

Entree

Bacon & Honey Bread with Kangaroo Island Honey & Herb Butter

\$9.00

Kangaroo Island Smoked Olives & Crusty Bread (v) (gf-o)

\$8.50

Crispy Parmesan Garlic Bread (v)

\$8.50

Ciabatta with K.I Olive Oil (v)

Served with House-made Lemon Myrtle & Cashew Nut Dukkah

\$9.00

Soup of the Day (gf-o)

Served with a Local Warm Dinner Roll

\$13.50

Panko Crumbed Prawns

With a Mild Wasabi Mayonnaise and Japanese Coleslaw

\$14.00

Haloumi & Pumpkin Arancini Balls

Haloumi, Pumpkin & Risotto Combined & Hand Rolled into Balls & served on Tomato Aioli

\$16.00

Green Salad (v) (gf)

Baby Spinach, Pine Nuts, Parmesan with a Sticky Balsamic & Honey Dressing

Entree \$13.00 (main \$25.50)

Chicken Caesar Salad (gf-o) (v-o)

Baby Cos, Bacon, Boiled Egg, Crouton & Parmesan Aioli

\$17.00 (main \$29.00)

Smoked Duck Breast Salad

Baby Spinach, Labneh, Grilled Watermelon with a Smoked Herb & Honey Dressing (gf)

\$18.00

Herb Crusted Stuffed Mushroom

Honey, Cheese & Pine nut Stuffing On Charred Asparagus & Balsamic Glaze

\$13.00 (v) (gf-o)

(v) - Vegetarian (gf) - Gluten Free (-o) - Option Available

Mains

Local Catch of the Day (gf)

Topped with a Gin & Lemon Chutney, Steamed Seasonal Greens & Warm Potato Salad

\$33.50

Beetroot & Chickpea Salad (gf) (vegan-o)

with Feta Cheese & Baby Spinach

\$31.50

Barbecued Chicken (gf)

Quinoa, Lentils & Quandong Glaze

\$31.50

Aromatic Coconut Curry (gf) (v-o)

Served with either Chicken or Vegetables & Jasmine Rice

\$32.50

Crispy Skin Duck Legs (gf)

Mash Potato, Asparagus & Quandong Glaze

\$35.50

Herb Crusted Rack of Lamb (gf)

with Roasted Cocktail Potatoes, Honey-Glazed Carrots & Steamed Vegetables

\$32.00

Kangaroo Loin (gf)

Mash Potato, Muntries Berry & Beetroot Relish & Red Wine Jus

\$35.50

Scotch Fillet (Beef) (gf-o)

Crushed Roast Potatoes, Steamed Vegetables & Peppercorn Sauce

\$35.50

Sides

Garden Salad - \$8.00

Paris Mash Potato - \$8.00

French Fries - \$8.00

Jasmine Rice - \$8.00

Crusty Dinner Roll - \$2.50

Local Sliced Bread - \$4.50

Seasonal Vegetables - \$8.00

(v) - Vegetarian (gf) - Gluten Free (-o) - Option Available

Desserts



* House Specialty *

Kangaroo Island Honey Cheesecake (gf-o)
Berry Coulis, Biscuit Crumb, Cream & Honey Tuile
\$17.50

Slow Baked Chocolate Tart
Salted Caramel Sauce, Chocolate Soil & Honey Ice Cream
\$16.50

Apricot & Almond Cake (gf)
Passion Fruit Curd & Cream
\$16.50

Gin & Lemon Cake
Served with Kangaroo Island Wild Gin & Lemon Syrup & a Scoop of Lemon Gelato
\$17.50

Trio of Ice Cream
Honey, Chocolate & Strawberry
\$13.50

Churros (gf)
Strawberries & Chocolate Dipping Sauce
\$13.00

Affogato
Espresso, Honey Ice Cream & Kangaroo Island Honey Liqueur
\$19.00

Cheese & Fruit Plate (gf-o)
Cheddar, Blue & Brie Cheese served with Fruit & Crackers
For One - \$19.50 For Two - \$32.00

(gf) - Gluten Free (-o) - Option Available