

all day menu items

served Friday and Saturday 12 noon to 8.30 pm, Sundays 12 noon to 4 pm (unless otherwise pre-arranged)

(GF denotes Gluten Free; items marked GFA can be prepared gluten free on request)

house bread – fresh baked mini loaf with local olive oil, spent grain dukkha and udder delights curd (Veg)	(serves 2) \$10.0
buffalo wings – american style spicy chicken wings w blue cheese sauce – single or double serve; served <u>hot</u> , but can be made <u>hotter</u> !! just challenge our chef!! additional hot sauce \$1. (GFA)	\$14.0/22.0
harris smoked salmon tostada – on crisp corn tortilla with crushed avocado, black bean tomato salsa and chilli lime cream fraiche (GF)	\$14.0
spiced fish cakes – on thai noodles and vegetable salad (GF)	3 for \$15.0
sunflower seed risotto – with braised silverbeet, char grilled zucchini and red capsicum skordalia (vegan, GF)	\$15.0
korean cabbage rolls – pork filled with kimchi and soybean dipping sauce	\$14.0
smoked pulled pork quesadilla – grilled with cheese and pickle onions with jalapeno, lime and apple slaw	\$22.5
traditional new york pastrami on rye – half pound house cured pastrami on freshly baked light rye with mustard butter, chips and 1000 island dressing	\$22.5
local cheese plate - selection of ‘udder delights’ cheese, hefeweizen pear, fruit & nut compote and lavosh (Veg, GFA)	\$22.5

mains

served Friday and Saturday 12 noon to 3.00 pm & 6 pm to 8:30 pm, Sundays 12 noon to 3.00 pm

birdwood venison meatloaf – prosciutto wrapped, tomato basted, local venison meatloaf with horseradish infused potato mash, greens and jus	\$25.5
free range chicken breast – char grilled with summer vegetable ratatouille, garlic olive oil potato puree and basil jus (GF)	\$27.5
chargrilled cauliflower – with sauteed greens, spiced candied almonds roast chilli lemon dressing (Veg; GF)	\$24.5
salt bush lamb shoulder – slow cooked with fennel and garlic with roast potato, preserved lemon chick pea salad and salsa verde (GF)	\$28.5
atlantic salmon – baked in filo with spinach pate, fondant potato, roast carrot puree and broccolini	\$30.5
char grilled 200 gram beef fillet – with crisp parmesan polenta chips, roast cherry tomato, pesto butter and red wine jus (GF)	\$36.5

sides

served Friday and Saturday 12 noon to 8.30 pm, Sundays 12 noon to 4 pm

chunky chips - cajun spices, truffle oil <u>or</u> sea salt (Veg)	\$11.5
crispy beetroot, parsnip and carrots with roasted garlic aioli (Veg)	\$11.5
watermelon, mint and feta salad – with red onion, rocket and honey lime dressing (Veg, GF)	\$11.5

desserts

served Friday, Saturday and Sundays 12 noon to late

saffron crème caramel - with pistachio praline and cardamom syrup (GF)	\$11.0
sweet cream stout cheesecake - with hefeweizen custard, spent grain crumble and crisp malt snap	\$11.0
middle eastern chocolate slice – with sambuca syrup and baklava ice cream	\$12.0
rhubarb sultana croissant cake – with star anise custard and vanilla bean ice cream	\$11.5
fondue – chocolate stout fondue with fresh fruit, marshmallow and sponge fingers	(serving for two) \$20.0
local cheese plate - selection of 'udder delights' cheese, hefeweizen pear, fruit & nut compote and lavosh (GFA)	\$22.5

We would like to thank our many local suppliers who include:

Deer Farm, Birdwood
Evercream ice creams, Hahndorf
Hahndorf Fruit & Veg
Harris Smokehouse
Kenton Valley Farm Organic Produce
Laucke Flour
Lobethal Foodland
Onkaparinga Meats
Piya Poulatorium
Rio Vista Olives
Skara
Tweedvale Milk
Udder Delights Cheese

**Please see our separate children's menu (for children 12 and under) & our menu boards above the kitchen
for a selection of daily specials**