

Breakfast

BACON AND EGGS	\$13.90
POACHED, FRIED OR SCRAMBLED SERVED ON TOASTED SOURDOUGH BREAD WITH CRISPY GRILLED SMOKEY BACON	
BAROSSA BREAKFAST STACK	\$18.90
WITH SMOKEY BACON, POACHED EGG, GRILLED EGGPLANT, ROMA TOMATO AND MUSHROOM SERVED ON A TOASTED MUFFIN TOPPED WITH HOLLANDAISE SAUCE	
VEGETARIAN BREAKFAST STACK	\$18.90
WITH POACHED EGG, GRILLED EGGPLANT, ROMA TOMATO, MUSHROOM, STEAMED ASPARAGUS AND BABY SPINACH SERVED ON A TOASTED MUFFIN WITH HOLLANDAISE SAUCE	
SMOKED SALMON BREAKFAST STACK	\$21.90
WITH POACHED EGGS, FRESH AVOCADO, ASPARAGUS, GRILLED TOMATO AND SMOKED SALMON TOPPED WITH HOLLANDAISE SAUCE SERVED ON A TOASTED MUFFIN	
SAUSAGES AND EGGS	\$15.50
PORK CHIPOLATAS WITH FRIED EGGS, GRILLED HAM, MUSHROOM AND TOMATO ON TOAST	
SMOKED SALMON SCRAMBLED EGGS	\$19.50
LAYERED WITH GRILLED ROMA TOMATOES AND BABY SPINACH TOPPED WITH A CREAMY CHARDONNAY SAUCE SERVED ON TOAST	
EXTRA OPTIONS	
PORK CHIPOLATAS (4), SMOKEY BACON (1), GRILLED HAM, SMOKED SALMON, ASPARAGUS	\$2.90 EACH
MUSHROOM, TOMATO, EGGPLANT, BABY SPINACH, HOLLANDAISE SAUCE	\$2.00 EACH

Side Orders and Starters

OYSTERS FRESH FROM THE WEST COAST	PER OYSTER \$3.00
~ BAROSSA BLACKENED WITH BAROSSA BLACK SAUCE AND LACHSCHINKIN	
~ GARLIC PRAWN WITH GARLIC AND PARSLEY BUTTER AND DICED PRAWNS	
~ NATURAL WITH FRESH LEMON AND SEAFOOD SAUCE	
~ QUINCY NATURAL TOPPED WITH FRESH CORIANDER, A SLIVER OF LIME AND QUINCE PASTE	
PESTO BREAD	PER SERVE \$4.20
OUR OWN BASIL PESTO ON HOT CRUSTY BREAD	
GARLIC BREAD	PER SERVE \$4.20
WITH FRESH BUTTER ON HOT CRUSTY BREAD	
TOMATO AND FETA BRUSCHETTA	PER SERVE \$5.20
ON CRUSTY BREAD LAYERED WITH FETA CHEESE, CHERRY TOMATOES, BABY SPINACH, AND FRESH BASIL, DRIZZLED WITH OLIVE OIL	
SMOKED SALMON BRUSCHETTA	PER SERVE \$7.50
CRUSTY BREAD LIGHTLY SPREAD WITH ZIMMY'S HORSERADISH TOPPED WITH SMOKED SALMON, CAPERS, DILL, SPANISH ONION AND WASHINGTON WASHRIND CHEESE	
TEPID MARINATED OLIVES	\$7.50
MARINATED IN GARLIC, LEMON AND OREGANO SLIGHTLY WARMED TO RELEASE THE OILS SERVED WITH CRUSTY DIPPING BREAD	
PESTO TRIO	PER SERVE \$6.40
MOROCCAN SUNDRIED TOMATO, CASHEW, AND MACADAMIA WITH HOMEMADE CROUTONS	
DUKKAH DIPPING PLATE	PER SERVE \$5.20
WITH THE COMPANY KITCHEN'S BUSH DUKKAH SPICE, OLIVE OIL AND BALSAMIC VINEGAR WITH LYNDOKH BAKERY CRUSTY BREAD	
GOLDEN COOKED FRIES	BOWL \$6.50
LIGHTLY BATTERED WEDGES WITH SOUR CREAM AND CHILLI SAUCE	BOWL \$8.00
TODAY'S FRESH CRUSTY LYNDOKH BAKERY LOAF WITH BUTTER	PER SERVE \$2.90

Alfresco Meals

SALT AND PEPPER SQUID	ALFRESCO \$14.90	MAIN \$22.00
COATED WITH OUR SEASONING AND COOKED CRISPLY IN VEGETABLE OIL. SERVED WITH JASMINE RICE AND A TOSSED GARDEN SALAD WITH A SWEET LEMON GRASS AND GINGER CHILLI SAUCE		
MANGO KING PRAWNS	ALFRESCO \$16.00	MAIN \$25.00
LIGHTLY SEASONED AND COOKED CRISPLY. SERVED WITH STEAMED RICE AND A TOSSED GARDEN SALAD WITH A MANGO CHILLI SAUCE		
GRILLED THAI CHICKEN SALAD		\$19.50
TENDER MARINATED CHICKEN SERVED ON A CRISP MIXED SALAD TOPPED WITH A TANGY LIME THAI DRESSING		
CK BURGER		\$18.50
THE KITCHEN'S GOURMET BURGER WITH MSA GRADE BEEF, SWISS CHEESE, FARM FOLLIES TOMATO CHUTNEY, BEETROOT, TOMATO, GRILLED BACON, FRIED EGG AND FRIED ONIONS. SERVED ON A CRUSTY LYNDOCH BAKERY ROLL WITH GOLDEN COOKED FRIES		
SEAFOOD SALAD		\$24.00
WITH FRESH REFRESHED STEAMED KING PRAWNS, SCALLOPS AND BARRAMUNDI. THIS SALAD IS CRISP AND TANGY WITH FRESH SALAD GREENS, CHERRY TOMATOES, AVOCADO AND SPANISH ONIONS TOPPED WITH OUR HOMEMADE TANGY SEAFOOD SAUCE, CAPERS AND SMOKED SALMON		
TWICE COOKED MANGO GLAZED PORK FILLET		\$24.00
TENDER MARINATED PORK FILLET SLOW ROASTED THINLY SLICED THEN CRISPLY COOKED GLAZED WITH MANGO AND CHILLI TOSSED WITH BOKCHOY TOPPED WITH SWEET POTATO CRISPS SERVED WITH STEAMED RICE		
BAROSSA LONG LUNCH TASTING PLATTER		PER PERSON \$26.50
EXPERIENCE THE BEST OF THE BAROSSA'S REGIONAL PRODUCE, PRODUCED BY SOME OF OUR MOST WELL KNOWN PRODUCERS. WITH GERMAN CURED MEATS, THREE LOCAL CHEESES, SAUERKRAUT, PICKLES, GHERKINS, BUSH DUKKAH, WILD OLIVES, OLIVE OIL AND BALSAMIC, PESTO BREAD AND LYNDOCH BAKERY CRUSTY BREAD		
BAROSSA CURED MEAT PIZZA		\$22.50
WITH LACHSCHINKIN, METTWURST, CHEESE KRANSKY ON A CRISP PIZZA BASE WITH FRESH BASIL, RICH ITALIAN SAUCE, ONIONS, BLACK OLIVES, CAPSICUM AND MOZZARELLA CHEESE		
CHEESE PLATTER		PER PERSON \$10.50
USING THE BAROSSA VALLEY CHEESE CO.'S BAILLIE BREE AND WASHINGTON WASHRIND AND BALLYCROFT'S ANNULET AND ADEL BLUE, SERVED WITH CROUTONS AND GULLY GARDENS DRIED FRUIT.		

Main Course Meals

THE FOLLOWING MEALS SERVED WITH GOLDEN COOKED FRIES OR MASHED POTATO WITH ROAST VEGETABLES, STEAMED VEGETABLES OR A TOSSED GARDEN SALAD

GRAIN FED RUMP STEAK WITH CREAMY SAUTÉED MUSHROOMS	\$32.00	OR GARLIC KING PRAWNS \$42.00
MSA CERTIFIED 350 GRAM CHURCHILL RUMP COOKED TO YOUR LIKING		
SLOW ROASTED LAMB SHANKS	1 SHANK \$20.00	OR 2 SHANKS \$28.75
THIS TENDER SWEET MEAT IS ENHANCED WITH RED WINE, BACON, ONIONS, CARAWAY SEEDS AND CREAM SLOWLY ROASTED, TOPPED WITH THE RICH COOKING SAUCE		
MARINATED KANGAROO FILLET		\$28.75
MARINATED IN COOPERS STOUT BEER, SEEDED MUSTARD AND FRESH ROSEMARY TOPPED WITH A SPICY TOMATO SALSA		
BEER BATTERED KING GEORGE WHITING		\$32.50
SERVED WITH LEMON AND TARTARE SAUCE		
CHICKEN AND KING PRAWN KIEV		\$28.50
A TENDER CHICKEN BREAST FILLET POCKETED WITH GARLIC BUTTER AND KING PRAWNS LIGHTLY CRUMBED AND COOKED GOLDEN BROWN		