BREAKFAST Menu

MONDAY TO SUNDAY
9AM - 11AM

BREAKFAST

RAISIN TOAST $10
Served with sweetened whipped ricotta

GRANOLA POT (V) $11
Served with fresh berries and yoghurt

HAM & CHEESE CROISSANT $13
Smoked ham and mozzarella cheese

EGGS & BACON ON TOAST (GFA) $16
Two free-range eggs cooked to your liking; poached, fried or scrambled, smoked bacon served on toasted white bread

BERRY WAFFLES $20
Two waffles with mixed berries, berry compote and vanilla ice cream

DOUBLE LOADED MUFFIN $20
Double eggs, double bacon, double cheese, double hash browns served on an English muffin with tomato relish

PANCAKES $20
Two-pancake stack, dusted with icing sugar, served with butter and maple syrup

VEGAN TOFU SCRAMBLED (VE) $20
Tofu scrambled "eggs" served with toasted flat bread, kale and tomato chutney

SMASHED AVOCADO (GFA/VEA) $21
Smashed avocado, crumbled fetta, house-made beetroot hummus, rocket, Illalangi native dukkah on toasted white bread

EGGS BENEDICT (GFA/VOA) $22
Free-range poached eggs on a toasted English muffin, smoked bacon, spinach and hollandaise sauce with smoked paprika

BIG BREAKFAST (GFA) $28
Free-range eggs, cooked to your liking; poached, fried or scrambled, with smoked bacon, pork chipolatas, garlic and thyme buttered mushrooms, roast tomato and a hash brown with toasted white bread

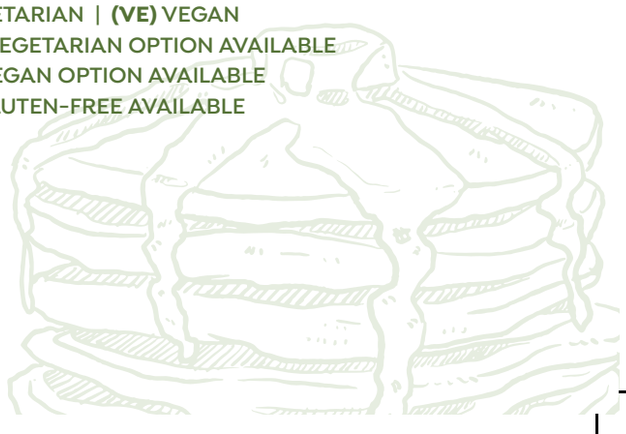
KIDS BREAKFAST

TOASTED WHITE BREAD (GFA) $7
Two pieces with jam or vegemite

EGG & BACON ON TOAST (GFA) $11
One free-range egg, cooked to your liking; poached, fried or scrambled, smoked bacon on toasted white bread

PANCAKES $14
Served with vanilla ice cream, maple syrup and strawberries

(V) VEGETARIAN | **(VE)** VEGAN
(VOA) VEGETARIAN OPTION AVAILABLE
(VEA) VEGAN OPTION AVAILABLE
(GFA) GLUTEN-FREE AVAILABLE



ENTRÉES & BITES Menu

MONDAY TO SUNDAY
12PM – 5PM | 6PM – 8PM

ENTRÉES & BITES

GARLIC BREAD (V) $12
Warm toasted ciabatta with roasted garlic butter and parsley
Add Cheese +$2

POPCORN CHICKEN $12
Served with house-made ranch dipping sauce

SWEET POTATO FRIES (V) $12
Served with garlic aioli

GRILLED SAGANAKI (GF/V) $16
Grilled Kefalotyri cheese, local Riverland honey and thyme

MIXED MUSHROOM ARANCINI BALLS $16
Served with truffle aioli (4 pieces)

COFFIN BAY OYSTERS (A)
½ DOZEN | DOZEN
Natural (GF) $26 | $36
Kilpatrick (GF) $28 | $38

MEDITERRANEAN DIPS BOARD (V/GFA) $25
House-made hummus, tzatziki, beetroot hummus, grilled pita and pickled vegetables

PICKLED EGGPLANT (V/VE) $8
With bay leaves, fresh garlic, Aleppo, extra virgin olive oil and fresh parsley

MOZZARELLA STICKS (V) $16
Served with tomato relish

FALAFEL (V/VE) $16
With hummus and smoked fried chickpeas

PRAWN SLIDERS (I) $20
Poached prawns, Kewpie mayo, chives, iceberg lettuce and pickled onion served on a brioche bun
Add Slider +$10

NACHOS $20
Tortilla chips loaded with melted cheese, beef mince, fresh salsa, guacamole and jalapeños

BEEF KALAMAKI SKEWERS $24
Chargrilled beef skewers with tzatziki, sumac onion and pita bread

(V) VEGETARIAN | **(VE)** VEGAN | **(G)** GLUTEN-FREE
(GFA) GLUTEN-FREE AVAILABLE | **(DF)** DAIRY-FREE

SEAFOOD
(A) AUSTRALIAN | **(I)** IMPORTED | **(M)** MIXED

MAINS

MONDAY TO SUNDAY
12PM - 2PM | 6PM - 8PM

CHICKEN SCHNITZEL $20 | $28
HALF | FULL
Served with chips

BEEF SCHNITZEL $20 | $28
HALF | FULL
Served with chips

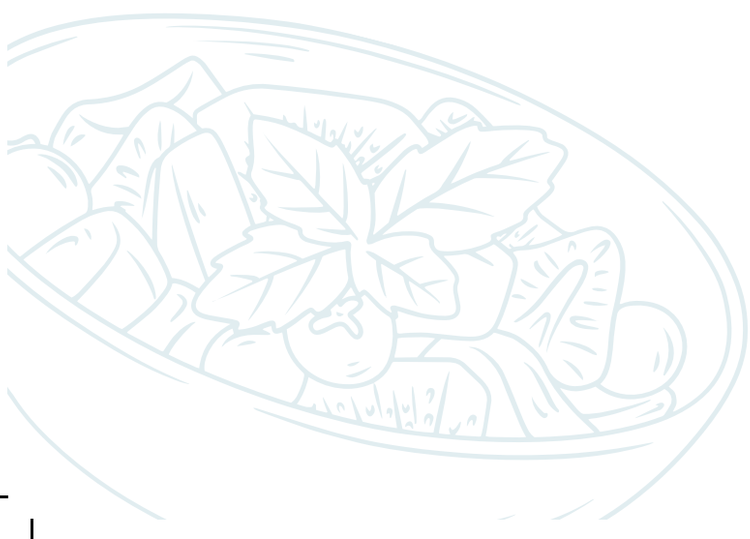
FISH & CHIPS (I) $22 | $28
HALF | FULL
Battered | Crumbed | Grilled (GFA)
Served with chips, tartare, lemon

SALT & LEMON MYRTLE PEPPERED SQUID (I) $25
Served with lemon myrtle aioli and a lemon wedge

GARLIC PRAWNS (I) $30
Pan-seared prawns in white wine, garlic with parsley and steamed rice

SOUTH AUSTRALIAN COORONG MULLET (A) $32
Choice of battered, crumbed or grilled local fish with chips, lemon myrtle aioli and lemon

GRILLED CHICKEN BREAST (GF) $34
Roasted chicken breast with roasted root vegetables and a garlic cream sauce



STEAK SANDWICH $32
Tender sirloin steak on toasted ciabatta with pickled onion, egg, bacon, cheese, pickles and chef's signature sauce. Served with chips

ROSEDALE KANGAROO FILLET (GF) $38
Medium-rare kangaroo, roasted pumpkin puree, charred pumpkin and a native pepper jus

SLOW ROASTED SIRLOIN 300G $45
Grass-fed sirloin cooked to medium, served with chips and a choice of sauce

BRAISED BEEF CHEEK (GF) $45
Slow-cooked beef cheek served with mash, broccolini and a red wine jus

SCOTCH FILLET 300G (GF) $55
Premium Scotch Fillet served with mash and a shiraz jus

BAKED EGGPLANT (V/VE) $28
Baked eggplant with vegan fetta, fennel and rocket salad, pickled onion with a gremolata

RIVERLAND FARMERS BOWL (GF/V) $30
Roasted pumpkin, spiced hummus, fried chickpeas, Dutch carrots, roasted beetroot, grilled zucchini, quinoa and beetroot coconut yoghurt
Chicken +$8 | Halloumi +$7
Grilled Prawns +$10

KIDS BITES

INCLUDES A DRINK AND ICE CREAM

CHICKEN NUGGETS $14
Served with chips, tomato sauce

CHICKEN SCHNITZEL $18
Served with chips, tomato sauce

BEEF SCHNITZEL $18
Served with chips, tomato sauce

KIDS TASTING PLATE $18
Choice of chicken skewer, beef skewer or falafel. Served with chips, dip, pita, carrot sticks and cucumber sticks. Includes a mini dessert of the day **OR** ice cream

ACTIVITY PACKS $2

SIDES

CREAMY MASH (GF/V) $8

ROASTED ROOT VEG (GF/V/VE/DF) $10

GREEK VILLAGE SALAD (GF/V) $15
Tomato, cucumber, olives, pickled onion and fetta

CHIPS (V) $6 | $12
SMALL | LARGE

WEDGES (V) $10 | $16
SMALL | LARGE

BROCCOLINI WITH BYZANTINE DRESSING (GF/V/VE/DF) $10

GRAVY & TOPPINGS

MUSHROOM GRAVY $4

PEPPERCORN SAUCE $4

DIANE SAUCE $4

RED WINE JUS $4

GREMOLATA $4

CREAMY GARLIC SAUCE $5

PARMIGIANA $5

KILPATRICK $6

CREAMY GARLIC PRAWNS (I) $12

THE LEGEND: GARLIC PRAWNS & BACON (I) $14

PIZZAS

MONDAY TO SUNDAY
12PM – 5PM | 6PM – 8PM

MARGHERITA (V/GFA) $22
Napolitana sauce, basil, mozzarella & extra virgin olive oil

CLASSIC HAWAIIAN (GFA) $23
Napolitana sauce, mozzarella, pineapple, ham & mixed herbs

GOURMET VEGETARIAN (V/GFA) $24
Napolitana sauce, fetta, mozzarella, mushroom, cherry tomato, char-grilled eggplant, olives & red onion

BBQ CHICKEN (GFA) $26
BBQ sauce, chicken, red onion, pineapple, roast capsicum & mozzarella

PEPPERONI (GFA) $22
Napolitana sauce, mozzarella, pepperoni & mixed herbs

GREEK LAMB (GFA) $28
Napolitana sauce, pulled lamb, fetta, olives, cherry tomatoes, mozzarella, tzatziki & red onion

SUPREME (GFA) $28
Napolitana sauce, mozzarella, ham, mushroom, olives, capsicum, onion, pepperoni & anchovies

MEAT-O-HOLIC (GFA) $29
BBQ sauce, mozzarella, red onion, bacon, pulled lamb, salami, pepperoni & BBQ chicken

GF Pizza Base +$4.20

DESSERTS

MONDAY TO SUNDAY
12PM – 2PM | 6PM – 8PM

AFFOGATO $8
Add Baileys +$7.50
Add Kahlua +$7.50
Add Frangelico +$7.50

NUT SUNDAE (V) $8
3 SCOOPS
Choice of toppings: chocolate, strawberry, caramel, banana, lime with choice of nuts and/or sprinkles

WARM CHOCOLATE BROWNIE $15
Served with wattle seed cream, vanilla bean ice cream and chocolate soil

TRIO OF GELATO (VE/DF) $15
Three scoops of gelato of the day served with fresh berries

RIVERLAND CITRUS TART $15
Served with citrus curd, short crumb, meringues and dried citrus

RIVER PAVLOVA TO SHARE $30
Large pavlova designed to share, topped with seasonal local produce, marshmallow and whipped cream. Ask staff for today's toppings