

STARTERS

Wood Oven Garlic Bread	6
Wood Oven Cheese Garlic Bread	7
Parmesan & Parsley Chips	9
Potato Wedges served with sour cream and sweet chilli sauce	10
Sweet Potato Wedges served with aioli	13
Tempura Vegetables (VO) beans, carrots and sweet potato served with ranch sauce	10
Bruschetta cherry tomato and basil	9
prosciutto, mozzarella cheese & fresh basil	12
smoked salmon, sundried tomatoes, rocket and aioli	14
Mac & Cheese Croquets served with aioli	10
Natural Oysters	6 for 15 or 12 for 26
Kilpatrick Oysters	6 for 16 or 12 for 27
Sharing Plate grilled chorizo, mac & cheese croquets, mozzarella bites, salt & pepper squid, olives, fetta, marinated vegetables served with house dip and wood oven flat bread	30
Salad bar as a main	12
Please note, any starter meal ordered as a main course will incur a \$5 surcharge	

MAINS

Vegan Salad (VO) mixed leaves, roasted capsicum, sun dried tomatoes, olives, avocado, mixed quinoa, basil with our house dressing	17
add cajun chicken	6
add grilled halloumi	6
Pumpkin Gnocchi (V) with cherry tomato, mushrooms, red onions, capsicums and spinach in garlic butter	19
add chicken	6
add prawns	7
Stir Fry (VO) wok tossed vegetables with cashew nuts, hokkien noodles, sweet chilli sauce, soy & kecap manis	20
add chicken	6
add prawns	7
Vegetarian Burger (VO) grilled sliced eggplant, avocado, mixed lettuce, halloumi, tomato, red onion & ranch sauce in toasted ciabatta	20

FROM THE OCEAN

Fish & Chips (GFO) choice of beer battered, grilled, crumbed or steamed fish served with chips	20
Salt & Pepper Squid (GFO) scored squid with chips & ranch sauce	s 16 L 23
Seafood Duo fillet of beer battered fish served with S&P squid	26
Garlic Prawns (GFO) served with rice	s 17 L 26
Panko Crumbed Prawns (GFO) served with chips and lemon	s 17 L 26
Northern Territory Barramundi oven baked N.T. barramundi steak served with sautéed green vegetables and lemon butter sauce	31
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
King George Whiting (GFO) SA King George whiting fillets battered, grilled, crumbed or steamed served with chips and lemon	1pc 29 2pc 39

WOOD OVEN

Margarita (V) tomato, herbs & mozzarella	17
Hawaiian ham, pineapple & mozzarella	17
Italiano pepperoni, olives, prosciutto, tomato, onion, capsicum, mushrooms & mozzarella	18
BBQ Chicken chicken, mushrooms, BBQ sauce & mozzarella	18
Vegetarian (V) roast capsicum, mushrooms, olives, spinach, onion, sun dried tomato, fetta & mozzarella	18
Meat Lovers bacon, salami, ham, chorizo & mozzarella	19
The Lot ham, salami, bacon, mushrooms, onion, olives, capsicum, pineapple & mozzarella	19
Plaza Special chicken, cherry tomato, spinach, red onions, fetta cheese and mozzarella cheese	19

SWEETS..

After Dinner Mint (GFO) peppermint ice cream with American brownie and ice magic	7
Vanilla Panna Cotta (GFO) served with fresh strawberries	7
Brandy Snap Basket (GFO) filled with fresh strawberries, whipped cream and berry coulis	8
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
Warm Apple Pie served with ice cream & custard	8
Baileys Cookies & Cream Mousse layered chocolate and baileys mousse paired with crushed OREO® cookies and cream	9

ADD A COFFEE TO ANY DESSERT FOR \$2

SAUCES

Creamy Mushroom (GFO), Dianne, Gravy (GFO), Pepper, Creamy Garlic Sauce (GFO)

SCHNITZEL 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
Kilpatrick bacon, cheese & kilpatrick sauce	4
Plumbers creamy mushroom, bacon & melted cheese	4
Meat lovers BBQ sauce, pepperoni, chorizo, bacon & cheese	6
Avo-parmi avocado, bacon, napolitana sauce & cheese	6
(V) vegetarian options available (VO) vegan option available (GFO) gluten free option 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. Customers request will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the dinner.

10% surcharge applies on public holidays.

Menu

Modbury Plaza Hotel

FROM THE PADDOCK

MSA 300g Rump Steak (GFO) served with chips and choice of sauce	26	Roast of the Day (GFO) prime roast meat served with rich gravy	P.O.A
MSA 300g Scotch Fillet (GFO) served with chips and choice of sauce	36	Salt & Pepper Chicken chicken tenderloins with a lime, coriander and sweet chili dipping sauce & aioli	s 17 L 26
2 x 100g Fillet Mignon (GFO) petite eye fillet wrapped in smokey bacon served with mash potato and mushroom sauce	29	Char Grilled Chicken Burger bacon, mixed lettuce, red onion, tomato, cheese and ranch sauce in a toasted ciabatta bun	20
400g Black Angus Rib Eye (GFO) char grilled served with chips and your choice of sauce	42	Beef Burger bacon, mixed lettuce, red onion, tomato, cheese and ranch sauce in toasted ciabatta	20
Chicken or Beef Schnitzel served with chips and choice of sauce	20	Char Grilled Chicken Breast served with mash potato, topped with garlic prawns	28
Add Plaza Surf & Turf Sauce	7	Cajun Chicken Salad (GFO) grilled cajun chicken, mixed lettuce, avocado, red onion, cherry tomato, cucumber and house dressing	27
American Baby Back Ribs served with a glazed BBQ sauce, coleslaw and chips	32		

Wine list

Sparkling

Craigmoor Cuvee Brut/Cuvee Rose Piccolo 200ml	WESTERN AUSTRALIA	8.5	
Taltarni T Series Brut	SOUTH EASTERN AUSTRALIA	6.5	25.0
The Lane Lois Blanc de Blancs	ADELAIDE HILLS	8.0	32.0
Black Chook Sparkling Shiraz	MCLAREN VALE	8.0	30.0
Bird in Hand Sparkling	ADELAIDE HILLS	9.0	38.0
Jansz Cuvee Sparkling	TASMANIA	10.0	45.0
Josef Chromy Sparkling	TASMANIA	9.5	42.0
Piper Heidsieck Cuvee Brut	FRANCE		75.0

Riesling

O'Leary Walker Watervale Riesling	CLARE VALLEY		33.0
Pikes 'Traditionale' Riesling	CLARE VALLEY	8.5	34.0

Sauvignon Blanc

Giesen Estates Sauvignon Blanc	MARLBOROUGH NZ	7.5	29.0
Alta Sauvignon Blanc	ADELAIDE HILL		34.0
Paracombe Sauvignon Blanc	ADELAIDE HILLS		35.0
The Lane Block 10 Sauvignon Blanc	ADELAIDE HILLS	8.0	35.0
Bird in Hand Sauvignon Blanc	ADELAIDE HILLS	9.0	34.0
Shaw and Smith Sauvignon Blanc	ADELAIDE HILLS	10.0	45.0
Squealing Pig Sauvignon Blanc	NEW ZEALAND	8.0	35.0

White Varieties

Fiore Moscato	WESTERN AUSTRALIA	7.0	28.0
The Lane Block 2 Pinot Gris	ADELAIDE HILLS	8.0	32.0
Thorn Clarke Sandpiper Pinot Gris	EDEN VALLEY		29.0
Pikes Luccio Pinot Grigio	CLARE VALLEY	8.5	34.0
Grant Burge Moscato	BAROSSA VALLEY	7.5	30.0
Banrock Station Chardonnay	SOUTH EASTERN AUSTRALIA		19.0
The Lane Block 1A Chardonnay	ADELAIDE HILLS	8.0	32.0
Juliet Blush Moscato	BAROSSA VALLEY	7.0	

Rose

Luna Rosa Rosado	CENTRAL RANGES	7.0	27.0
Kellermeister Alicante Bouchet	BAROSSA VALLEY	8.5	34.0
Hentley Farm Rose	BAROSSA VALLEY	8.0	32.0

Shiraz

Rymill Yearling Shiraz	COONAWARRA	7.0	29.0
Four in Hand Shiraz	BAROSSA VALLEY		34.0
Pepperjack Shiraz	BAROSSA VALLEY	9.0	38.0
Mothers Milk Shiraz	BAROSSA VALLEY	9.0	40.0
Tim Smith Bugalugs Shiraz	BAROSSA VALLEY	7.5	33.0
Penny's Hill Crackling Black Shiraz	MCLAREN VALE		36.0
Pirramimma Shiraz	MCLAREN VALE		34.0
The Lane Block 5 Shiraz	ADELAIDE HILLS	8.5	35.0
Down The Rabbit Hole Shiraz	MCLAREN VALE	9.0	39.0
Philip Shaw 'The Idiot' Shiraz	ORANGE NSW		34.0
Saltram 1859 Shiraz	BAROSSA VALLEY	7.5	

Red Varieties

Totara Pinot Noir	MARLBOROUGH NZ		35.0
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
Monkey Bay Merlot	NEW ZEALAND	7.5	29.0
The Lane Block 8 Merlot	ADELAIDE HILLS	8.5	34.0
Pikes 'The Dogwalk' Cabernet/Merlot	CLARE VALLEY		34.0
Bremerton Tamblun Cabernet/Shiraz/Malbec/Merlot	LANGHORNE CREEK		33.0
Rockford Frugal Farmer Blend	BAROSSA VALLEY		45.0
Rymill Darkhorse Cabernet/Sav	COONAWARRA	8.5	33.0
Running with Bulls Tempranillo	BAROSSA VALLEY		39.0

House Wines

Chain of Fire Brut Cuvee Sparkling		5.5	22.0
Chain of Fire Sauvignon Blanc		5.5	22.0
Chain of Fire Shiraz Cabernet		5.5	22.0
Chain of Fire Merlot		5.5	22.0
Chain of Fire Chardonnay		5.5	22.0

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/Chocolate	6.5	
Liquor Coffee	9.0	
Milk Shake	6.5	
Hazelnut	0.5	
Irish Cream	0.5	
Caramel	0.5	
Vanilla	0.5	
Mug upgrade	1.0	



Tap Beer

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