

RESTAURANT

LUNCH + DINNER

ENTREES

MAINS



OPENING HOURS

Lunch

12pm - 3pm

OPEN 7 DAYS

Dinner

6pm - 9pm

FRIDAY + SATURDAY IN WINTER

OPEN 7 DAYS IN SUMMER

SIDES

Garden Salad	15
Thai Salad	18
Country Style Chips	14
Crispy Chat Potatoes	16

DESSERTS

Peanut Butter Brownie	18
Raspberry Panna Cotta	18
Affogato	16
Classic Sundae	14

Kids Menu Available

Garlic Sourdough

Lightly toasted + garlic butter (GFA)

Share Board

Marinated Fleurieu olives, smoked cheddar, Barossa pancetta, house made dip, crostini's + seasonal fruit (GFA)

SA Oysters (4) (GF)

- * Natural / Fresh lime
- * Kilpatrick / Smokey Fleurieu bacon + house-made kilpatrick sauce
- * Japanese / Pickled ginger, soy, spring onion, wasabi + toasted sesame

Haloumi Fries

Lemon, lime + herb aioli (GF/V)

Kingfish Ceviche

SA Kingfish, guacamole, wasabi aioli, pickled ginger, radish, coriander + lime (GF)

Salt and Pepper Calamari

Sriracha aioli + fresh lime (GF)

Seared Prawn or Crispy Chicken Tacos (2)

Guacamole, chilli corn salsa + chipotle

Confit Duck & Prawn Spring Rolls (2)

Lime + soy sauce

Port Lincoln Mussels

Coconut milk, garlic, chilli, coriander + fresh lime (GFA)

11

26

20

22

22

18

22

18

20

18

21

South Australian Classics cooked your way with chips, tartare + garden salad (GFA)

KI King George Whiting

Eyre Peninsula Flathead

Crispy Skin Atlantic Salmon

Roasted sweet potato, spinach, balsamic glaze + dill hollandaise (GF)

Fish of The Day

Salt and Pepper Calamari

Citrus cous cous, tomato kasundi + raita

Crab and Prawn Linguine

Garlic, chilli + Spanish onion

Flying Fish Seafood Plate (serves 2)

King George Whiting, salt + pepper calamari, prawns, oysters (4), Spicy Mussels, chips, garden salad + tartare (GFA)

30 Day Aged - Chargrilled 300g Scotch Fillet

Herb chat potatoes, broccolini, heirloom carrots + chimichurri (add Garlic prawns +\$12) (GF)

Southern Fried Chicken Burger

Tomato, lettuce, avocado, Fleurieu bacon, Smokey cheddar, sriracha aioli + chips

Seafood Bouillabaisse

SA flathead, squid, prawns, mussels + chorizo in a tomato, chilli, garlic and saffron broth + toasted sourdough (GFA)

Classic Thai Salad

Bean shoots, Asian greens, vermicelli noodles + coriander lime dressing. Choice of Fried Haloumi, Seared Prawns or Crispy chicken (GFA/VA)

39

37

36

POA

32

38

115

42

26

40

32