

Wine List

SPARKLING	150ML	BOTTLE
Shy Pig Brut Cuvee, South Eastern Australia	7	28
Tempus Two Blanc De Blanc Piccolo, NSW		10
Bird in Hand Sparkling Pinot Noir, Adelaide Hills	11	40
Di Giorgio Sparkling Merlot Piccolo, Coonawarra		10
Bleasdale Sparkling Shiraz, Langhorne Creek	10	40

WHITE WINES	150ML	250ML	BOTTLE
Shy Pig Sauvignon Blanc, SouthEastern Australia	7	10	28
Wicks Estate Sauvignon Blanc, Adelaide Hills	9	13	36
Sidewood Estate Sauvignon Blanc, Adelaide Hills			40
Pikes Riesling, Clare Valley	10	15	40
Skillogalee Riesling, Clare Valley			44
Lobethal Road Chardonnay, Adelaide Hills			40
Howard Vineyard Pinot Gris, Adelaide Hills	9	13	37

ROSE/MOSCATO	150ML	250ML	BOTTLE
Majella Rose, Coonawarra	9	13	37
Brown Brother's Moscato, Vic	8	12	30

RED WINE	150ML	250ML	BOTTLE
Shy Pig Shiraz/Cab/Merlot, South Eastern Australia	7	10	28
Taylor's Estate Label Pinot Noir, Adelaide Hills	9	13	37
Mother's Milk Shiraz, Barossa Valley	10	15	40
Wynn's Coonawarra Estate Shiraz, Coonawarra			30
Taylor's Estate Label Merlot, Clare Valley			36
Wirra Wirra Church Block Cab/Shiraz/Merlot, McLaren Vale	10	15	40
Zema Estate Cabernet Sauvignon, Coonawarra			43
Zerella 4056 Cabernet Sauvignon, McLaren Vale	10	15	40

WINTER WARMERS	60ML	BOTTLE
Galway Pipe 12yo Grand Tawny Port	10	
Morris of Rutherglen Muscat, Vic	10	40
	150ML	
Tilbrook Estate Red Sofa Mulled Wine, Lobethal	10	



Starters

Garlic bread (2 pieces). V. 4

Warm Turkish Bread. Vegan & DF. 6

Served with extra virgin olive oil, balsamic vinegar and house made dukkah

Basket of Chips. V. DF. 8

Served with tomato sauce

Bowl of Seasoned Potato Wedges. V. 9

Served with sour cream and sweet chilli sauce

Beer Battered Onion Rings. V. 12

Served with aioli

Moroccan Spiced Roasted Pumpkin Arrancini. V. 14

Served with salad and aioli

Chicken Liver Pate. 14

House made port and green peppercorn pate served with cornichons, salad and grilled Turkish bread (GF option includes rice crackers)

Chickpea and Vegetable Falafel. Vegan. DF. 14

House made with chickpeas, lentils, leeks, carrot, coriander, cumin, mint and chilli. Crumbed and deep fried and served with pita bread, salad and eggplant pickle.

Ploughmans Plate. 17

Kingfisher Creek brie and mature cheddar with salami, garlic metwurst, pickles, green tomato chutney and lavosh crackers

Please notify staff at time of ordering, regarding any food allergy requirements. We strive to ensure the highest quality of food production, however we cannot accept responsibility for any traces of food allergens as some ingredients are sourced from external suppliers.

Mains

Vegan Burrito Bowl. GF. DF. Vegan. 20

Roasted sweet corn, tomato, red onion and coriander salsa, spicy beans, steamed rice, corn chips, guacamole, iceberg lettuce, eggplant pickle and slaw.

Add BBQ Pulled Pork. +6

Chicken Breast Salad. GF. DF. 24

Free range chicken breast coated with a BBQ rub and char grilled. Served with a salad of tomato, sweet corn, red onion, baby spinach and coriander with lemon dressing and topped with guacamole.

Beef Cheek. GF. (DF option). 24

Braised with red wine, port, tomato, garlic, onions and herbs until very tender. Served with potato mash and green beans.

Lambs Fry and Bacon. 21

Served with mashed potatoes, vegetables and gravy.

Bridgey Burger. 22

House made 250g beef patty chargrilled with bacon, cheese, pickles, fried onions, sliced tomato, iceberg lettuce and tomato chutney in a Turkish bun served with chips.

Pulled Pork Burger. 22

Served with tomato, slaw, BBQ sauce and aioli in a Turkish bun with chips.

Vegan Falafel Burger. VE. DF. 22

House made patty with chickpeas, lentils, leeks, carrot, coriander, cumin, mint and chili. Served in a burger bun with eggplant pickle, iceberg lettuce, tomato, and chips.

Pub Classics

Scotch Fillet Steak 300g. GF Option Available. 31

Char-grilled steak served with salad chips, and a complimentary sauce.

250g Chicken Schnitzel. 18

Chicken breast schnitzel served with salad and chips.

250g Beef Schnitzel. 21

Beef Porterhouse schnitzel served with salad and chips.

Salt and pepper Squid. 22

Served with salad, chips and tartare.

Coopers Pale Ale Battered Fish. 1 Piece 16 | 2 pieces 22

Crumbed or Grilled also available. Served with chips, salad and tartare.

All pub classic meals served with your choice of salad or vegetables

SAUCES
Gravy, Mushroom, Pepper, Diane (all GF) +1.5

TOPPINGS
Parmigiana (GF) +3
Kilpatrick +4
Garlic Prawns in a cream sauce +4

Sides

Bowl of vegetables V. GF (vegan option available). 5

Garden salad V. GF. DF (vegan option available). 5

Potato mash V. GF. 5

Bowl of chips GF. 5

Kids Meals

Kids main courses. 10 or Kids meal deal. 14

Meal deal includes a dessert, an activity pack and a drink

Chicken Nuggets. With Salad, chips and tomato sauce.

Battered Fish and Chips. Crumbed or grilled (GF) available. With chips, salad and tomato sauce.

Chicken Schnitzel. With chips, salad and tomato sauce.

Cheeseburger. Served in a Turkish bun with melted cheese and tomato sauce, served with chips.

Penne Pasta. V. With napolitana sauce and grated cheddar cheese.

9" Pizza. With napolitana sauce, lean ham, pineapple, tomato and cheese.

Chicken Salad. GF. DF. Grilled chicken breast with mixed lettuce, tomato, cucumber and salad dressing.

Dessert - Ice Cream Sundae. With a choice of toppings (chocolate, strawberry, caramel & lime, sprinkles) and a wafer 5

Seniors Menu

Main course only 16 or two courses for 22.

Not available weekends or public holidays.

Salt and Pepper Squid. Served with chips, salad and tartare sauce

Coopers Pale Ale Battered Fish. Crumbed or grilled available. Served with chips, salad and tartare sauce

Seafood Combo. Battered fish and salt and pepper squid with chips, salad and tartare sauce

Lambs Fry and Bacon. Served with mash potatoes, vegetables and gravy

Chicken Salad. Marinated free range chicken breast with mixed lettuce, tomato, cucumber, red onion and a seeded mustard dressing

Falafel. Chickpea and lentil falafel served with pita bread, eggplant pickle and salad. VE

Chicken Schnitzel. Served with chips and salad.

Dessert choices

Ice Cream Sundae. With chocolate, strawberry, caramel or lime topping and a wafer 6

Sticky Date Pudding. Served with butterscotch sauce and vanilla bean ice cream 6

SAUCES
Gravy, Mushroom, Pepper, Diane (all GF) +1.5

TOPPINGS
Parmigiana (GF) +3
Kilpatrick +4
Garlic Prawns in a cream sauce +4

Please see the Daily Specials for our Dessert Options
