

MENU

THE
CHANCELLOR
ON CURRIE

ENTREE

CIABATTA ROLLS with balsamic and olive oil	(V)	6.5
CHEESY GARLIC BREAD with Lobethal cheddar cheese	(V)	6.5
CHEFS DAILY SOUP	(V)	12.5
SLOW COOKED BEEF SHORT RIBS with garlic mash, red wine glaze and confit shallots	(GF)	16.0
CARAMELISED BEETROOT SALAD with candied walnuts, SA Farm goats cheese, heirloom tomatoes and beetroot puree	(GF) (V)	15.0

MAINS

VEGAN BURRITO BOWL with chilli beans, corn salsa, avocado, rice, corn chips and cashew chipotle	(GF) (VG) (DF)	15.0
LINGUINI PASTA tossed in kale pesto with shaved grano padano cheese and pine nuts	(V)	22.5
ROASTED PORK BELLY with caramelised apple, parsnip mash, apple slaw and apple cider sauce	(GF)	28.0
BRAISED LAMB SHANK with garlic mash, broccolini and braised vegetables	(GF)	26.0

FROM THE CHAR-GRILL

PREMIUM SCOTCH FILLET 250G (SA)	(GF)	35.0
CHICKEN BREAST (SA)	(GF)	28.0
ATLANTIC SALMON	(GF)	32.0

All served with French fries and garden salad OR garlic mash & sauteed broccolini

Topping choices include green peppercorn, diane or mushroom jus, bearnaise sauce, horseradish cream or selection of mustards (seeded, hot English and dijon)

SIDES

STEAMED BROCCOLINI	(V)	6.0
GARLIC MASH POTATOES	(V)	6.0
FRENCH FRIES with aioli	(V)	6.0
GARDEN SALAD	(V)	6.0

PIZZAS

11 INCH

GLUTEN FREE BASES AVAILABLE

MARGHERITA tomato, bocconcini and basil	(V)	21.5
BBQ CHICKEN tomato, smoked bacon, red onion and mozzarella		21.5
HAWAIIAN topped with tomato, pineapple, smoked ham and mozzarella		21.5

CLASSICS

BUTTER CHICKEN CURRY with steamed basmati rice, papadum, naan bread and raita		19.5
SOUTH AUSTRALIAN FISH AND CHIPS with tartare sauce, French fries and garden salad		21.5
SALT AND PEPPER SQUID with aioli, French fries and garden salad		21.5
WAGYU BEEF BURGER with homemade relish, bacon, lettuce, beetroot, Swiss cheese, free range egg, French fries and onion rings		21.5
CHICKEN BREAST SNITZEL with French fries and garden salad Choose to make it a parmigiana or add any toppings from the char-grill section		21.5

DESSERT

MANGO AND FRUIT OF THE FOREST SORBET	(V)	8.5
CHOCOLATE SEMIFREDDO with chocolate ganache, chocolate crumb and chocolate tuile		12.5
NEW YORK CHEESECAKE with English toffee ice cream, poached pear and caramel sauce		12.5
INDIVIDUAL CHEESE PLATE Adelaide blue, Lobethal cheddar and Hamilton brie served with Maggie Beer quince paste, crisp wafers and muscatels		14.5

PLEASE NOTIFY OUR STAFF OF SPECIFIC ALLERGIES

V - VEGETARIAN VG - VEGAN DF - DAIRY FREE GF - GLUTEN FREE

BEVERAGES

SPARKLING

"Round 2" Blanc de Blanc by Teusner Barossa Valley, SA 9.0 42.0

WHITES

Deviation Road Pinot Gris Longwood, Adelaide Hills, SA 9.0 42.0

Shaw and Smith Sauvignon Blanc Adelaide Hills, SA 10.0 48.0

Anderson Hill Chardonnay Lenswood, Adelaide Hill, SA 9.0 42.0

REDS

Riposte by Tim Knappstein, Pinot Noir Charleston and Gumeracha, Adelaide Hills, SA 9.0 42.0

St John's Road The Resilient, Grenache Kersbrook, Adelaide Hills, SA 9.0 42.0

Mitchell "Sevenhill Vineyard" Cabernet Sauvignon Sevenhill, Clare Valley, SA 10.0 48.0

Torbreck "Woodcutters", Shiraz Barossa Valley, SA 10.0 48.0

BEER & CIDER

Coopers

Premium Light and Pale Ale 8.0

Session Ale (Can) 8.0

XPA (Can) 10.0

Hahn Super Dry 8.0

James Boags Premium 9.0

Adelaide Hills Cider Apple or Pear 9.0

SPIRITS

Base Spirits 8.0

Galway Pipe Port 10.0

SOFT DRINK, JUICE AND WATER

Coke, Coke No Sugar, Diet Coke, Lemonade 4.0

Lemon Lime Bitters 4.5

Juice 4.0

Mount Lofty Spring Water (600ml) 4.0

Santa Vittoria Sparkling Mineral Water (500ml) 5.0