

the start small

cheesy ciabatta hot crusty baton, garlic butter, melted lobethal cheddar **\$15 (v)**

vegetarian dips with olives, tidbits & chargrilled buttered pita **\$16 (v)**

- goat's cheese & roasted capsicum • guacamole
- caramalised onion, beetroot & pistachio

six oysters kilpatrick or natural with lemon wedges & champagne vinaigrette **\$15/\$29 (v)(gf)**

sticky chicken wings coated in honey, soya and sesame seed, tossed with chilli and spring onion **\$10**

prawn and pork chinese chipolatas chargrilled, served with teochew style golden orange sauce **\$9 (gf)**

murray river salt & szechuan pepper south australian baby squid with chipotle mayo & mint tomato salsa **\$10**

cauliflower, almond, capsicum & onion fritters avocado & pickled beetroot **\$9 (vv)(gf)**

house made pork, Thai green curry and onion sausage rolls sprinkled with sesame seeds, sweet chilli sauce **\$10**

share platters

EACH GATHERING FOR 4 PEOPLE **\$40 each**

gathering of smalls

house made pork, Thai green curry and onion sausage rolls

sprinkled with sesame seeds, sweet chilli sauce

prawn and pork chinese chipolatas chargrilled, served with teochew style golden orange sauce

blue swimmer crab and white fish patties with lemon and lime mayonnaise

murray river salt & szechuan pepper south australian baby squid with chipotle mayo & mint tomato salsa

sticky chicken wings honey, soya, sesame seeds with chilli and spring onion

marinated baby peppers filled with feta. **(v)**

garden gathering

cauliflower, almond, capsicum & onion fritters avocado & pickled beetroot **(vv)(gf)**

roasted potatoes rosemary, sea salt, labneh, paprika **(vv)(gf)**

venezaulan guacamole with freshly baked corn chips **(vv)**

marinated baby peppers filled with feta **(v)(gf)**

buffalo mozzarella and baby heirloom tomatoes with basil pesto **(v)(gf)**

sweet potato fries with szechuan seasoning **(vv)(gf)**

the butcher's chops & prime cuts

all served with chef's side salad and crunchy country chips

scotch fillet 300gm prime yearling grass fed beef **\$35 (gf)**

porterhouse 300gm prime yearling grass fed beef **\$29 (gf)**

rump 200gm prime yearling grass fed beef **\$22 (gf)**

rump 300gm prime yearling grass fed beef **\$27 (gf)**

beef ribs slow oven cooked and finished on the chargrill, bbq sauce **\$28 (gf)**

pork spare ribs a stack of spareribs caramalised in maple syrup **\$17 (gf)**

pork loin t-bone chops two chops panfried with caramalised apple and apple sauce **\$22 (gf)**

porckerhouse steak 300gm pork loin steak **\$22 (gf)**

chicken crispy skin thai marinated thigh cutlets **\$18 (gf)**

lamb loin chops three crumbed tender lamb chops, of course with gravy **\$20**

the bbq lamb loin chop, rump steak, pork sausage, pattie, chicken, fried onions **\$25 (gf)**

fillet mignon 200gm fillet steak wrapped twice in bacon, mushroom sauce **\$35 (gf)**

lamb forequarter chops slow cooked lamb chops in a mediterranean tomato and onion braise **\$15 (gf)**

gourmet sausages pork and fennel sausages with fried onions and gravy **\$15 (gf)**

souls

\$3 all gluten free

- WILD MUSHROOM • PEPPERCORN TRIO
- RED WINE, BACON & GARLIC • RICH GRAVY
- CHATEAUBRIAND

If you wish to dine together, please order at the one time and quote your table number

- (v) vegetarian
- (vv) vegan
- (gf) gluten free

We are unable to guarantee that all dishes are completely free of residual nut oils, shellfish or traces of gluten

Please note: A 10% surcharge applies on all public holidays

mains

all served with garden salad and country crunchy chips
murray river salt & szechuan pepper south australian baby squid with chipotle mayo & mint tomato salsa **\$23**

barramundi in coopers beer batter, salad, house tartare, sauce, vinegar & lemon **\$21**

beef schnitzel cut on premise by our butcher, then crumbed to order by the chef **\$19**

happy hen, chicken breast schnitzel crumbed to order by our chef **\$19**

for either schnitzel **parmigiana** add **\$4** : **sauces** add **\$3**

burgers

all served with chips

the kent town two 100% beef patties, bacon, lettuce, tomato, fried onions, cheese, mayo, & tomato sauce **\$21**

3 sliders **\$18**

- 100% beef, pickle & cheese
- buttermilk chicken & mayo
- battered fish & tartare

the buttermilk chick crispy buttermilk chicken, cheese, lettuce, bbq red onion, mayo **\$17**

the guacamole cauliflower pattie, guacamole, lettuce, tomato, onion, cheese, mayo **\$16 (v)**

salads

churrasco chicken, green bean, roasted pumpkin, chickpeas, danish feta, walnuts, mild mustard seed dressing **\$18**

prawns, rice noodles, celery, carrot & capsicum jullienne coriander, mint, pickled red onion, cashew nuts, soy nam jim **\$20**

andean super bowl **\$19 (vv)(gf)**

sweet potato, asparagus, corn, mung bean sprouts, yellow capsicum, broccoli, tomato, red onion, shredded carrot, avocado, pecans, currants, pepitas, sunflower seeds, sesame seeds, baby spinach, coconut oil, finished with a traditional andean mix of organic red, white and black quinoa & amaranth grain

sides

Small **\$6** Large **\$9**

beer battered wedges sour cream and sweet chilli sauce **(v)(gf)**

crunchy country cut fat chips with aioli, ketchup or gravy **(v)(gf)**

snowpeas, carrots, green beans, toasted almonds, tarragon **(vv)(gf)**

sweet potato fries szechuan seasoning **(vv)(gf)**

more on the back

kent town burgers, hand helds & dawgs

Burgers available lunchtimes only and Monday nights.
(Free chips with every Burger or Dawg Monday nights.)

the kent town \$17

two beef patties, double bacon, lettuce, tomato, fried onions,
cheese, mayo & tomato sauce

the german \$12

100% beef pattie, sauerkraut, mild yellow mustard, swiss cheese

the american \$10

100% beef pattie with american kraft cheese, dijonnaise and pickles

the south american \$11

100% beef pattie with american kraft cheese, chipotle mayo
and guacamole

the bacon cheese burger \$14

100% beef pattie, american and cheddar cheeses,
two rashers of bacon, mayo and sauce

the chillie billie \$13

100% beef pattie, american kraft cheese, chipotle mayo,
jalapeno, pickles, atomic chilli relish

the buttermilk chick \$13

crispy buttermilk chicken, cheese, lettuce, bbq red onion, mayo

the hot chick \$15

crispy buttermilk chicken, cheese, lettuce, bbq red onion,
chipotle mayo, jalapeno, pickles, atomic chilli relish

the reuben \$15

lashings of corn beef slices, sauerkraut, swiss cheese,
thousand island dressing, toasted rye, kosher dill pickle

the yumbo \$11

200gms of shaved house smoked leg ham
with layers of melted cheese

the aussie dog \$10

big vienna sausage, white hot dog roll, melted cheese,
tomato sauce, mild mustard

the berlin dog \$10

vienna sausage, sauerkraut, mild yellow mustard, white hot dog roll

the guacamole \$12 (v)

falafal pattie, guacamole, lettuce, tomato, onion, cheese, mayo

the spicy guacamole \$14 (vv)

cauliflower pattie, guacamole, lettuce, tomato, onion,
chipotle mayo, atomic chilli relish

the already famous churrasco sandwich \$9

chargrilled salted rump cap from the churrasco, fried onions,
chargrilled buttered bread

extras **beef pattie \$4** : **egg \$2** : **bacon \$2.5**

wholemeal bun \$2 : **gluten free bun \$2** : **chips \$4**

Welcome to the crafty monkey bar and bistro, where our team of chefs have produced a new array of dishes to suit all tastes. Cutting edge meals as well as old favourites, and of course our famous butcher's board. Bookings, pre orders, functions and special events are all catered for in the crafty.

"our" butcher

All our cuts of meat, sausages, smallgoods, ducks, chickens & schnitzels are all prepared by our very own butcher, michael, here in the hotel butchery. Michael has been with us from the beginning and is an exceptional butcher. He has a strong and valuable partnership with south australia's biggest meat supplier, which ensures the hotel delivers the very finest quality product from pasture to your plate.

If michael's in the butchery please say hello.

seniors meal & drink

ALL \$13.90

available monday - friday lunchtimes
includes a schooner of beer, glass of house wine or soft drink

beer battered barramundi

salad, crunchy chips, & homemade tartare

gourmet sausages juicy pork and fennel sausages
served with onions, mash & gravy

200gm prime yearling grass fed rump steak
chargrilled, with salad and crunchy chips (gf)

chargrilled crispy skin chicken thigh cutlet
with gravy chips and salad (gf)

tender corn beef

sauerkraut, salad, gravy, country chips (gf)

desserts

ASSIETTE OF JUNGLE DESSERTS \$14 (gf)

chocolate cup filled with white chocolate mousse,
dark chocolate shavings

lemon curd tartlet with fresh australian blueberries

raw chocolate nut slice peanut, cashew nut, walnut and honey
with chocolate ganache

peanut butter semi freddo with strawberry compote
kiwi fruit and midori ice pop

pavlova with mixed berry compote,
marscapone, kiwi fruit, praline crumble \$11 (gf)

hot apple, pear & rhubarb crumble
with whipped double cream \$11

chocolate tart buttered shortbread base, ganache,
candied popcorn, chantilly cream \$11

kids menu

mondays **kids eat free** (conditions apply) (including public holidays)

• tuesdays to fridays **\$9.90** • saturdays & sundays **\$12.50**

homemade chicken fillet nuggets

chips & salad. our moorish secret recipe. **fight the kids for one.**

safari survival board

dip, carrot & cucumber sticks, tasty cheese, kabana,
crackers & strawberries

twin spongebobs

two crabby patty sliders with chips, tomato and lettuce

twin cheese burger sliders

100% beef pattie, melted cheese, tomato, lettuce, sauce & chips

atsamatta spaghetti and michael's meatballs

napoli sauce & fresh parmesan cheese

fillet of barramundi in beer batter

crunchy country chips, tartare sauce & salad

kids desserts

\$4.00 EACH

all our icecreams are supplied by golden north

jungle babies in jungle jellies with crazy colours icecream

big bwana banana

three icecreams, chocolate topping and sprinkles

golden north giant twins

vanilla, honey or fruchocs.

happy hour food

\$6.00 must buy a drink with meal

monday to friday 4pm till 6pm

blue swimmer crab and white fish patties

with lemon and lime mayonaise

chicken wings in honey soya and sesame seed

with chilli and spring onion

house made pork, Thai green curry and onion sausage rolls

sprinkled with sesame seeds, sweet chilli sauce

guacamole with freshly baked corn chips (v)

big bowl of wedges

with sour cream and sweet chilli sauce (v)(gf)

sweet potato fries with szechuan seasoning (vv)(gf)