

BREAKFAST Menu

MONDAY TO SUNDAY
9AM - 11AM

BREAKFAST

RAISIN TOAST \$10

Served with sweetened
whipped ricotta

GRANOLA POT (V) \$11

Served with fresh berries
and yoghurt

HAM & CHEESE CROISSANT \$13

Smoked ham and mozzarella cheese

EGGS & BACON ON TOAST (GFA) \$16

Two free-range eggs cooked to your
liking; poached, fried or scrambled,
smoked bacon served on toasted
white bread

BERRY WAFFLES \$20

Two waffles with mixed berries, berry
compote and vanilla ice cream

DOUBLE LOADED MUFFIN \$20

Double eggs, double bacon,
double cheese, double hash browns
served on an English muffin with
tomato relish

PANCAKES \$20

Two-pancake stack, dusted with
icing sugar, served with butter and
maple syrup

VEGAN TOFU SCRAMBLED (VE) \$20

Tofu scrambled "eggs" served with
toasted flat bread, kale and
tomato chutney

SMASHED AVOCADO (GFA/VEA) \$21

Smashed avocado, crumbled fetta,
house-made beetroot hummus,
rocket, Illalangi native dukkah on
toasted white bread

EGGS BENEDICT (GFA/VOA) \$22

Free-range poached eggs on a
toasted English muffin, smoked
bacon, spinach and hollandaise
sauce with smokey paprika

BIG BREAKFAST (GFA) \$28

Free-range eggs, cooked to your
liking; poached, fried or scrambled,
with smoked bacon, pork chipolatas,
garlic and thyme buttered
mushrooms, roast tomato and a
hash brown with toasted white bread

KIDS BREAKFAST

TOASTED WHITE BREAD (GFA) \$7

Two pieces with jam
or vegemite

EGG & BACON ON TOAST (GFA) \$11

One free-range egg, cooked to
your liking; poached, fried or
scrambled, smoked bacon on
toasted white bread

PANCAKES \$14

Served with vanilla ice cream,
maple syrup and strawberries

(V) VEGETARIAN | (VE) VEGAN

(VOA) VEGETARIAN OPTION AVAILABLE

(VEA) VEGAN OPTION AVAILABLE

(GFA) GLUTEN-FREE AVAILABLE



ENTRÉES & BITES

Menu

MONDAY TO SUNDAY
12PM - 5PM | 6PM - 8PM

ENTRÉES & BITES

GARLIC BREAD (V) \$12

Warm toasted ciabatta with roasted garlic butter and parsley

Add Cheese +\$2

POPCORN CHICKEN \$12

Served with house-made ranch dipping sauce

SWEET POTATO FRIES (V) \$12

Served with garlic aioli

GRILLED SAGANAKI (GF/V) \$16

Grilled Kefalotyri cheese, local Riverland honey and thyme

MIXED MUSHROOM ARANCINI BALLS \$16

Served with truffle aioli (4 pieces)

COFFIN BAY OYSTERS (A)

½ DOZEN | DOZEN

Natural (GF) \$26 | \$36

Kilpatrick (GF) \$28 | \$38

MEDITERRANEAN DIPS BOARD (V/GFA) \$25

House-made hummus, tzatziki, beetroot hummus, grilled pita and pickled vegetables

PICKLED EGGPLANT (V/VG) \$8

With bay leaves, fresh garlic, Aleppo, extra virgin olive oil and fresh parsley

MOZZARELLA STICKS (V) \$16

Served with tomato relish

FALAFEL (V/VG) \$16

With hummus and smoked fried chickpeas

PRAWN SLIDERS (I) \$20

Poached prawns, Kewpie mayo, chives, iceberg lettuce and pickled onion served on a brioche bun

Add Slider +\$10

NACHOS \$20

Tortilla chips loaded with melted cheese, beef mince, fresh salsa, guacamole and jalapeños

BEEF KALAMAKI SKEWERS \$24

Chargrilled beef skewers with tzatziki, sumac onion and pita bread

(V) VEGETARIAN | (VE) VEGAN | (G) GLUTEN-FREE
(GFA) GLUTEN-FREE AVAILABLE | (DF) DAIRY-FREE

SEAFOOD

(A) AUSTRALIAN | (I) IMPORTED | (M) MIXED

MAINS

MONDAY TO SUNDAY
12PM - 2PM | 6PM - 8PM

CHICKEN SCHNITZEL \$20 | \$28

HALF | FULL
Served with chips

BEEF SCHNITZEL \$20 | \$28

HALF | FULL
Served with chips

FISH & CHIPS (1) \$22 | \$28

HALF | FULL
Battered | Crumbed | Grilled (GFA)
Served with chips, tartare, lemon

SALT & LEMON MYRTLE \$25 PEPPERED SQUID (1)

Served with lemon myrtle aioli and a lemon wedge

GARLIC PRAWNS (1) \$30

Pan-seared prawns in white wine, garlic with parsley and steamed rice

SOUTH AUSTRALIAN \$32 COORONG MULLET (A)

Choice of battered, crumbed or grilled local fish with chips, lemon myrtle aioli and lemon

GRILLED CHICKEN \$34 BREAST (GF)

Roasted chicken breast with roasted root vegetables and a garlic cream sauce

STEAK SANDWICH \$32

Tender sirloin steak on toasted ciabatta with pickled onion, egg, bacon, cheese, pickles and chef's signature sauce. Served with chips

ROSEDALE KANGAROO \$38 FILLET (GF)

Medium-rare kangaroo, roasted pumpkin puree, charred pumpkin and a native pepper jus

SLOW ROASTED \$45 SIRLOIN 300G

Grass-fed sirloin cooked to Medium, served with chips and a choice of sauce

BRAISED BEEF CHEEK \$45 (GF)

Slow-cooked beef cheek served with mash, broccolini and a red wine jus

SCOTCH FILLET 300G (GF) \$55

Premium Scotch Fillet served with mash and a shiraz jus

BAKED EGGPLANT \$28 (V/VG)

Baked eggplant with vegan fetta, fennel and rocket salad, pickled onion with a gremolata

RIVERLAND FARMERS \$30 BOWL (GF/V)

Roasted pumpkin, spiced hummus, fried chickpeas, Dutch carrots, roasted beetroot, grilled zucchini, quinoa and beetroot coconut yoghurt

Chicken +\$8 | Halloumi +\$7

Grilled Prawns +\$10



KIDS BITES

INCLUDES A DRINK AND ICE CREAM

CHICKEN NUGGETS \$14

Served with chips, tomato sauce

CHICKEN SCHNITZEL \$18

Served with chips, tomato sauce

BEEF SCHNITZEL \$18

Served with chips, tomato sauce

KIDS TASTING PLATE \$18

Choice of chicken skewer, beef skewer or falafel. Served with chips, dip, pita, carrot sticks and cucumber sticks. Includes a mini dessert of the day OR ice cream

ACTIVITY PACKS \$2

SIDES

CREAMY MASH (GF/V) \$8

ROASTED ROOT VEG (GF/V/VE/DF) \$10

GREEK VILLAGE SALAD (GF/V) \$15

Tomato, cucumber, olives, pickled onion and fetta

CHIPS (V) \$6 | \$12

SMALL | LARGE

WEDGES (V) \$10 | \$16

SMALL | LARGE

BROCCOLINI WITH BYZANTINE DRESSING (GF/V/VE/DF) \$10

GRAVY & TOPPINGS

MUSHROOM GRAVY \$4

PEPPERCORN SAUCE \$4

DIANE SAUCE \$4

RED WINE JUS \$4

GREMOLATA \$4

CREAMY GARLIC SAUCE \$5

PARMIGIANA \$5

KILPATRICK \$6

CREAMY GARLIC PRAWNS (I) \$12

THE LEGEND: GARLIC PRAWNS & BACON (I) \$14

PIZZAS

MONDAY TO SUNDAY
12PM - 5PM | 6PM - 8PM

MARGHERITA (V/GFA) \$22

Napolitana sauce, basil, mozzarella
& extra virgin olive oil

GF Pizza Base +\$4.20

CLASSIC HAWAIIAN (GFA) \$23

Napolitana sauce, mozzarella,
pineapple, ham & mixed herbs

GOURMET VEGETARIAN (V/GFA) \$24

Napolitana sauce, fetta, mozzarella,
mushroom, cherry tomato, char-
grilled eggplant, olives & red onion

BBQ CHICKEN (GFA) \$26

BBQ sauce, chicken, red onion,
pineapple, roast capsicum &
mozzarella

PEPPERONI (GFA) \$22

Napolitana sauce, mozzarella,
pepperoni & mixed herbs

GREEK LAMB (GFA) \$28

Napolitana sauce, pulled lamb, fetta,
olives, cherry tomatoes, mozzarella,
tzatziki & red onion

SUPREME (GFA) \$28

Napolitana sauce, mozzarella, ham,
mushroom, olives, capsicum, onion,
pepperoni & anchovies

MEAT-O-HOLIC (GFA) \$29

BBQ sauce, mozzarella, red onion,
bacon, pulled lamb, salami,
pepperoni & BBQ chicken

GF Pizza Base +\$4.20

DESSERTS

MONDAY TO SUNDAY
12PM - 2PM | 6PM - 8PM

AFFOGATO \$8

Add Baileys +\$7.50

Add Kahlua +\$7.50

Add Frangelico +\$7.50

NUT SUNDAE (V) \$8

3 SCOOPS

Choice of toppings: chocolate,
strawberry, caramel, banana, lime
with choice of nuts and/or sprinkles

WARM CHOCOLATE BROWNIE \$15

Served with wattle seed cream,
vanilla bean ice cream and
chocolate soil

TRIO OF GELATO (VE/DF) \$15

Three scoops of gelato of the day
served with fresh berries

RIVERLAND CITRUS TART \$15

Served with citrus curd, short crumb,
meringues and dried citrus

RIVER PAVLOVA TO SHARE \$30

Large pavlova designed to share,
topped with seasonal local produce,
marshmallow whipped cream. Ask
staff for today's toppings

