

STARTERS/ENTRÉE

Soup du jour – please refer to specials board	small 6.9	large 8.9
Minestrone soup (v)	small 6.9	large 8.9

Breads

Richly flavoured garlic or herb bread baked to a golden brown (v)		4.7
Bruschetta, fresh toasted bread, rubbed with garlic, topped with fresh tomato, basil and olive oil (v)		8.3
Toasted parmesan and semi-sundried tomato turkish bread (v)		8.3
Dukkah with warm ciabatta bread, Prosser Ridge olive oil and balsamic vinegar glaze (v)		8.3

Coffin bay oysters

Chilled fresh oysters with lemon and cocktail sauce (g)	½ 12.9	doz 19.9
Baked freshly chucked oysters with bacon, lemon and a sweet worcestershire sauce	½ 14.9	doz 21.9
Seasoned potato wedges with a side serve of sweet chilli and sour cream (v)		8.9
Bowl of chips (v)		6.9

Salt and pepper calamari , cos lettuce, lemon, cherry tomato and lime aioli	e 12.9	m 21.9
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Tasmanian Smoked salmon layered on crisp toast, roasted capsicum, rocket and egg garnished with avocado and lime aioli (gfa)	e 13.9	m 23.9
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Grazing Plate battered prawns, pickled octopus, salt and pepper calamari, olives, prosciutto, semi sundried tomato feta cubes, spicy chicken winglets, vegetarian spring rolls, sweet chilli dipping sauce and garlic bread		27.9
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Home style lasagne layered with a traditional meat sauce, parmesan, mozzarella and béchamel sauce	e 10.9	m 18.9
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Spaghetti Bolognese with our homemade sauce		m 16.9
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All'uovo pasta tossed with prawns, prosciutto, spring onion, and cherry tomatoes in a garlic cream sauce	e 16.9	m 26.9
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Vegetarian stir fry with seasonal vegetables, cashew nuts and hokkien noodles tossed with a sweet soy sauce (v)	e 14.9	m 18.9
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Crumbed prawns lightly crumbed	e 13.9	m 23.9
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Garlic Prawns lightly sautéed in garlic and a cream reduction sauce with steamed jasmine rice (g)	e 13.9	m 23.9
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MAINS

Parmagiana beef or chicken , with a home style napolitana sauce, shaved virginian ham and melted cheese served with chips	19.9
Plaza burger , premium wagyu beef burger with Spanish onion, bacon, egg, tomato, lettuce and aioli in a ciabatta bun served with chips	16.9
Salt and peppered chicken fillet . Chicken tenders coated with salt and pepper, shallow fried in beer batter, served with a sweet chilli and coriander dipping sauce	25.9
Pan-fried chicken breast with kipfler potatoes, avocado and a semi-sundried tomato and white wine sauce	25.9
Marinated chicken breast salad char-grilled, with cos lettuce, egg, kalamata olives, oven roasted cherry tomatoes, feta and aioli, sprinkled with dukkah <i>(gfa)</i>	25.9
Petite fillet mignon This classic favourite fillet steak is encased in a bacon wrap, served on a crouton with mushroom and thyme demi-glaze	one 19.9 two 28.9
250gm MSA porterhouse topped with prawns and calamari tossed in a creamy garlic sauce <i>(gfa)</i>	29.9
300gm succulent grain fed scotch fillet , rubbed with our mildly hot texan spices with a roast capsicum and tomato salsa <i>(gfa)</i>	28.9
Char Grilled 400 gm Barcoo Station t-bone well known for it's quality. Choice of sauce: plain, mushroom, pepper or dienne <i>(gfa)</i>	28.9
Gourmet grill: French lamb cutlet, chicken tenderloins, chorizo sausage, eye fillet portion, smoky bacon and a fried egg	32.9
Chorizo sausage and prawns espaniole sautéed with Spanish onion, kepfler potato, tomato, capsicums, coriander and chilli on salad greens and avocado <i>(gfa)</i>	26.9
Atlantic salmon steak wrapped in prosciutto, with steamed potato, red onion, oven roasted cherry tomato and rocket salad topped with a lime aioli and lemon <i>(gfa)</i>	26.9
Southern ocean seafood plate crumbed king george whiting, salt and pepper squid, battered prawns, crumbed calamari, pickled octopus, oyster kilpatrick, tartare sauce served with lemon and chips	39.9
SA famous King George whiting grilled, crumbed, steamed or battered served with chips <i>(gfa)</i>	2 fillets 21.9 3 fillets 28.9

(g) indicates gluten free

(v) indicates vegetarian

(gfa) indicates gluten free option available

Please refer to our specials board for other succulent dishes to choose from

DAILY SPECIALSlunch and dinner

FISH AND CHIPS , beer battered, crumbed, steamed or grilled <i>(gfa)</i>	lunch 12.90	dinner 15.9
ROAST OF THE DAY , with roast potato or fries and our house gravy <i>(gfa)</i>	lunch 14.90	dinner 15.9
BEEF SCHNITZEL	lunch 14.9	dinner 15.9
CHICKEN SCHNITZEL	lunch 15.9	dinner 16.9
RUMP STEAK 200gm <i>(g)</i>	lunch 15.0	dinner 15.9
MARINATED PORK RIBS	lunch 15.0	dinner 15.9

Available sauces included in the price are....

mushroom, pepper, dienne or our house gravy

Tartar sauce and other condiments at salad table

MOVIE MEAL DEAL, choose one of the above dishes and a full priced movie ticket **25.0**

Add parmigiana or Hawaiian topping to movie deal schnitzel **3.0**

****Sorry, no discounts or two for one vouchers available with the Movie Meal Deal****

KIDS MEAL DEAL

One main meal & small sundae **7.90**

Chicken Nuggets and Chips
Spaghetti Bolognaise
Crumbed Calamari and Chips
Crumbed Chicken Strips and Chips
Battered Fish and Chips

Small Sundae with choice of Topping

Toppings: Chocolate, Strawberry, Caramel or Lime

PIZZA'S

	Medium	Large
Hawaiian Ham, pineapple, tomato and cheese	13.9	17.9
Margarita Diced tomato, garlic, cheese and herbs	13.9	17.9
Mexican Salami, mushroom, capsicum, onion, tomato, chilli, olives and cheese	13.5	18.0
Italiano Bacon, olives, prosciutto, fresh tomato, onion cheese and herbs	14.9	18.9
Chicken Fresh chicken, cheese, tomato, and basil pesto	15.5	19.0
Prawn Garlic and chilli prawns with cheese	17.0	26.9
Vegetarian Various roasted vegetables, herbs and olives	15.5	19.0
The Lot Ham, bacon, cheese, tomato, salami, olives, mushroom, capsicum, onion and pineapple	17.0	24.5
Seafood Shrimps with sundried tomato, white anchovies, olives and cheese	17.0	24.5
Meat Lovers Bacon, salami, ham and cheese	15.9	19.0
BBQ Chicken With cheese	15.9	19.0

Pizzas are available at these times below

Sun - Wed 5:30pm - 9pm

Thurs - Sat 5:30pm - 10pm

DESSERTS

Nut Sundae topped with various flavours	6.9
Hot Chocolate cake with choc fudge and ice-cream	6.9
Mix Berries with cream and ice-cream	6.9
Rich Chocolate Mousse and amoretto crumble	6.9
Fresh Strawberries with whipped cream	6.9
Banana Caramel Tart with Hot Tea/Coffee	6.9
Sticky Date Pudding served with ice-cream	6.9
Affogato hazelnut liquor, espresso coffee complimented with vanilla ice-cream	11.9

*** Add a coffee to your dessert for an extra \$3.0**

COFFEE

*Cappuccino	3.5
*Café Late	3.5
Flat White	3.0
Long Black	3.0
Short Black	3.0
Long Macchiato	3.5
Short Macchiato	3.0
Cup of Tea	3.0
Mugaccino	4.0
Pot of Tea	4.0
Hot Chocolate	4.0
Iced Chocolate/Coffee	4.8
Spider	4.8
Milkshakes	4.8
Liqueur Coffee – Irish, Jamaican, Roman or Mexican	9.0

All coffees made with full or skim milk

White Sparkling/Champagne	Region	GI	Btl
Omni piccolos	South Eastern Australia		6.90
Jansz Cuvee	Pipers River Tasmania	8.5	38.0
Yellow Glen yellow/pink	South Australia		23.0
Bird in Hand	Adelaide Hills		29.0
Moet & Chandon Brut	Epernay, France		90.0
Seaview Brut	South Australia	5.0	20.0
Lindeman's Henry Sons	S.A.	4.5	17.0
Red Sparkling			
Andrew Garret	South Australia Blend	6.5	24.0
Banrock Station Sparkling Shiraz	Blend Of Region	5.5	19.0
Shingle Back Black Bubbles	McLaren Vale		39.0
Riesling			
O'Leary Walker Watervale	Clare Valley	7.0	27.0
Skillogalee	Clare Valley	7.5	30.0
Peter Lehman	Barossa Valley		24.0
Sauvignon Blanc			
Monkey Bay	Marlborough New Zealand	6.5	25.0
Wicks Estate	Adelaide Hills	6.5	27.0
Giesen	Marlborough New Zealand	6.9	25.0
Shaw and Smith	Adelaide Hills	8.0	36.0
Ta_Ku	Marlborough New Zealand	6.5	25.0
Shaky Ground	Marlborough New Zealand	5.0	20.0
Chain of Ponds Black Thursday	Adelaide Hills	6.5	25.0
Paracombe	Adelaide Hills		29.0
Bird in Hand	Adelaide Hills		28.0
Chardonnay and White Varietals			
Lindemans Henry Son Sem/Sauv	Adelaide Hills/Clare Valley	4.5	17.0
Banrock Chardonnay	South Australian Riverland	5.5	16.9
Chapel Hill Unwooded Chardonnay	McLaren Vale	6.9	25.0
Brown Brothers Moscato	Victoria	6.5	25.0
Brown Brothers Spatlese Lexia	Victoria	6.5	22.0
Penfolds 2005 Yattarna Chardonnay	South Australia		120.0
Amado Dog Leg Sauv/Sem	S.A.	5.5	20.0
Coriole Chenin Blanc	McLaren Vale		25.0
Thorne Clarke Pinot Gris	Barossa Valley	7.0	26.0
Paracombe Pinot Gris	Adelaide Hills		32.0

Rose and Pinot Noir	Region	GI	Btl
Turkey Flat	Barossa Valley		29.0
Angoves Nine Vines	Riverland, South Australia	5.5	23.0
Rockford Alicante Bouchet	Barossa Valley		39.0
Brown Brothers Moscato/Rose	Victoria	6.5	23.0
Jenke Rose	Barossa Valley		22.0
Shiraz			
St Hallett Gamekeeper	Barossa Valley	6.5	25.0
Mitchell Peppertree	Clare Valley	8.5	35.0
Pepperjack	Barossa Valley	7.5	31.0
Thorn Clarke Sandpiper	Barossa Valley		25.0
Oleary Walker	Clare Valley		30.0
Amadio Dog Leg	S.A.	5.5	20.0
Jenke	Adelaide Hills		35.0
D'Arenburg Iron Stone	Barossa Valley		80.0
Grant Burge Meshach	Barossa Valley		120.0
Wirra Wirra Church Block	McLaren Vale	8.0	37.0
D' Arenburg Laughing Magpie	McLaren Vale		45.0
Cabernet Sauvignon			
Wicks Estate	Adelaide Hills	7.0	29.0
Rouge Homme	Coonawarra	5.5	23.0
Jenke	Barossa Valley		32.0
Wolf Blass Grey Label	Barossa Valley		60.0
O'Leary Walker	Clare Valley		35.0
Red Varietals Blends			
Nobilo Merlot	New Zealand		25.0
Monkey Bay Merlot	New Zealand	6.5	25.0
Woodstock Shiraz/Cab	McLaren Vale		29.0
Henschke Henrys Shiraz-Grenache	Barossa Valley		49.0
Starvedog Cabernet Merlot	Adelaide Hills		27.0
O'Leary Walker Blue Cutting Rd Cab Merlot	Clare Valley		26.0
Paracombe Reuben red	Adelaide Hills	7.5	29.0
Penfolds Bin 389 Cab/ Shiraz	South Australia		65.0
Lindemans Henry's Son Shz/Cab	S.A.	4.5	17.0