

THE MENU

ENTREE

Garlic Bread	6
Cheese Garlic Bread	8
Crispy Flat Chips With aioli and tomato sauce	10
Potato Wedges served with sour cream and sweet chilli sauce	10
Tomato Bruschetta cherry tomato and basil	9
Mac & Cheese Croquettes served with aioli	10
S.A. Natural Oysters	6 for 20 12 for 32
S.A. Kilpatrick Oysters	6 for 21 12 for 35
Grazing Plate grilled chorizo, mac & cheese croquettes, salt & pepper squid, olives, fetta, marinated vegetables served with house dip and toasted flat bread	30

MAINS

MSA 300g Rump Steak (GFO) served with chips and choice of sauce	29
200g Fillet Mignon (GFO) two petite eye fillet wrapped in bacon served with mash potato and creamy mushroom sauce	31
Chicken Schnitzel served with chips and choice of sauce	22
Beef Schnitzel served with chips and choice of sauce	22
American Pork Ribs served with a glazed BBQ sauce, coleslaw and chips	34
Salt & Pepper Chicken	e 17 m 26
served with a lime and coriander sweet chilli dipping sauce & aioli with chips	
Aussie Burger house made beef patty, bacon, egg, beetroot, lettuce, tomato, cheese, red onion and burger sauce in a toasted brioche bun	22
Camembert Chicken (GFO) grilled chicken breast topped with cranberry sauce, melted camembert cheese and creamy garlic sauce on mash potato.	28
Salt & Pepper Chicken Burger bacon, mixed lettuce, red onion, tomato, cheese and ranch sauce in a toasted ciabatta bun	22

(V) vegetarian options available
(VO) vegan options available
(GFO) gluten free options available

SEAFOOD

Fish & Chips (GFO) choice of beer battered, grilled or crumbed fish served with chips and tartare sauce	21	Salt & Pepper Squid (GFO) scored squid served with chips, ranch sauce and a lemon wedge	e 16 m 25
King George Whiting (GFO) SA King George whiting fillets battered or crumbed, with chips, tartare sauce and a lemon wedge	P.O.A	Seafood Duo fillet of beer battered fish and S&P squid served with chips, tartare sauce and a lemon wedge	28
Panko Crumbed Prawns served with chips, tartare sauce and a lemon wedge	e 17 m 30	Garlic Prawns (GF) served with steamed jasmine rice	e 17 m 30
Tasmanian Salmon (GF) crispy skin salmon with sauté baby potatoes, broccolini and spinach with hollandaise sauce	31	Seafood Plate (GFO) salt & pepper squid, Coffin Bay kilpatrick oysters, crumbed prawns, Tasmanian smoked salmon, crumbed fish and garlic prawns served with chips & tartare	39



SCAN HERE TO ORDER @ YOUR TABLE.

PASTA

Mediterranean Penne (V) (GFO) Penne pasta with mushrooms, capers, spinach, spring onions, olives and chili flakes tossed in a napolitana sauce.	20
add chicken	6
add prawns	7
Spaghetti and Meatballs slow cooked meatballs in a rich tomato sauce, spaghetti and parmesan	22
Prawn Pappardelle Alluovo Prawns, cherry tomatoes, spinach and prosciutto in a creamy white wine sauce	28
Chilli Crab Linguine crab meat with garlic, spring onions, chilli, cherry tomatoes, spinach in a creamy white wine sauce	28

VEGETARIAN

Vegetarian Salad (VO) (GF) spinach, avocado, roasted pumpkin, pine nuts, red onion and fetta cheese with green goddess dressing	20
add S&P Chicken	6
add Cajun Chicken	6
Stir Fry (VO) (GFO) wok tossed vegetables with cashew nuts, hokkien noodles, sweet chilli sauce, soy sauce & kecap manis	22
add chicken	6
add prawns	7
Vegetarian Burger (VO) veggie Pattie, avocado, mixed lettuce, tomato, red onion, cheese, & vegan mayo in a toasted brioche bun	21

TOPPING

Plaza Surf & Turf (GFO) prawns, squid & creamy garlic sauce	7
Parmigiana napolitana sauce, ham & cheese	3
Hawaiian napolitana sauce, ham, pineapple & cheese	4
Plumbers creamy mushroom sauce, bacon & cheese	4
Meat lovers pepperoni, chorizo, bacon & cheese with BBQ sauce	7
Avo-Parmi avocado, bacon, napolitana sauce & cheese	6

SAUCES

Creamy Mushroom (GFO), Diane, Gravy (GFO), Pepper, Creamy Garlic Sauce (GFO), Aioli & Ranch.

DESSERT

Banana Caramel Tart house made, topped with fresh banana and cream	7
After Dinner Mint (GFO) peppermint ice cream with American brownie and ice magic	7
Sticky Date Pudding with caramel sauce and ice cream	8
Ice Cream Sundae vanilla ice cream with nuts and wafer with choice of topping	7
Chocolate Mud Cake served with ice cream, warm chocolate fudge & strawberry	8
Vanilla Panna Cotta (GFO) served with fresh strawberries	7

ALL MAIN MEALS COME WITH SALAD OR VEG.

Please advise staff of allergies before ordering your meal. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer's request will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

10% surcharge applies on public holidays.

THE WINE LIST

SPARKLING		
Craigmoor Cuvee Brut/Cuvee Rose Piccolo 200ml WESTERN AUSTRALIA	8.5	
Brown Brothers Prosecco Piccolo KING VALEY	9.0	
The Lane Lois Blanc de Blancs ADELAIDE HILLS	8.0	32.0
Black Chook Sparkling Shiraz MCLAREN VALE	8.5	34.0
Bird in Hand Sparkling ADELAIDE HILLS	10.0	38.0
Jansz Cuvee Sparkling TASMANIA	10.0	49.0
Josef Chromy Sparkling TASMANIA	9.5	42.0
Mumm Cuvee Brut FRANCE		75.0

RIESLING		
O'Leary Walker Watervale Riesling CLARE VALLEY		33.0
Pikes 'Traditionale' Riesling CLARE VALLEY	8.5	34.0
Vickerly Riesling EDEN VALLEY		35.0

SAUVIGNON BLANC		
Giesen Estate Sauvignon Blanc MARLBOROUGH NZ	8.0	30.0
Paracombe Sauvignon Blanc ADELAIDE HILLS		35.0
The Lane Block 10 Sauvignon Blanc ADELAIDE HILLS	8.5	35.0
Bird in Hand Sauvignon Blanc ADELAIDE HILLS	9.0	34.0
Shaw and Smith Sauvignon Blanc ADELAIDE HILLS	11.0	45.0
Squealing Pig Sauvignon Blanc NEW ZEALAND	8.0	35.0

WHITE VARIETIES		
Grant Burge Pinot Gris 5th Gen ADELAIDE HILLS		33.0
The Lane Block 2 Pinot Gris ADELAIDE HILLS	8.0	32.0
Pikes Luccio Pinot Grigio CLARE VALLEY	8.5	34.0
Cape Schanck Pinot Grigio MORNINGTON PENINSULA		36.0
Grant Burge Moscato BAROSSA VALLEY	7.5	30.0
Banrock Station Chardonnay SOUTH EASTERN AUSTRALIA		20.0
The Lane Block 1A Chardonnay ADELAIDE HILLS	9.0	35.0
Juliet Blush Moscato BAROSSA VALLEY	7.5	

ROSE		
Rymill Rose COONAWARRA	7.0	29.0
Kellermeister Alicante Bouchet BAROSSA VALLEY	8.5	34.0
Hentley Farm Rose BAROSSA VALLEY	8.0	32.0

SHIRAZ			
	Rymill Yearling Shiraz COONAWARRA	7.0	29.0
	Pepperjack Shiraz BAROSSA VALLEY	10.0	38.0
	Mothers Milk Shiraz BAROSSA VALLEY	9.0	40.0
	Villain and Vixen Shiraz BAROSSA VALLEY	8.5	36.0
	Penny's Hill Crackling Black Shiraz MCLAREN VALE		36.0
	Fox Creek Red Barron Shiraz MCLAREN VALE		36.0
	The Lane Block 5 Shiraz ADELAIDE HILLS	8.5	35.0
	Down The Rabbit Hole Shiraz MCLAREN VALE	10.0	39.0
St Hallet Black Clay Shiraz BAROSSA VALLEY		35.0	
Saltram 1859 Shiraz BAROSSA VALLEY	8.0		

RED VARIETIES			
	Shaw and Smith Pinot Noir ADELAIDE HILLS		49.0
	Josef Chromy Pepik Pinot Noir TASMANIA	8.5	36.0
	Pikes 'Los Compenaros' Shiraz/Tempranillo CLARE VALLEY	7.5	31.0
	O'Leary Walker Blue Cutting road Cabernet Merlot CLARE VALLEY	7.5	31.0
	Flints Merlot COONAWARRA		33.0
	The Lane Block 8 Merlot ADELAIDE HILLS	8.5	34.0
	Pikes 'The Dogwalk' Cabernet/Merlot CLARE VALLEY		34.0
	Langmeil Rough Diamond Grenache BAROSSA VALLEY		35.0
	Bleasdale Mulberry Tree Cabernet LANGHORNE CREEK		36.0
Rymill Darkhorse Cabernet/Sav COONAWARRA	8.5	33.0	
Running with Bulls Tempranillo BAROSSA VALLEY		39.0	

HOUSE			
	Chain of Fire Brut Cuvee Sparkling	5.9	23.0
	Chain of Fire Sauvignon Blanc	5.9	23.0
	Chain of Fire Shiraz Cabernet	5.9	23.0
	Chain of Fire Merlot	5.9	23.0
Chain of Fire Chardonnay	5.9	23.0	

TEA AND COFFEE			
	Tea	3.0	5.0
	Macchiato	3.5	
	Short Black	3.0	
	Long Black	4.0	
	Flat White	4.0	
	Latte	4.0	
	Chai Latte	4.0	
	Mochachino	4.0	
	Cappuccino	4.0	
	Mugachino	5.0	
	Hot Chocolate	4.5	
	Iced Coffee	7.0	
	Liquor Coffee	9.0	
	Milk Shake	6.5	
	Add Hazelnut	0.5	
Add Caramel	0.5		
Add Vanilla	0.5		
Mug upgrade	1.0		

TAP BEER	
Hahn Super Dry	Furphy
Coopers Pale Ale	Hahn Superdry 3.5
Hahn Premium Light	Coopers XPA
West End Draught	Heineken
5 Seeds Cider	Local Craft Beer
XXXX Gold	