

Entrées

Garlic Bread <i>(VO)</i>	\$ 9.⁹⁰
House made garlic butter atop toasted Turkish bread.	
Arancini <i>(VO)</i>	\$ 14.⁹⁰
Made in house with roasted mushroom and sun-dried tomato and a side of tomato relish and house made aioli.	
Corn & Zucchini Fritters <i>(VO)(GFO)</i>	\$ 14.⁹⁰
Fluffy Corn & Zucchini Fritters with a side of house made pesto mayonnaise.	
Salt & Pepper Calamari	\$ 14.⁹⁰
Crispy salt and lemon pepper Calamari with a house made garlic aioli sauce.	
Crispy Pork Belly Bites	\$ 15.⁹⁰
Korean spiced pork belly bites with house made kimchi, pickled beetroot stem and siracha mayo.	
Eggplant Parmy Rounds	\$ 15.⁹⁰
Bite sized eggplant rounds coated with panko crumbs, Napoli sauce and parmesan cheese. With a side aioli.	

Mains

with Chicken add \$6.00

with Smoked Salmon add \$6.00

Avocado Summer Salad *(GFO) (VO)* \$20⁹⁰

Avocado, cherry tomatoes and roasted pumpkin salad with pearl cous cous, dill, coriander, and Spanish onion.
Dressed with a lemon dressing.

Southern Fried Chicken Burger \$23⁹⁰

Southern spiced crispy chicken breast with bacon, lettuce, pickles, swiss cheese and house made chipotle sauce. Served with steak house chips.

Grilled Salmon Fillet \$30⁰⁰

Grilled salmon fillet with Quinoa, chargrilled capsicums, roasted beets and broccoli. Topped with dill oil, fried capers and thai basil.

Scotch Fillet Steak *(GFO)* \$37⁹⁰

300 gm Scotch fillet with roasted hand cut potato wedges and garlic butter seasonal vegetables.

Add creamy mushroom sauce \$3.

Add creamy garlic prawns
(surf and turf) \$7

Pastas & Risottos

with Chicken

add \$6.00

- Carbonara Fettuccini** *(GFO)* \$23.⁰⁰
Classic Carbonara with onion, bacon & garlic within a white wine cream sauce.
(GF option is with risotto rice)
- Spinach Gnocchi** *(V)* \$24.⁹⁰
House made spinach gnocchi with peas and shredded baby spinach, in a sage and burnt butter sauce.
Topped with lemon and parmesan cheese.
- Porchetta Ragù** *(GF)* \$24.⁹⁰
Slow cooked pork in Napoli sauce and with zucchini, asparagus and tossed through fettuccini pasta.
(GF option is with risotto rice)

Sides

- Garden Salad** \$9.⁹⁰
A small garden salad with tomatoes, cucumber, capsicums and Spanish onion.
- Chilli and Almond Beans** \$9.⁹⁰
Pan fried beans in chilli oil and tossed with toasted almond flakes.
- Cauliflower and Broccolini** \$10.⁹⁰
Tender broccolini and cauliflower florets in garlic butter.
- Bowl of Chips** *(GFO)* \$11.⁹⁰
Bowl of chips; served with aioli.

Desserts

Churros doughnuts	\$12.⁹⁰
Spanish churros served with chocolate sauce. Dusted with cinnamon sugar.	
Tiramisu	\$12.⁹⁰
The classic Tiramisu, Served with a brandy snap.	
Rose Panna Cotta <i>(GFO)</i>	\$14.⁹⁰
The Classic Panna Cotta, served with berry coulis and seasonal berries and flowers.	
Flourless Orange and Almond <i>(GFO)</i>	\$14.⁹⁰
Flourless orange cake with hazelnut praline, dried orange and Chantilly crème	

Drinks

Soft Drink		\$3 ^{.50}
	Coke, Diet Coke, Coke Zero, Sunkist, Lemonade or Solo	
Molony's Soft Drink		\$4 ^{.90}
	Mt gambier Est. 1911 Blue Lake Lemonade, Red Rock, Forest Lime	
Juices		\$4 ^{.90}
	Apple or Orange	
Sparkling Water		\$4 ^{.00}
	Tonic, Soda or Mineral	
Kombucha		\$6 ^{.00}
Barista Made Dukes Coffee	Cup	\$4 ^{.50}
	Mug	\$5 ^{.00}
	Snug Mug	\$5 ^{.90}

Beers & Ciders

Asahi Super Dry		\$8 ^{.00}
Carlton Draught		\$8 ^{.00}
Carlton Dry		\$8 ^{.00}
Coopers Pale Ale		\$8 ^{.00}
Coopers Session Ale		\$8 ^{.00}
Corona		\$8 ^{.00}
Great Northern		\$8 ^{.00}
Somersby Pear Cider		\$8 ^{.00}

Spirits available please ask the bar staff

For Wines, please refer to the wine list