

# STARTERS

- GRILLED GARLIC FLAT BREAD** \$8  
Kangaroo Island garlic, green olive, gazpacho olive oil
- SPENCER GULF PRAWNS -GF-** \$19  
old fashioned cocktail sauce, baby gem, lemon
- WHISKEY GLAZED CHICKEN WINGS -GFO-** \$14  
23rd street distillery whiskey buffalo glaze, blue cheese aioli
- HIRAMASA KINGFISH CEVICHE -GFO-** \$18  
Eyre Peninsula Cleanseas Kingfish, avocado, chili, finger lime, prawn crackers
- SAN JOSÉ SMALLGOODS for 2 -GFO-** \$20  
prosciutto, salami, chorizo, sour dough, pickle, coriolo olives
- ZUCCHINI, PEA & MINT FRITTERS -GF- -V-** \$14  
Onkaparinga creamery goats' curd, watercress, avocado, vincotto
- FLEURIEU PENINSULA SQUID -GFO-** \$18  
five spiced salt and pepper, garlic, chili, basil lime aioli
- TARAMASALATA -GFO-** \$14  
house made, Eyre Peninsula Olsson's sea salt smoked salmon roe, grilled flat bread

# SALADS

- HEIRLOOM TOMATO SALAD -GFO- -V-** \$14  
Virginia tomatoes, eggplant, stracciatella, basil, pumpkin seeds, garlic croutons
- POKE BOWL -GFO- -V-** \$15  
brown rice, cabbage, pickled veg, nori, soft egg, radish, edamame, sesame, soy, pickled ginger, avocado
- HARISSA SPICED PUMPKIN SALAD -GF- -V-** \$15  
Dirty inc. kabuli chickpeas, hemp seed hummus, grains, peppers, pomegranate, rucola leaves
- ADD ONS**
- sashimi salmon \$6
- chicken \$4
- tofu \$4
- haloumi \$4
- feta \$4

# MAINS

- 300GM MAYURA STATION BEEF SCHNITZEL** \$24  
fries, leaf salad, choice of sauce
- 300GM CHICKEN BREAST SCHNITZEL** \$20  
fries, leaf salad, choice of sauce
- THE GUARDSMAN PARMY - ADD \$4**  
burrata, San José prosciutto, tomato sauce
- COOPERS PALE ALE BATTERED FISH & CHIPS -GFO-** \$28  
South Australian flathead fillets, hand cut chips, tartare, lemon, leaf salad
- BLUE SWIMMER CRAB SPAGHETTI -GFO-** \$28  
Pt. Broughton crab, garlic, chili, lemon, parsley, bottarga
- COORONG MULLET -GFO-** \$26  
fennel, apple, young coconut salad, miso glaze, roasted shallot dressing
- MOUNT PLEASANT BUTCHER'S PORK & SAGE SAUSAGES -GF-** \$22  
mash potato, pickled cabbage, grilled onion stout gravy
- MAYURA STATION BEEF BRISKET & SHIRAZ PIE** \$24  
mushrooms, horseradish mash, spring peas, gravy, bush tomato relish
- THOMAS FARMS LAMB CURRY -GFO-** \$24  
chopped salad, traditional sides



THE PAST, PRESENT  
AND FUTURE WALK  
INTO A BAR.  
IT WAS TENSE.

# WITH FRIENDS

	TO SHARE FOR TWO
<b>36° SOUTH BEEF SHORT RIB RENDANG -GF-</b> garlic fried greens, kaffir lime, tomato, beans, rice, chili	\$52
<b>SASKIA BEER BAROSSA VALLEY CHICKEN -GF-</b> wild thyme aioli, organic black garlic jus, bitter leaf salad, hand cut chips	\$48
<b>ROBARRA BABY BARRAMUNDI</b> banana leaf, tamarind, green papaya salad, crispy shallots, coconut rice	\$52



# BURGERS & SANDWICH

all served with fries, leaf salad, homemade sauce

- MAYURA STATION WAGYU BURGER -GFO-** \$22  
bacon, cheddar, baby cos, tomato, pickles, crispy bits, GM sauce
- CRISPY CHICKEN FILLET BURGER -GFO-** \$20  
Barossa smoked bacon, guacamole, cheese, slaw, hot sauce
- 36° SOUTH STEAK SANDWICH -GFO-** \$20  
swiss cheese, beer onions, fried egg, tomato, mustard, relish
- VEGGIE BURGER -GFO- -V-** \$18  
smoked eggplant, red peppers, hummus, tabbouleh, tahini yoghurt, pumpkin bun

# GRILL

all served with hand cut chips, leaf salad, choice of sauce

- 200g EYE FILLET -GF-** \$36  
Murray Pure, pasture fed
- 400g T-BONE -GF-** \$38  
Angus Pure, Grass fed
- 300g SCOTCH FILLET -GF-** \$36  
36° South, Naracoorte, grain fed
- 300g RUMP STEAK -GF-** \$28  
S. Kidman & Co
- 250g LAMB CHOPS -GF-** \$28  
Summit Prime lamb

## SAUCE -GF-

gravy	green peppercorn	mushroom
bbq	grain mustard	dijon mustard

# SIDES

- HAND CUT CHIPS -GF- -V-** \$6  
sea salt, aioli
- FRENCH FRIES -GF- -V-** \$5  
aioli, sauce
- LEAF SALAD -GF- -V-** \$6  
chardonnay vinaigrette
- NEW POTATO SALAD -GF-** \$7  
chorizo, dill, peas
- CIABATTA SOURDOUGH** \$5  
Rio Vista The Guardsman olive oil

# EYRE PENINSULA SEAFOOD

## COFFIN BAY OYSTERS -GF-

our South Australian oysters are freshly shucked by us for you

**NATURAL**

\$3.5pc

lemon, mignonette

**NAM JIM**

\$3.5pc

finger lime, coriander, chili

**KILPATRICK**

\$3.5pc

smoked bacon

## KINKAWOOKA MUSSELS -GFO-

our South Australian mussels served with crusty bread

**NDUJA**

\$18

green chili, tomato

**WHITE WINE**

\$18

garlic, herbs

**LAGER**

\$18

bacon, smoked paprika, parsley

## Cheese -GFO- -V-

served with lavosh, Adelaide Hills plum paste

\$6 EACH ALL 3 \$15

**ONKAPARINGA RESERVE BLUE**

Mt. Lofty Ranges, Adelaide Hills

**BAROSSA ARTISAN DOUBLE CREAM BRIE**

Angaston, Barossa Valley

**SECTION 28 MONT ROUGE WASHED RIND**

Adelaide Hills