

## DIPS & BREADS

TARAMA caviar dip w. pitta	9
TZATZIKI cucumber & yoghurt dip w. pitta	9
HOUMOUS chick pea dip w. pitta	9
TRIO OF DIPS w. pitta (all of the above)	19.5
BRUSCHETTA w. tomato, halloumi, olive oil & basil (1 slice)	11
MARINATED OLIVES * split greens & Kalamata	8
GARLIC BREAD (3 slices of wood oven bread)	8
PITTA BREAD w. oregano & olive oil	3

## STARTERS & SHARED PLATES

DEVILLED CHICKEN WINGS * (3)	14
Curry spiced wings w. steamed rice	
PORK SPARE RIBS * (5)	15
Oven baked in our famous spicy sauce, served w. a cabbage salad	
CHORIZO *	15
Spicy Spanish sausage w. a tomato & bean salsa	
SALT & PEPPER SQUID (8 pieces)	16
Dusted in lemon pepper flour w. lime thyme aioli (Platter 20 pieces)	35
GRILLED HALLOUMI * (2 slices)	14
Cypriot cheese w. roast capsicum & olives	
SAGANAKI (1 slice)	15
Sizzling kefalograviera cheese w. olive oil & lemon	
CRISPY PORK BELLY MAIN 33	17
w. spicy plum sauce w. potatoes & greens	
CHILLI MUSSELS *	19
w. chilli, bean & a rich tomato sauce	

S. A OYSTERS (Dew to spawning our oysters range from... 3.5 each  
Coffin Bay, Cowell, Streaky Bay & Smoky Bay)

### NATURAL \*

w. cocktail sauce

### KILPATRICK \*

w. bacon & Worcestershire sauce

### PINK PIG \*

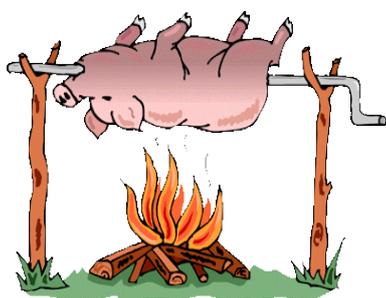
w. bacon & our famous rib sauce

AUD PRICES & GST INCLUSIVE, NO SEPARATE ACCOUNTS, \*GLUTEN FREE/ALLERGIES

ASK WAITING STAFF, 10% SERVICE CHARGE IS APPLICABLE WHEN OPEN PUBLIC HOLIDAYS

**MAIN COURSE** "weights are approximate + prior to cooking"

<b>PORK SPARE RIBS *</b>	Main (14 ribs)	40
Baked in our famous spicy sauce w. a cabbage salad	Platter (42 ribs)	115
<b>MARRIAGE *</b>	Main (10 ribs & 3 wings)	40
Pork spare ribs & chicken wings w. a cabbage salad	Platter (30 ribs & 9 wings)	115
<b>DEVIILED CHICKEN WINGS * (8 wings)</b>		29
Baked in our famous spicy sauce w. a hint of curry & steamed rice		
<b>STEAK &amp; RIBS *</b>		42
220gm "Thousand Guineas" scotch fillet charred medium, 6/7 of our famous ribs, fries and a cabbage salad		
<b>PORKZILLA CHOP 400 gm</b>		38
Moisture infused pork loin on the bone, marinated in garlic, oregano & olive oil w. a spicy plum sauce, potatoes & greens		
<b>ROAST PORK SCOTCH FILLET *</b>		29
Moisture infused pork scotch fillet w. apricot glaze, crackling, potatoes & greens		
<b>PORK MEDALLION 250gm</b>		35
Pork fillet wrapped w. bacon, gravy, apple sauce, potatoes & greens		
<b>PORK PARMIGIANA</b>		29
Crumbed pork fillet w. Napolitano sauce, cheese, salad & fries		
<b>KANGAROO FILLET * 250gm</b>		38
Charred medium rare w. a thyme infused shiraz jus, potatoes & greens		
<b>CHICKEN MEDITERRANEAN</b>		29
Crumbed free range chicken breast filled w. fetta, spinach & semi dried tomatoes, Napolitano sauce, potatoes & greens		
<b>RISOTTO FUNGHI * V</b>		27
Sautéed Swiss brown & button mushrooms in olive oil, garlic, Roasted capsicum, tomato, basil & Arborio rice		
<b>SPAGHETTI MARINARA</b>		32
w. mussels, prawns, squid in a red sauce		
<b>CRISPY SKIN SALMON * pink or thru?</b>		36
Pan seared N.Z King salmon fillet w. potatoes & greens		



<b><u>PIG ON A SPIT</u></b>	950
w. potatoes, seasonal vegetables, salads & sauces	
Approx. 17 kg suckling pig	
Feeds approx. 25 persons	
<b>72 hrs notice/deposit required</b>	

**BEEF** "All our cuts are from verified "Thousand Guineas" shorthorn beef.

Superior in taste with a buttery flavour, juiciness & tenderness

Eating Quality Assurance: MSA graded

Breed Type: Shorthorn

Average Marble Score: 2+

Feed: Minimum 100 days on cereal grain

Aged: 21-28 days

Cooking Method: char grilled

Accolades : Royal show blue ribbons

<b>SCOTCH FILLET *</b>	<b>300 gm</b>	<b>42</b>
w. a thyme infused shiraz jus, potatoes & greens	<b>500 gm</b>	<b>55</b>
<b>FILLET MIGNON</b>	<b>250 gm</b>	<b>44</b>
Eye fillet wrapped w. bacon w. mushroom sauce, potatoes & greens		
<b>PEPPER STEAK</b>	<b>250 gm</b>	<b>44</b>
Eye fillet w. a duo of cracked black & green peppercorn sauce w. potatoes & greens		
<b>BEEF &amp; REEF *</b>	<b>350 gm</b>	<b>55</b>
Sirloin w. S.A king Prawns, garlic butter, potatoes & greens		

## **SALADS**

<b>CHAR GRILLED QUAILS * (2)</b>		<b>31</b>
marinated in olive oil, garlic, herbs & spices on a freshly chopped salad w. olive oil & sticky balsamic dressing		
<b>CRISPY PORK BELLY, MANGO &amp; NOODLE SALAD</b>	<b>300 gm</b>	<b>33</b>
w. mint, coriander, snow peas, toasted pine nuts, capsicum & a spicy Thai dressing		
<b>CAJUN CHICKEN SALAD *</b>		<b>29</b>
Southern American spice rubbed free range chicken breast w. toasted pepitas, lettuce, carrot, red onion, cherry tomatoes, sticky balsamic & olive oil		
<b>THAI CHILLI PRAWN SALAD (5)</b>		<b>33</b>
S.A King prawns w. garlic, capsicum, chilli, red onion, carrot, mint & coriander		
<b>CHIMMI CHOOK SALAD *</b>		<b>29</b>
chimmi churri rubbed free range chicken breast on avocado, snow peas, cucumber, olives, mixed lettuce, sticky balsamic & olive oil dressing		
<b>THAI BEEF SALAD</b>	<b>200 gm</b>	<b>35</b>
Eye fillet charred medium rare w. Julienne vegetables & a spicy Thai dressing		

## SIDES

FRENCH FRIES w. tomato sauce & chicken salt	9
	sml 6
POTATO WEDGES w. chilli aioli & smoked paprika salt	11
STEAMED RICE *	3
SEASONAL VEGETABLES *	16
SAUTEED MUSHROOMS *	16
Swiss brown & button mushrooms sautéed in olive oil & garlic butter	
CHARRED CORN ON THE COB *	6
w. sea salt, cracked pepper & garlic butter	
GREEK SALAD *	14
w. tomato, cucumber, onion, capsicum, olives, fetta, oregano, olive oil & lemon	
MIXED LEAF SALAD * w. lettuce, garden vegetables & vinaigrette	9
CABBAGE SALAD *	8
Cabbage, red onion, parsley, apple cider vinegar, lemon & olive oil dressing	

## SAUCES

PEPPER	6
GRAVY	6
MUSHROOM	6
RED WINE JUS *	6
PLUM	6
PP RIB SAUCE *	4
CHIMMI CHURRI * (Argentinean steak sauce)	4

## KIDS MENU



CHICKEN NUGGETS w. fries & tomato sauce	10
BATTERED FISH FILLETS w. fries & tomato sauce	10
SPAGHETTI NAPOLITANA	10
PORK SCHNITZEL w. fries & tomato sauce	10
PORK SPARE RIBS w. fries & tomato sauce	12
CRUMBED CALAMARI w. fries & tomato sauce	10