautéed green beans, hazelnuts & mushrooms in tarragon butter (GF)	27.9
Chargrilled Kangaroo Fillet with roasted broccolini, chestnuts & chimichurri sauce (GF) (DFO)	30.9
Tea Smoked Duck Breast with cucumber kimchi, carrots, fresh herb & peach salad with a plum sauce (GF)(DF)	30.9
Sage & Parmesan Polenta Crumbed Pork Cutlet served with herb butter and a pear & radicchio salad	30.9
Beef & Mushroom Guinness Pie with pea mash, tomato chutney & red wine jus	30.9

SOMETHING ON THE SIDE

Pumpkin, Feta, Pine Nut & Baby Spinach Salad with a Balsamic Glaze (GF)	10.9
Rocket, Apple & Walnut Salad with Shaved Parmesan (GF)	10.9
Traditional Garden Salad	7.9/14.9
Peas & Beans in Mint Butter (GF)	10.9
Steamed Seasonal Vegetables in Herb & Garlic Butter (GF)	7.9/14.9
Sweet Potato Wedges with Homemade Chilli Jam (GF)	10.9
Steakhouse Cut Chips with Tomato Sauce	10.9
Beer Battered Onion Rings with Aioli	10.9

GF may contain traces of gluten due to cross contamination, coeliac friendly dishes are available, please advise staff of allergies.