ALL DAY BAR MENU

Monday - Friday 12:00pm - 7:30pm Saturday 12:30pm - 4:30pm



TO START		MAINS	
CONE OF CHIPS (v)	\$6	HARRY'S BURGER + ALMOST ANY DRINK beef, steak, chicken schnitzel or falafel	\$12
LOADED FRIES spicy beef mince, jalepenos, cheese sauce and sour cream	\$12	RUMP STEAK (gf without chips)	\$20
HOT SMOKED ALMONDS served with house marinated olives	\$6	prime 300g grass fed steak, cooked to your liking and served with chips and salad	
CAJUN CRUMBED CHICKEN WINGS served with a blue cheese dipping sauce	\$8	CHICKEN OR BEEF SCHNITZEL served with chips and salad	\$18
BEER BATTERED ONION RINGS	\$6	SALT AND PEPPER SQUID (gf without chips) served with chips, salad and sweet chilli aioli	\$18
GREEN CURRY PRAWN DUMPLINGS	\$10	SESAME CRUMBED GARISH served with chips, salad and avocado mouse	\$20
fried and served with sweet chilli dipping sauce STARTER TASTING PLATE	\$12	SPICY BEEF SALAD sliced beef, asian greens, toasted peanuts and spicy asian dressing	\$18
medlely of cajun chicken wings, onion rings and prawn dumplings VEGETARIAN COCKTAIL SPRING ROLLS	\$6	DUKKAH CRUSTED CHICKEN served with chips, salad and lemon yoghurt	\$20
with chilli and soy dipping sauces HALF CHICKEN SCHNITZEL served with chips and salad	\$13	FALAFEL AND FLAT BREAD SALAD hand rolled falafel, mint yoghurt and salad served on toasted flat bread	\$16
NACHOS spicy beef mince, jalepenos, cheese sauce, sour cream and avocado	\$14	TO FINISH	
		SPANISH CHURROS dusted in cinnamon, served with a dark choc sauce and raspberry smas	\$9
SAUCES			2p \$12
DIANNE, MUSHROOM, PEPPER OR TRADITIONAL GRAVY SOUR CREAM, MAYO, MINT YOGHURT, HOUSE AIOLI, BLUE CHEESE	\$1 \$2		4p \$20
PARMY, HAWAIIAN, KILPATRICK	\$3	(v) = VEGETARIAN $(gf) = GLUTEN FREE$	

WINE TIME



SPARKLING		GL	BTL
Leconfield 'Syn' Cuvee Blanc	(McLaren Vale)	7.5	30
Bird In Hand Sparkling Pinot Noir	(Adelaide Hills)	9.0	38
Pauletts Sparkling Red 200ml	(Clare Valley)	9.0	-
Moet and Chandon Imperial	(Epernay, France)	-	95
Veuve Clicquot Ponsardin NV	(Reims, France)	-	115

WHITE

Giesen Sauvignon Blanc	(Marlborough, NZ)	7.5	30
Shaw and Smith Sauvignon Blanc	(Adelaide Hills)	-	43
Long Hop Pinot Gris	(Mt Lofty Ranges)	7.5	30
Amadio Single Vineyard Pinot Grigio	(Adelaide Hills)	9.0	36
Hesketh 'Lost Weekend' Chardonnay	(Padthaway)	7.0	28
Tim Adams Riesling	(Clare Valley)	8.0	33
Skillogalee Riesling	(Clare Valley)	-	39

	GL	BTL
(Barossa Valley)	9.0	38
(Wrattonbully)	8.0	34
(Coonawarra)	7.0	28
(McLaren Vale)	-	49
(McLaren Vale)	8.0	32
(Adelaide Hills)	-	38
(Barossa Valley)	-	75
(Wrattonbully)	-	37
(Barossa Valley)	6.5	26
(Barossa Valley)	8.0	34
(McLaren Vale)	-	45
(McLaren Vale)	-	90
(Barossa Valley)	8.5	36
	(Wrattonbully) (Coonawarra) (McLaren Vale) (McLaren Vale) (Adelaide Hills) (Barossa Valley) (Wrattonbully) (Barossa Valley) (Barossa Valley) (McLaren Vale) (McLaren Vale)	(Barossa Valley) 9.0 (Wrattonbully) 8.0 (Coonawarra) 7.0 (McLaren Vale) - (McLaren Vale) 8.0 (Adelaide Hills) - (Barossa Valley) - (Wrattonbully) - (Barossa Valley) 6.5 (Barossa Valley) 6.5 (Barossa Valley) - (McLaren Vale) -

PREMIUM HOUSE

Zilzie Estate Sparkling CV	(Riverland)	6.5	26
Zilzie Estate Sauvignon Blanc	(Riverland)	6.5	26
Zilzie Estate Moscato	(Riverland)	6.5	26
Zilzie Estate Cabernet Merlot	(Riverland)	6.5	26