



THE MODBURY HOTEL

MENU



SCAN HERE
TO ORDER @
YOUR TABLE.

ENTREE

Garlic Bread	6.5
Cheese Garlic Bread	7
Chips with tomato sauce	8
Potato Wedges served with sour cream and sweet chilli sauce	9
Tomato Bruschetta cherry tomato and basil	9
Mac & Cheese Croquettes served with aioli	10
S.A. Natural Oysters	6 for 16 12 for 28
S.A. Kilpatrick Oysters	6 for 17 12 for 29
Grazing Plate grilled chorizo, mac & cheese croquettes, cajun chicken tenderloins, salt & pepper squid, olives, fetta, marinated vegetables served with house dip and flat bread	30

MAINS

MSA 300g Rump Steak (GFO) served with chips and choice of sauce	29
MSA 300g Scotch Fillet (GFO) served with chips and choice of sauce	38
200g Fillet Mignon (GFO) two petite eye fillet wrapped in bacon served with mash potato and creamy mushroom sauce	31
Chicken Schnitzel served with chips and choice of sauce	22
Beef Schnitzel served with chips and choice of sauce	22
American Pork Ribs served with a glazed BBQ sauce, coleslaw and chips	32
Salt & Pepper Chicken	e 17 m 26
served with a lime and coriander sweet chilli dipping sauce & aioli with chips	
Aussie Burger House made beef patty, bacon, egg, beetroot, lettuce, tomato, cheese, red Onion and burger sauce in a toasted brioche bun	22
Grilled Chicken Breast (GFO) Topped with cajun prawn skewer, bacon, avocado and melted cheese with garlic sauce on a bed of mash potatoes	29
Salt & Pepper Chicken Burger bacon, mixed lettuce, red onion, tomato, cheese and ranch sauce in a toasted ciabatta bun	20
Lamb Shank (GFO) served on a bed of mash potato with a vegetable demi glaze	24

SEAFOOD

Fish & Chips (GFO) choice of beer battered, grilled, crumbed or steamed fish served with chips	21	Salt & Pepper Squid (GFO) scored squid with chips & ranch sauce	e 16 m 25
King George Whiting (GFO) SA King George whiting fillets battered, grilled, crumbed or steamed served with chips	P.O.A	Seafood Duo fillet of beer battered fish and S&P squid served with chips	28
Panko Crumbed Prawns served with chips and lemon	e 17 m 30	Garlic Prawns (GFO) served with steamed jasmine rice	e 17 m 30
Tasmanian Salmon (GFO) Crispy skin salmon with sauté baby potatoes, broccolini and spinach with hollandaise sauce	32	Seafood Plate (GFO) salt & pepper squid, Coffin Bay kilpatrick oysters, chilli prawns, Tasmanian smoked salmon, battered fish and garlic prawns served with chips & tartare	38

PASTA

Mediterranean Penne (V) (GFO) Penne pasta with mushrooms, capers, spinach, spring onions, olives and chili flakes tossed in a napolitana sauce. add chicken	20 6
add prawns	7
Spaghetti Bolognese traditional home made bolognese sauce	22
Lasagna house made lasagna served with rich bolognese sauce and chips	25
Prawn Pappardelle Alluovo Prawns, cherry tomatoes, spinach and prosciutto in a creamy white wine sauce	28
Chilli Crab Linguine crab meat with garlic, spring onions, chilli, cherry tomatoes, spinach in a creamy white wine sauce	28

TOPPINGS

Plaza Surf & Turf Sauce (GFO) prawns, squid & creamy garlic sauce	7
Parmigiana napolitana sauce, ham & cheese	3
Hawaiian napolitana sauce, ham, pineapple & cheese	4
Plumbers creamy mushroom sauce, bacon & cheese	4
Meat lovers pepperoni, chorizo, bacon & cheese with BBQ sauce	6
Avo-Parmi avocado, bacon, napolitana sauce & cheese	6

SAUCES

Creamy Mushroom (GFO), Diane, Gravy (GFO), Pepper, Creamy Garlic Sauce (GFO), Aioli & Ranch.

VEGETARIAN

Vegetarian Salad (VO) (GF) spinach, avocado, roasted pumpkin, pine nuts, red onion and fetta cheese with green goddess dressing add S&P Chicken	20 6
add Cajun Chicken	6
Stir Fry (VO) (GFO) wok tossed vegetables with cashew nuts, hokkien noodles, sweet chilli sauce, soy sauce & kecap manis add chicken	22 6
add prawns	7
Vegetarian Burger (VO) crumbed eggplant, avocado, mixed lettuce, tomato, red onion, grilled haloumi cheese, & vegan mayo in a toasted ciabatta bun	21

DESSERT

Banana Caramel Tart house made, topped with fresh banana and cream	7
After Dinner Mint (GFO) peppermint ice cream with American brownie and ice magic	7
Sticky Date Pudding with caramel sauce and ice cream	8
Ice Cream Sundae vanilla ice cream with nuts and wafer with choice of topping	7
Chocolate Mud Cake served with ice cream, warm chocolate fudge & strawberry	8
Vanilla Panna Cotta (GFO) served with fresh strawberries	7

ALL MAIN MEALS COME WITH SALAD OR VEG.

(V) vegetarian options available
(VO) vegan options available
(GFO) gluten free options available

Please advise staff of allergies before ordering your meal. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer's request will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

10% surcharge applies on public holidays.

THE WINE LIST



SPARKLING		
Craigmoor Cuvee Brut/Cuvee Rose Piccolo 200ml WESTERN AUSTRALIA	8.5	
Brown Brothers Prosecco Piccolo KING VALEY	9.0	
The Lane Lois Blanc de Blancs ADELAIDE HILLS	8.0	32.0
Black Chook Sparkling Shiraz MCLAREN VALE	8.5	34.0
Bird in Hand Sparkling ADELAIDE HILLS	10.0	38.0
Jansz Cuvee Sparkling TASMANIA	10.0	49.0
Josef Chromy Sparkling TASMANIA	9.5	42.0
Mumm Cuvee Brut FRANCE		75.0

RIESLING		
O'Leary Walker Watervale Riesling CLARE VALLEY		33.0
Pikes 'Traditionale' Riesling CLARE VALLEY	8.5	34.0
Vickerly Riesling EDEN VALLEY		35.0

SAUVIGNON BLANC		
Giesen Estate Sauvignon Blanc MARLBOROUGH NZ	8.0	30.0
Paracombe Sauvignon Blanc ADELAIDE HILLS		35.0
The Lane Block 10 Sauvignon Blanc ADELAIDE HILLS	8.5	35.0
Bird in Hand Sauvignon Blanc ADELAIDE HILLS	9.0	34.0
Shaw and Smith Sauvignon Blanc ADELAIDE HILLS	11.0	45.0
Squealing Pig Sauvignon Blanc NEW ZEALAND	8.0	35.0

WHITE VARIETIES		
Grant Burge Pinot Gris 5th Gen ADELAIDE HILLS		33.0
The Lane Block 2 Pinot Gris ADELAIDE HILLS	8.0	32.0
Pikes Luccio Pinot Grigio CLARE VALLEY	8.5	34.0
Cape Schanck Pinot Grigio MORNINGTON PENINSULA		36.0
Grant Burge Moscato BAROSSA VALLEY	7.5	30.0
Banrock Station Chardonnay SOUTH EASTERN AUSTRALIA		20.0
The Lane Block 1A Chardonnay ADELAIDE HILLS	9.0	35.0
Juliet Blush Moscato BAROSSA VALLEY	7.5	

ROSE		
Rymill Rose COONAWARRA	7.0	29.0
Rockford Alicante BAROSSA VALLEY	10	45.0
Hentley Farm Rose BAROSSA VALLEY	8.0	32.0

SHIRAZ	Rymill Yearling Shiraz COONAWARRA	7.0	29.0
	Pepperjack Shiraz BAROSSA VALLEY	10.0	38.0
	Mothers Milk Shiraz BAROSSA VALLEY	9.0	40.0
	Villain and Vixen Shiraz BAROSSA VALLEY	8.5	36.0
	Penny's Hill Crackling Black Shiraz MCLAREN VALE		36.0
	Fox Creek Red Barron Shiraz MCLAREN VALE		36.0
	The Lane Block 5 Shiraz ADELAIDE HILLS	8.5	35.0
	Down The Rabbit Hole Shiraz MCLAREN VALE	10.0	39.0
	St Hallet Black Clay Shiraz BAROSSA VALLEY		35.0
	Saltram 1859 Shiraz BAROSSA VALLEY	8.0	

RED VARIETIES	Shaw and Smith Pinot Noir ADELAIDE HILLS		49.0
	Josef Chromy Pepik Pinot Noir TASMANIA	8.5	36.0
	Pikes 'Los Compenaros' Shiraz/Tempranillo CLARE VALLEY	7.5	31.0
	O'Leary Walker Blue Cutting road Cabernet Merlot CLARE VALLEY	7.5	31.0
	Flints Merlot COONAWARRA		33.0
	The Lane Block 8 Merlot ADELAIDE HILLS	8.5	34.0
	Pikes 'The Dogwalk' Cabernet/Merlot CLARE VALLEY		34.0
	Langmeil Rough Diamond Grenache BAROSSA VALLEY		35.0
	Bleasdale Mulberry Tree Cabernet LANGHORNE CREEK		36.0
	Rymill Darkhorse Cabernet/Sav COONAWARRA	8.5	33.0
Running with Bulls Tempranillo BAROSSA VALLEY		39.0	

HOUSE	Chain of Fire Brut Cuvee Sparkling	5.9	23.0
	Chain of Fire Sauvignon Blanc	5.9	23.0
	Chain of Fire Shiraz Cabernet	5.9	23.0
	Chain of Fire Merlot	5.9	23.0
	Chain of Fire Chardonnay	5.9	23.0

TEA AND COFFEE	Tea	3.0	5.0
	Macchiato	3.5	
	Short Black	3.0	
	Long Black	4.0	
	Flat White	4.0	
	Latte	4.0	
	Chai Latte	4.0	
	Mochachino	4.0	
	Cappuccino	4.0	
	Mugachino	5.0	
	Hot Chocolate	4.5	
	Iced Coffee	7.0	
	Liquor Coffee	9.0	
	Milk Shake	6.5	
	Add Hazelnut	0.5	
	Add Caramel	0.5	
	Add Vanilla	0.5	
Mug upgrade	1.0		

TAP BEER	
Hahn Super Dry	Iron Jack
Coopers Pale Ale	Hahn Superdry 3.5
Hahn Premium Light	Coopers Session
West End Draught	Heineken
Somersby Cider	Local Craft Beer
XXXX Gold	