

Lunch Menu

Available from – 11am–3pm



Antipasti

House made Bread	12
Marinated Capsicum	8
Marinated Riverland Olives	8
Salted Beetroot	10
Cucumber, Stracciatella & Dill	10
Baked Brie with Rosemary & Garlic	12
Dip – see blackboard	8
Flame Grilled Chorizo with Fetta	12
Meatballs (veg avail)	12
Prosciutto	17.5
Marinated Chargrilled Octopus	12.5
Salt & Pepper Squid	12
Garlic Prawns	18
Sticky Chicken Wings	12
Salad - Rocket, pear and candied walnut salad with a blue cheese dressing	14

Sides & Starters

Soup – served with Turkish Bread	12.5
Garlic and Cheese Ciabatta	9
Caprese Garlic Bread Served with fresh tomatoes & basil	11
House Made Olive & Rosemary Bread Served with Banrock's saltbush dukkah and oil	8
Chips Fried chips served with house seasoning and aioli	9
Wedges Seasoned wedges served with sweet chilli sauce and sour cream	11

Mains

Baked Riverland Murray Cod Topped with horseradish and native thyme butter. On a sweet & sour crispy salad of dried cranberry, caramelised walnuts, local oranges & quinoa	36
Grain Fed Beef Fillet Finished with Café de Paris butter & garlic bugs. Served with Gauffrette potatoes seasoned with Banrock's saltbush and local citrus house seasoning	46
Riverland Pistachio Crusted Lamb Rump On a bed of charred haloumi, leafy rocket, caramelised walnuts and dried fig salad. Served with sweet potato crisps	36
Local Farmers Butternut Fritters Served with blistered cherry tomatoes, wilted greens and Banrock's house made beetroot chutney	32

Dessert

Affogato Wattleseed ice cream, shot of espresso and Frangelico liquor	15
Wagon Wheel Wattleseed shortbread smeared with quandong jam, topped with marshmallow ice cream and finished with a drizzle of rich chocolate	15
Banrock's Berry Layered Beauty Chocolate panna cotta , berry mousse cake & hazelnut ganache	15
Cheese Platter Cheese Platter – trio of cheeses with a selection of local dried and fresh Riverland fruit, lavosh, chocolate and nut salami and local honey	18

Every Drop Matters

