

ENTREES

GARLIC BAGUETTE (V)	\$6.5
BRUSCHETTA Oven baked ciabatta loaf topped with tomato, onion, basil, sea salt and olive oil (V)	\$8.9
TRILOGY OF HOUSE MADE DIPS Served with house made flat bread and basil oil (V)	\$15.9
TART Filled with stilton, smoked cheddar, roasted tomato and caramelised onion, served with a wild rocket and balsamic salad (V) (GF)	\$14.9
PANKO CRUMBED CROQUETTES (2) Steamed chicken, pumpkin and spring onion, with a side of garlic aioli	\$14.5
GRAZIER'S PLATE A selection of local produce from the Clare Valley, Including meats, cheese, picked vegetables and ciabatta crisps	\$19.9



MAIN COURSE

PAN-FRIED CHICKEN BREAST

\$28.9

On a bed of roasted cocktail potatoes, with blistered cherry tomatoes with a basil pesto, baby spinach and capsicum topping

ATLANTIC SALMON

\$32

Served on seasoned chat potatoes, with a salad of rocket, kalmata olives, red onion, and tomato, with a mustard vinagarette (GF)

BEEF STRIPS

\$28.9

Strips of Sirloin tossed though a satay coconut cream sauce, with red onion, vietnamese mint, capsicum, roasted peanuts, bean sprouts, and a side of basmati rice (GF)

RISOTTO

\$22.9

Tossed with roasted pumpkin, mushroom, semi dried tomato, baby spinach, in a garlic cream sauce, topped with parmesan (V) (GF)

GARLIC AND ROSEMARY LAMB CUTLETS

\$29.9

Served with fried pitta wedges, topped with lettuce, tomato, onion, basil, tatziki and fetta crumbs

300G BLACK ANGUS SIRLOIN

\$35.9

On a potato and bacon rosti, served with a roasted baby onions, mushroom, pepper and red wine jus, topped with fried shallots

300G MOISTURE INFUSED PORK RIB EYE

\$29.9

On a bed of garlic mash, served with a tomato, chilli, spring onion and basil glaze (GF)



CLASSIC BAR MENU

'THE RISING' BURGER	\$20.5
250g home-made burger patty, with tomato, lettuce, bacon, cheese, egg, caramelised onions and tomato relish in a milk bun with a side of chips	
CHICKEN FILLET BURGER	\$19.9
With bacon, tomato, lettuce, cheese, avocado mousse and ranch dressing, in a milk bun with a side of chips	
FISH AND CHIPS	\$22.9
Beer battered barramundi fillet, served with chips, a garden salad, lemon and tartare sauce <i>available grilled on request</i>	
SALT AND PEPPER SQUID	\$14.5 / \$22.9
Served with chips, a garden salad, lemon and tartare sauce (GF)	
CAESAR SALAD	\$19.9
Cos lettuce, bacon, poached egg and croutons tossed through a caesar dressing, topped with shaved parmesan (anchovies optional)	
Add chicken	\$6
300g BLACK ANGUS RUMP STEAK	
Grilled to taste, served with chips and garden salad (GF)	
250g CHICKEN BREAST SCHNITZEL	\$20
Served with chips, lemon, and a garden salad	
300g ANGUS PORTERHOUSE SCHNITZEL	\$21.5
Served with chips, lemon, and a garden salad	
SAUCES:	
Gravy, Mushroom, Pepper, Dianne	\$2
TOPPINGS:	
Parmagiana - Napolitana sauce and cheese	\$4
BBQ - BBQ sauce, bacon, onion, tomato and cheese	\$6.5
Mexican - Tomato salsa, cheese, corn chips, guacamole, sour cream, jalapenos	\$5.5
Surf & Turf - Prawns in a creamy garlic sauce	\$7.5

SIDE DISHES

GREEK SALAD (V)(GF)	small	\$6	medium	\$8.5
SEASONAL VEGETABLES (V)(GF)	small	\$6	medium	\$8
BOWL OF CHIPS with side of aioli (V)(GF)				\$7.5
WEDGES with sour cream and sweet chilli (V)				\$9.5

DESSERTS – Please see specials board

V – VEGETARIAN

GF – GLUTEN FREE

*Please inform our staff members of any food allergies or dietary requirements and we will do our best to accommodate your needs.

*\$1 surcharge applies to substitute salad for vegetables

LOCAL PRODUCE SUPPLIERS

'Rohde free range eggs' Clare Valley

'Mathies butcher' Clare

'Horrocks Bounty Coffee Roaster' Clare

