



Snacks/Entree

Garlic & herb bread (V) \$10

Crispy Pork Belly bites, plum & sesame glaze with aioli (GF) \$19

Potted Ham hock terrine with bush tomato relish and garlic croutes \$16

SA iced Prawn bucket, lemon olive oil & harissa aioli (GF) \$26

Crispy Squid with harissa aioli and parsley crisps \$14

Goolwa Pipis, rye spaghetti, tomato & lime leaf sauce \$18

Crumbed KI Haloumi, fig jam & pickled radishes (V) \$17

Tasting Plate

Potted ham hock, pork belly, squid, haloumi, smoked olives, garlic croutes & aioli's serves 2 people \$60

American River Oysters (GF) [subject to availability](#)

½ Doz

Doz

Natural, served natural with lemon

\$19

\$37

Kilpatrick, grilled with smoked bacon & kilpatrick sauce

\$20

\$39

Classics

Fish n Chips 1 piece \$20 2 pieces \$25

Crumbed or beer battered with salad, fries & tartare sauce

Crispy Squid \$25

Salad, fries & harissa aioli

Pumpkin, beetroot and fetta Burger (V) \$19

Harissa aioli, cheese, pickle and fries

American Style Beef Burger \$20

Bacon, cheese, pickles, with TZs burger sauce & fries

SA Lamb Chops (GF) \$27

House salad, fries and a choice of peppercorn, mushroom, garlic or plain gravy

Extra: Garlic butter prawns \$8, creamy prawns \$9

MSA 250gms Porterhouse Steak (GF) \$29

House salad, fries and a choice of peppercorn, mushroom, garlic or plain gravy

Extra: Garlic butter prawns \$8, creamy prawns \$9

Chicken or Beef Schnitzel \$23

House salad & fries and a choice of peppercorn, mushroom, garlic or plain gravy

Extra: Garlic butter prawns \$8, Creamy prawns \$9

Chicken or Beef Parmigiana \$25

House salad & fries

Extra: choice of peppercorn, mushroom, garlic or plain gravy \$3

Garlic butter prawns \$8, Creamy prawns \$9

GF - Gluten Free

V - Vegetarian

Gluten free options available please ask staff

A surcharge of 10% applies to both food and beverages on all public holidays.



Mains

Posh Fish n Chips (GF) \$38

Grilled KI Whiting, triple cooked duck fat chips, fennel & dill remoulade, rocket, caper and parmesan salad

Bay to Paddock (GF) \$36

Steak, SA lamb chop, garlic prawn's, crispy squid fries & house salad

Dukkha Crusted Kangaroo Salad \$29

Roasted pumpkin & zucchini, pearl couscous, toasted almonds, feta, spinach with a beetroot and orange dressing

Charred KI Lamb Backstrap Salad (GF) \$30

Chilled Aussie greens (peas, beans, rocket, mint, spinach) avocado cream, dried honey, labneh

Pumpkin, lentil & Coconut Curry (V & GF) \$25

Lime leaf rice, wild lime pickle, charred naan

Add Tandoori Chicken \$6

Sticky KI Lamb Riblets (GF) \$28

Asian chilli sticky glaze, green mango and coconut herb salad, sweet potato and wasabi aioli

Malaysian Rice Noodle Salad (V & GF) \$22

Cabbage, toasted coconut, cucumber, spring onions, tomato, basil, coriander, peanuts, crispy shallots

Add Tamarind Chilli Prawns (6) \$12

Port Lincoln Chilli Sand Crab Fettuccini \$30

Charred asparagus, tomatoes, lemon mascarpone and crispy salt bush

SIDES

House salad \$8

Fries with aioli \$8

Wedges with sweet chilli n sour cream \$9

Broccoli with garlic & sesame \$9

KI smoked olives \$12

To Finish

Chocolate Fondant Pudding \$14

Salted caramel ice cream, chocolate soil, dried raspberries, pistachio floss

Pimm's Trifle \$14

Strawberry Pimm's gel, vanilla custard, sponge cake, mascarpone, dried strawberries, strawberry sauce

GF - Gluten Free

V - Vegetarian

Gluten free options available please ask staff

SAUCES

Mushroom - Gravy - Peppercorn - Garlic \$3

Garlic Butter Prawns (4) \$8

Creamy Prawns (4) \$9

A surcharge of 10% applies to both food and beverages on all public holidays.