



THE SOUTH AUSTRALIAN COMPANY STORE

Featuring THE COMPANY KITCHEN



Breakfast Available daily until 11.30
Lunch available daily from 11am until 3pm

BREAKFAST

*(We use Apex Bakery's 1924 wood oven bread choose white or wholemeal)
(Eggs scrambled add \$2.00)*

Bacon and Eggs \$18.50
Eggs poached or fried served on toast with crispy grilled bacon and hash browns

Smoked Salmon Stack \$24.50
Served on an asparagus and corn fritter topped with poached eggs, smoked salmon, baby spinach, roasted tomato and hollandaise sauce

CK Big Barossa Breakfast Stack \$26.50
With grilled bacon, Mount Pleasant bratwurst, grilled Metwurst and fritz, poached eggs, asparagus, tomato, chorizo baked beans and sauerkraut served on toast with seeded mustard

Vegetarian Breakfast Stack \$21.90
With poached egg, grilled zucchini, tomato, mushroom, asparagus and baby spinach served on toast topped with Hollandaise sauce

Children's Bacon and Eggs \$8.50
Poached, fried or scrambled eggs, served on toast with crispy grilled bacon.

French Toast \$12.50
The traditional favourite topped with fresh banana and maple syrup surprisingly nice if you add bacon (\$3.50)

Extra Options
Pork chipolatas(2), Smokey bacon(1), smoked salmon, asparagus, avocado, hash brown, corn fritter, grilled fritz, Metwurst, chorizo beans

-----\$3.50 each

Mushroom, tomato, zucchini, baby spinach,
Hollandaise sauce, tomato chutney -----\$3.00 each

Gluten free bread-----\$1.50



STARTERS AND LIGHT MEALS

<i>Crusty Apex Bakery Loaf</i>	\$2.90
<i>Pesto Bread</i>	\$4.40
<i>Garlic Bread</i>	\$4.40
<i>Kalamata tapenade, parmesan bread</i>	\$5.20
<i>Tomato Fetta Bruschetta (V)</i>	\$10.50
On crusty bread layered with fetta cheese, tomato, baby spinach and fresh basil, drizzled with olive oil and balsamic glaze	
<i>Smoked Salmon Bruschetta</i>	\$12.90
Crusty Bread lightly spread with Jimmy's horseradish topped with smoked salmon, capers, dill, Spanish onion Washington Wash rind cheese.	
<i>Lachshinken Bruschetta</i>	\$11.50
Mount Pleasant Lachshinken on Apex bread with cheddar cheese, capsicum, red onion and Jimmy's Barossa Pickle	
<i>Smoked Salmon and Pappadam Layer</i>	\$15.50
With smoked salmon, pappadam, horseradish, dill and caper aioli finished with Spanish onions (one for the true smoked salmon lover)	
<i>Dipping Trio</i>	\$12.50
served with homemade croutons	
<i>Golden Cooked Fries</i>	\$8.50
served with garlic aioli	
<i>Polenta Chips</i>	\$8.50
served with sweet chilli aioli	
<i>Dukkah Dipping Plate (serves 2)</i>	\$12.50
CK's homemade Dukkah served with crusty bread,	
<i>Our Shared Entree Long Lunch Platter</i>	\$32.50

Ideal as an entree for four to six people
 Experience the best of the Barossa's regional produce,
 Locally made by some of our most well known producers.
 With three German cured meats, three cheeses, sauerkraut, pickles, gherkins, Dukkah, olive oil and balsamic, pesto bread and Apex Bakery 1924 wood oven bread





ALFRESCO MEALS

Malaysian Beef Salad (GF)

\$25.00

Marinated Scotch Fillet served with a fresh salad, flavoured with coriander topped with a coconut and chilli dressing.

CK Burger

\$25.00

Tender beef burger or gourmet marinated chicken fillet topped with beetroot, Swiss cheese, aioli, tomato, lettuce, bacon, egg and fried onion served with fries.

Salt and Pepper Squid (GF)

\$24.00

Coated with our seasoning and cooked crisply in vegetable oil, served with fries, tossed garden salad sweet chilli sauce.

(Entree \$16.90)

Seafood Salad (GF)

\$27.00

With steamed king prawns, scallops and barramundi on a garden salad topped with avocado, smoked salmon and seafood sauce.

Mango Glazed Pork Fillet (GF)

\$27.00

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

Roast Vegetable Risotto (V)

\$21.50

topped with basil pesto and parmesan cheese *(Add smoked salmon \$3.50)*

Moroccan Chicken Pasta

\$24.50

Finished in a creamy sauce with Spanish onion, capsicum and baby spinach on organic Wiech's pasta garnished with coriander and roasted macadamia nuts

Barossa Long Lunch Tasting Platter

\$32.50

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MAIN COURSE MEALS

Baked Atlantic Salmon \$33.50
 Crusted with The Company Kitchens Dukkah served on polenta chips with a lime aioli

Grain Fed Scotch Fillet \$34.50
 On smashed roasted potatoes with a shiraz and beetroot puree
 Or add pan fried basil garlic king prawns (GF) \$6.50

Slow Roasted Lamb Shanks 1 shank \$23.00 2 shanks \$33.00
 served with creamy mash. This dish is made using our tradition CK recipe the tender sweet meat is enhanced with red wine, bacon, onions, caraway seeds and cream, slowly roasted and topped with the rich cooking sauce

Kangaroo, Quandong and Shiraz Pie \$28.00
 served with mashed potato topped with tomato chutney

CK Barossa Grill \$38.50
 Bratwurst sausage, Cheese Kransky and Kassler chop with Jimmy's sauerkraut and The Company Kitchen's Barossa Chutney

Lemon Myrtle Roasted Duck \$34.50
 Delicately pot roasted finished in a rich creamy sauce with mashed potatoes

Side orders

Caesar Salad \$6.50

Tossed salad \$5.50

Mediterranean salad \$6.50

Olives, sundried tomato, feta cheese and salad condiments

Roast vegetables (seasonal availability) \$7.00

Beetroot, parsnip, sweet potato, zucchini, carrot

Fries with garlic aioli \$8.50

Polenta chips with sweet chilli aioli \$8.50