



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

Bacon and Eggs *\$19.50*

Eggs poached or fried served on toast with crispy grilled bacon and hash browns

Eggs scrambled add *\$2.00*

Smoked Salmon Stack *\$25.50*

Served on an asparagus, dill and corn fritter topped with poached eggs, smoked salmon, baby spinach, grilled tomato and hollandaise sauce

CK Big Barossa Breakfast Stack *\$27.00*

With grilled bacon, Mount Pleasant bratwurst, grilled Metwurst and fritz, poached eggs, asparagus, tomato, chorizo baked beans and sauerkraut served on toast with Jimmy 's Barossa Pickle

Vegetarian Breakfast Stack *\$22.50*

With poached egg, grilled zucchini, tomato, mushroom, asparagus and baby spinach served on toast topped with Hollandaise sauce

Children's Bacon and Eggs *\$11.50*

Poached, fried or scrambled eggs, served on toast with grilled bacon and a hash brown

French Toast *\$14.50*

With fresh banana, caramel and cream or with strawberries, maple syrup and cream surprisingly nice if you add bacon

\$3.60

Extra Options

Pork chipolatas (4) , Smokey bacon (1) , smoked salmon, asparagus, avocado, corn fritter, grilled fritz, Metwurst, chorizo beans *\$3.60 each*

Mushroom, tomato, zucchini, baby spinach, hash browns (2)
hollandaise sauce, tomato chutney, Barossa pickle

\$3.20 each

Gluten free bread *\$2.00*

Tomato sauce *\$2.00*



STARTERS AND LIGHT MEALS

<i>Crusty Apex Bakery Loaf</i>	\$3.20
<i>Pesto Bread</i>	\$5.40
<i>Garlic Bread</i>	\$5.40
<i>Kalamata tapenade, parmesan bread</i>	\$5.80
<i>Tomato Fetta Bruschetta (V)</i>	\$11.50
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>	\$13.40
Crusty Bread lightly spread with Jimmy 's horseradish topped with smoked salmon, capers, dill, Spanish onion Washington Wash rind cheese.	
<i>Lachshinken Bruschetta</i>	\$12.50
Mount Pleasant Lachshinken on Apex bread with cheddar cheese, capsicum, red onion and Jimmy' s Barossa Pickle	
<i>Smoked Salmon and Pappadam Layer</i>	\$17.50
With smoked salmon, pappadam, horseradish, dill and caper aioli finished with Spanish onions and vinaigrette style asparagus	
<i>Dipping Trio</i>	\$14.50
served with homemade croutons	
<i>Golden Cooked Fries</i>	\$9.80
served with garlic aioli	
<i>Polenta Chips</i>	\$8.90
served with sweet chilli aioli	
<i>Dukkah Dipping Plate (serves 2)</i>	\$14.50
CK 's homemade Dukkah served with crusty bread, olive oil and balsamic vinegar	
<i>Home Made Potato Wedges</i>	\$14.50
served with sweet chilli sauce and sour cream	
<i>Our Shared Entree Long Lunch Platter</i>	\$33.50

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

Drunken Lamb salad

Entree \$18.90 Main \$27.80

Mount Pleasant Butchers drunken lamb served on a Wiech's organic chilli noodle

Mediterranean style salad with a balsamic aioli dressing

CK Burger

\$26.80

Tender beef burger or Moroccan crumbed chicken breast topped with beetroot, Swiss cheese, aioli, tomato, lettuce, bacon, egg and fried onion served with fries.

Salt and Pepper Squid (GF)

Entree \$18.90 Main \$26.00

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

Seafood Salad (GF)

\$28.00

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

Mango Glazed Pork Fillet (GF)

Entree \$18.90 Main \$28.00

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 Stack (vegan)

\$24.80

A combination of fresh roast vegetables served on baby spinach with a honey mustard dressing topped with walnuts

Spicy Malaysian King Prawn Pasta

Entree \$18.90 Main \$29.00

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

\$33.50

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MAIN COURSE MEALS

Seafood Combination

\$35.40

Battered Barramundi and king prawns with salt and peppers squid served with lemon and home made tartare sauce

Grain Fed Porterhouse Steak

\$37.50

With polenta chips and sundried tomato hollandaise or sautéed mushrooms

Or add pan creamy garlic king prawns (GF)

\$9.80

Slow Roasted Lamb Shanks

1 shank \$24.00 2 shanks \$34.00

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

\$39.80

Bratwurst sausage, Cheese Kransky, Metwurst and Kassler chop with Jimmy 's sauerkraut and Barossa Pickle served on Mashed potato

Cherry Glazed Roast Duck

\$36.00

Delicately pot roasted finished in a rich sauce served with mashed potatoes

Side orders

Caesar Salad

\$8.50

Tossed salad

\$6.50

Mediterranean salad

\$8.50

Olives, sundried tomato, feta cheese and salad condiments

Roast vegetables (seasonal availability)

\$8.00

Beetroot, parsnip, sweet potato, zucchini, carrot

Fries with garlic aioli

\$9.80