

SHARING

HOUSEMADE BUTTER PICKLES v, gf - 6

TORZI MATTHEWS OLIVES v, gf - 10

GARLIC & PARMESAN FLATBREAD (8) gfa - 12

CHICKEN PARFAIT - 18

fried toast with chicken parfait topped with pickled onion, cured egg and chives

PT LINCOLN KINGFISH gf - 22

sashimi served with burnt onion puree, puffed white rice and mint oil

SCALLOPS gf - 24

celeriac mash and crispy prosciutto herb butter

ASPARAGUS v, gf - 18

pan-fried served on anchovy mayo & grated fresh parmesan

MACADAMIA BROADBEAN ve, gf - 16

macadamia puree with tumeric and garlic broadbeans

BUTTERMILK CHICKEN TENDERS - 16

asian slaw & garlic aioli

PIZZAS

10" pizzas cooked in our stone oven
vegan cheese & gluten free bases available +4

PEPPERONI - 20

tomato sugo, mozzarella, pepperoni

MARGHERITA v - 18

tomato sugo, mozzarella, tomato, basil pesto

HAM & PINEAPPLE - 20

tomato sugo, mozzarella, ham, pineapple

GREENOCK SUPREME - 24

tomato sugo, mozzarella, chorizo, shaved ham, balsamic mushroom, cherry tomato, pepperoni, red onion

MEDITERRANEAN VEGETARIAN v, vea - 22

tomato sugo, mozzarella, caramelised balsamic red onion, pumpkin, field mushrooms, feta, olives

PULLED LAMB PIZZA - 25

pesto base, mozzarella, capsicum, red onion, baby spinach, sundried tomato garnished with toasted pine nuts



MAINS

FISH & CHIPS gfa - 23

battered fish, chips, salad, lime, tartare

AUSTRALIAN SALT & PEPPER SQUID - 24

salt & pepper squid, chips, salad, lemon, tartare

300g MSA SCOTCH FILLET gf - 38

chips, salad

EYE FILLET WELLINGTON - 42

deconstructed beef wellington using seasoned and pan-fried eye fillet served on sweet potato gratin, and house made pate, topped with pastry hat and field mushroom jus

GREENOCK CHEESEBURGER - 24

brisket beef patty, american cheese, housemade pickles, burger sauce, chips

BUTTERMILK CHICKEN BURGER - 22

buttermilk chicken tenders, cucumber and asian slaw and kewpie mayo

BBQ BRISKET BURGER - 26

brisket beef patty, bacon, american cheese, tomato relish, lettuce and tomato

CHEF'S STEAK SANDWICH - 26

scotch fillet, ciabatta roll, tomato relish, beetroot, tomato, tasty cheese, lettuce, bacon, pineapple, chips and aioli

PORK BELLY gf, df - 28

roasted apple, sweet potato gratin, wilted spinach and red wine glaze

PAN FRIED NT BARRAMUNDI gf - 36

served on warm kipfler potato herb salad garnished with steamed green beans, drizzled with dill cream

BRAISED HERB LAMB SHOULDER - 28

seasoned & heated sliced lamb served with a mograbieh (pearl cous cous), preserved lemon salad, topped with labneh dressing

ARTICHOKE PAPPARDELLE v - 22

pan-fried pesto base, artichokes, sundried tomatoes, olives, baby spinach garnished with shaved parmesan add smoked chicken +4

MAINS

KANGAROO FILLET gf - 36

brushed in macadamia puree, roasted heirloom beetroots with a blue cheese sauce

BAROSSA SMOKED CHICKEN SALAD gf - 24

lyndoch butchers smoked chicken maryland pieces with baby cos, roma tomatoes, cucumber, spanish onion tossed with a parmesan aioli, garnished with snow peas

CEASAR SALAD gfa - 22

prosciutto crisps, baby cos lettuce, poached egg, anchovy dressing, parmesan croutons add chicken +4

COMMUNITY PIE

SHEPARD'S PIE - 29

house-made shephard's pie with minted pea puree, with side of tomato relish

SCHNITZEL

all schnitzels hand crumbed and served with salad and chips swap veg +3

CHICKEN SCHNITZEL - half 18 / full 24

BEEF SCHNITZEL - half 20 / full 25

500G STEINEY BEEF SCHNITZEL - 34

MUSHROOM SCHNITZEL ve - 20

SAUCES / TOPPINGS

plain, pepper, dianne, mushroom, garlic herb butter, red wine jus +3, parmi +4, hawaiian +5
gct special: bacon, onion, mushrooms, bbq sauce, cheese +6
creamy garlic prawns +8

SIDES

CHIPS tomato sauce gf, v, vea - 9

ROASTED SEASONAL VEGETABLES ve, gf - 10

HOUSE SALAD v, gf - 8

ONION RINGS v - 13

DESSERTS

SEE SPECIALS BOARD

ASK US FOR OUR KIDS MENU

SPARKLING

REDBANK EMILY CHARDONNAY PINOT NOIR G8.5, B38
King Valley, VIC

HENTLEY FARM BLANC DE NOIR G11, B48
Barossa Valley, SA

PAULETTES SPARKLING RED PICOLLO 200ML G11
Clare Valley, SA

WHITES

(150ml / 250ml +5)

TIN SHED RIESLING G9, B40
Eden Valley, SA

RIESLINGFREAK NO.3 RIESLING G10, B48
Clare Valley, SA

REILLY'S PINOT GRIS G9, B40
Adelaide Hills, SA

HEGGIES ESTATE CHARDONNAY G11, B50
Clare Valley, SA

OYSTER BAY SAUVIGNON BLANC G9, B40
Marlborough, NZ

OXFORD LANDING MOSCATO G8, B30
South Australia

RED & PINKS

(150ml / 250ml +5)

WHISTLER ROSE DRY AS A BONE ROSE G9, B40
Barossa Valley, SA

KALLESKE WINES ROSE G10, B45
Barossa Valley, SA

LOCALS DROP - SEE SPECIALS

LAUGHING JACK WINES SHIRAZ G9, B40
Barossa Valley, SA

TSCHARKE WINES GRENACHE G10, B45
Barossa Valley, SA

HENTLEY FARM VILLAIN & VIXEN GSM G9, B40
Barossa Valley, SA

BALLYCROFT MONTEPULCIANO G9, B42
Langhorne Creek, SA

MICHAEL HALL PINOT NOIR B48
Adelaide Hills, SA

DAVID FRANZ MERLOT PETIT VERDOT B44
Barossa Valley, SA

TORBRECK WOODCUTTER'S SHIRAZ B45
Barossa Valley, SA

TRAVIS EARTH WINES
MATARO SHIRAZ GRENACHE B52

COCKTAILS

WHISKEY SOUR - 20
makers mark whiskey, lemon,
simple syrup, bitters, wonder foam

BLUE LAGOON - 14
vodka, blue curaçao, lime, lemonade

ROSARITA MARGARITA - 18
tequila, cointreau, cranberry, lime,
lime cordial, simple syrup

GIN SOUR - 18
larios gin, lemon, simple syrup,
orange bitters, wonder foam

ORCHARD CRUSH - 18
larios gin, strawberry jam,
lemon juice, wonder foam

GRAND COSMOPOLITAN - 15
vodka, cointreau, cranberry, lime,
orange bitters, wonder foam

CHILLI LIME MANGO MARGARITA - 18
tequila, mango, orange, lime, agave tabasco

WATERMELON REFRESHER - 14
vodka, watermelon liqueur, billson's
watermelon cordial, lime, lemonade

FIZZY PEACHTREE - 12
peach schnapps, lime, soda

BEERS

please ask our friendly staff for our
selection of beers on tap and in bottle/can

SOFT DRINKS

(SCH 4 / PINT 5)

COKE, COKE NO SUGAR, LEMONADE,
SOLO, RASPBERRY, GINGER ALE

CAPI SPARKLING 750ML 7.5

CAPI GINGER BEER 5

