

PUB CLASSICS

	SML	REG
SCHNITZEL chicken or beef, served with chips and slaw	14	21.
Mushroom Gravy Plain Gravy Dianne Pepper Gravy +2 or Parmigiana +3		
SALT AND PEPPER SQUID with chips, slaw and aioli G	15	23
CRISPY BATTERED FISH with chips, slaw and tartare G	15	22
PIE steak and mushroom, with chips, slaw and choice of gravy		19

BURGERS AND SALADS

CHICKEN CLUB marinated chicken breast, avocado, egg, cheese, tomato, lettuce, mayo, brioche roll, chips G		20
MAPLE BACON CHEESEBURGER beef, maple bacon, cheese, egg, onion, BBQ sauce, aioli, lettuce, brioche, chips G		20
BBQ BURGER shaved fillet steak, maple bacon, crispy chicken, frazzled onion, ranch aioli, BBQ sauce, brioche, chips G		22
CALI CHICKEN SALAD marinated chicken, mixed leaves, bacon, tomato, onion, cucumber, Cali aioli GV		19
PRAWN SALAD crispy panko prawns, mixed leaves, cherry tomato, balsamic, parmesan, almonds, Cali aioli		23

STEAK CLASSICS

ALL STEAKS ARE 25% OFF WITH ANY DRINK PURCHASED (not available with any other offer or discount)

All served with chips and slaw G

STEAK TASTING PLATE 100g each of Petite Fillet, Grain Fed and Wagyu Eye Fillet	\$66	\$49.50
MIXED GRILL Wagyu Fillet 4+ 200g, maple bacon, housemade chevaps, fried egg	\$56	\$42.00

GRAIN FED STEAKS

PETITE FILLET MSA, SA, slow cooked medium rare, chargrilled, served sliced	150g \$19	\$14.25	300g \$33	\$24.75
SCOTCH FILLET Grain Fed Yearling 3 + Killcoy, New South Wales			300g \$43	\$32.25
RUMP Clare Valley Grain Fed Prime Rump 3+ Slow cooked medium and finished on the chargrill			300g \$28	\$21.00
RIB EYE Black Angus Pure MSA 3+ South Australia			400g \$53	\$39.75

WAGYU STEAKS

EYE FILLET Wagyu, Queensland MS 4+ marble score	100g \$28	\$21.00	220g \$52	\$39.00
EYE FILLET Wagyu, Queensland MS 9+ marble score	100g \$39	\$29.25	200g \$75	\$56.25
RUMP Wagyu, Queensland MS 7+			300g \$44	\$33.00
SCOTCH FILLET Wagyu, Queensland MS 7+ marble score	175g \$31	\$23.25	330g \$56	\$42.00

SAUCES

Mushroom Gravy | Plain Gravy | Dianne | Pepper Gravy | Garlic Butter | Hot English or French Mustard \$2
Tarragon Bearnaise | Red Wine Jus | Garlic Cream Sauce \$3

SIDES

HOUSE COLESLAW GV		7
RANCH mixed leaves, crispy bacon, cherry tomatoes, parmesan, Cali aioli GV		10
CALI POTATOES crispy potato pieces served warm with bacon, onion and Cali aioli GV		10
GREEN VEGETABLES steamed beans, asparagus, broccolini, zucchini GV		10
ROCKET pear and parmesan, toasted walnuts, balsamic GV		11
STEAKHOUSE CHIPS with aioli or sauce GV		9

G—CAN be gluten free. V—CAN be vegetarian.

Please advise any dietaries at time of ordering

Note: There is a 10% surcharge on public holidays

STARTERS | SNACKS

GARLIC AND HERB BREAD (2)	7
GRAZING BOARD olives pate hummus prosciutto salami cheddar quince garlic bread lavosh GV	22
CRISPY SQUID with aioli G	11
HOUSEMADE PATE with fingers of grilled bread G	11
PORK BELLY SPRING ROLLS housemade with Korean dipping sauce (2)	11
CRISPY ASIAN CHICKEN STRIPS with dipping sauce G	9
MERSEY VALLEY MAC 'N CHEESE BALLS with housemade BBQ dipping sauce (4) V	9
PRAWN TWISTERS with aioli (4)	9
CRISPY PANKO PRAWNS with aioli (4)	13

SIGNATURE

	SML	REG
FRIED HALOUMI rocket and wild mushroom salad, toasted almonds GV	14	21
KING PRAWNS chilli pineapple, rice, coconut, white soy G	20	35
BLUE SWIMMER CRAB and prawn ravioli, braised leeks, zucchini, fennel	27	49
SCALLOP AND PRAWN PIE roasted cauliflower, caper cream sauce	16	24
LOBSTER Thermidor with cauliflower, macadamias, herb crumb G	28	52
BARRAMUNDI celeriac puree, potato, broccoli, kale, almonds G	20	38
CHICKEN ROULADE crumbed, stuffed with haloumi and asparagus, crispy skin, creamed leek	18	35
PORK BELLY white pickled kimchi, chashu jus, yuzu citrus mayonnaise G	18	33
SURF TURF petite fillet, grilled slipper lobster, potato stack, asparagus, zucchini, garlic cream sauce G	27	48
WAGYU EYE FILLET 4+MS, potato stack, chargrilled asparagus, zucchini, tarragon bearnaise 110g or 220g G	24	39
LAMB rump, potato, baby carrots, beetroot, black garlic yoghurt, pumpkin chips G	18	35
SEAFOOD LINGUINE prawns, scallops, salmon, capers, white wine, garlic, chilli, crème fraiche, asparagus G	18	29
GNOCCHI wild mushrooms, portobello, shitake, oyster, enoki, gruyere, cream, garlic sauce V	19	34
CHICKEN LINGUINE chicken, bacon, wild mushrooms, carbonara sauce, parmesan G	16	26

TEMPTATION

A tasting menu of small signature dishes

2 savoury courses \$ 38 Add dessert \$ 49

3 savoury courses \$ 57 Add dessert \$ 67

Note a \$5 per dish surcharge applies to lobster, crab, surf turf, fillet, cheese

Not valid with any other discount

TO FINISH

CHOCOLATE BROWNIE vanilla icecream, chocolate ganache, cream	14
HONEY panna cotta, jelly, honey icecream, honeycomb ^	14
AFFOGATO vanilla bean ice cream, shot of espresso coffee, Frangelico ^	12
APPLE pie, vanilla icecream, apple butter	14
SUNDAE chocolate, vanilla, macadamia, churro	12
CHEESE three cheeses, lavosh, quince, ^	18

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GLUTEN FREE—Items Marked with ^ CAN be gluten free. Please advise any dietaries at time of ordering

THE CALEDONIAN

N O R T H A D E L A I D E