## THE BAR MENU

## BREAD <br> (Serves 2)

Fresh Crusty Bread wood oven cob loaf, whipped butter, balsamic \& olive oil, rock salt 10 GV
Garlic \& Cheese Loaf baked with with truffle, mozzarella \& parmesan 12 GV
Margherita Pizza Napoli sauce, cherry tomato, buffalo mozzarella, fresh basil, olive oil 23 GV

## GRAZINGPADDOCKS Charcuterie 39 GFO

San Daniele Murgante prosciutto Mild Salami Casalinga

Pepper Mortadella
Sourdough Toast, Filled Bell Peppers, Kalamata Olives, Seeded Mustard, Pickle Relish Cheeses 39 GFO V
The Barossa Valley Cheese Co Triple Cream Brie Barber's 1833 Vintage Reserve Cheddar Section28 Mont Priscilla, Woodside, Adelaide Hills Sourdough toast, quince paste, grapes, lavosh, grissini, pistachio nuts, fresh pear

Charcuterie \& Cheeses 76 GFO
Middle Eastern Dips 24 GFO VVO
Egyptian Beetroot with pistachio \& feta
Hummus with nut \& spice dukkah Smoked eggplant tahini
Hot crispy wood oven pizza bread, freshly baked, brushed with garlic butter

SALADS
Caesar 21 G
Cos lettuce, bacon bits, croutons, egg, Caesar dressing
Thai Chargrilled Pineapple \& Tofu 21 VV
Chargrilled Tofu and Pineapple salad with cashew, onion, leaves, bean shoots, kohlrabi, coriander, lemon grass, Thai basil and mint
Pear \& Walnut 21 V
Mixed leaves, rocket and parmesan, honey mustard vinaigrette ADD:
Atlantic Salmon : Chargrilled SA Squid : Vienamese Prawns 11 Tandoori Chicken : Crispy Fried Chicken : Salt \& Pepper Squid 8

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WEST COAST OYSTERS
(Half dozen) }2
Pacific Oysters opened French style to order:
Natural
Cucumber, mustard seed and champagne vinegar mignonette,
lemon wedge
Thai
Natural oysters with Thai green chilli nam jim
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## Kilpatrick

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Wood oven baked in Worcestershire, tomato sauce, drops of tabasco, bacon, lemon wedge
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## SMALL PLATES

## Chargrilled South Australian Squid 17

Chargrilled baby squid with a Thai salad of kohlrabi, lemongrass and chilli
Arancini (4) 16 GV
Mushroom \& Truffle Arancini, rocket, pear \& walnut salad, parmesan, aioli, lemon vinaigrette
Lobster Slider 24 G
Panfried Lobster Tail, fried buttered brioche bun, iceberg
lettuce, seafood sauce
Prawn Bruschetta 16 G
Pan fried Vienamese SA king prawns, grilled sourdough, lime salsa
Sha-Balé (Nepalese Pasties) (3) 15 G
Minced lamb, onion, ginger, crushed garlic, cumin, soya, spicy Nepalese dipping sauce
Thai Chargrilled Chicken Wings 17
Chargrilled chicken wings marinated in coconut and turmeric with spicy garnish
The 3 Amigos 18 G
3 soft tacos, crispy pork belly, guacamole, salsa, spicy sauce
Salt \& Pepper Tofu 15
Fried tofu with a five spice salt

## S I D E S 11 V

Roasted carrots, parsnips, zucchini, baby peas, lemon butter Crunchy seasoned chips with aioli and tomato sauce Seasoned potato wedges, sweet chilli sauce, sour cream G Replace salad in any meal +4

## KIDS 11

Nicken Chuggets: Crumbed chicken thigh fillet, served with tomato Sauce, salad \& crunchy chips G
Chicken Parmigiana: Panko crumbed tender chicken breast, Napoli sauce, three cheeses melted, salad \& chips G Salt \& Pepper Squid: salad, chips, tomato sauce \& Barnums Famous Animal crackers GFO Fishers \& Chippers: Battered, crumbed or grilled fish, chips and salad, caper tartare GFO
Freddos \& Fabracado Board: Carrot, cucumber, orange, avocado dip, crackers \& cheese \& Freddo G Party on Dude: Two Balfours' party pies, tomato sauce, salad and crunchy chips G
Slippery Slider Burger: Wagyu beef patty, American cheese, tomato sauce, brioche slider bun, crunchy chips G Pizza: Ham and Cheese or Ham Cheese and Pineapple or Margherita, fired in the wood oven G Dessert: Kids Ice-cream, 3 scoops of vanilla, rainbow OR chocolate 4

## LARGE PLATES

36 Degree South - 300gms - Porterhouse, Gold winner at the 2022 World Steak Challenge, chips 41
Mayura Station - 300gms - Wagyu Rump, chocolate fed, 9+ marble score, 500 days grain fed, chips 43
Apple Brined Pork Scotch Fillet Steak, rosemary and peach compote, mashed potatoes, market vegetables 33
Schnitzels - Mayura Station Wagyu Beef, Chicken Breast or Pork Schnitzel served with chips, and lemon wedges 29 GFO

## SAUCES 4

French Seeded Mustard $\sim$ Bearnaise $\sim$ Cabernet Jus $\sim$ Peppercorn Diane ~Wild Mushroom ~ Gravy ~ Parmigiana (6)

Fish \& Chips - Flathead Fillet, salad, tartare 27 GFO
Salt \& Pepper Squid chips, salad, aioli \& paprika, lemon 27
Poké Bowl Chargrilled chicken breast, rice, pineapple,
cucumber, carrot, spring onion, edamame, garlic, honey, ginger, soy sauce 32
The Knuckle Sandwich Mayura Station Wagyu Beef, caramelised onions, bacon, tomato, lettuce, tomato relish, chargrilled white bread, chips 33 G
Beef Burger Chargrilled Mayura Station 100\% Wagyu Beef patty, bacon, cheese, pickles, lettuce,
tomato, chutney, aioli, chips 28 G
Chicken Burger Buttermilk crispy fried chicken breast, cheese, lettuce, tomato, red onion, mayo, chips 25 G
Sliders delicious mini burgers (no swaps), crunchy chips, tomato sauce, chips 28 G
Prawn with lettuce and seafood sauce
Mayura Station Wagyu Beef, cheese, mustard, pickles, relish Crispy Chicken, cheese, lettuce, mayonnaise

Pappardelle Pasta Mushroom, asparagus, garlic, lemon cream sauce and fresh hand cut double width pappardelle 28 Add 5 large Vienamese prawns 39 G
Atlantic Salmon Fillet, Chinese broccoli, bok choy, snow pea, sprouts, coriander, ginger, coconut vinegar, orange, lime 38 King George Whiting 2 large West Coast fillets grilled in lemon butter, asparagus, hollandaise sauce 39 (Alternatively, whiting can be served battered or crumbed with chips, salad, tartare and lemon) GFO
Nu's famous Pad Thai with thin rice noodle, firmed tofu, bean sprouts, pickled radish, crushed roasted peanuts, tamarind, garlic, chives, pickled radish 25 V Add: 5 Vienamese Prawns 39 Add: Chicken 31
Beef Wellington Eye fillet medium, pate/mushroom duxelles, puff pastry, mash, spinach, asparagus, Cabernet jus 39 G
Fajita Chicken Breast Chargrilled fajita marinated chicken breast pan fried vegetables, mild chipotle cream sauce 32
Crunchy Asian Eggplant Sweet and sticky crunchy eggplant pieces, with Asian vegetables 23
Trio of Thai Curries by Nu Served with jasmine rice and fresh roti bread 33 GFO

All curries can be served individually 27
Yellow curry, seasonal vegetables and Thai eggplant (med) V
Beef Massaman curry with cinnamon and potato (med)
Green Chicken curry with broccolini (a bit hotter)

Please Note: All meals are served at the same time unless a break is requested between small plates and large plates

## WOOD OVEN PIZZAS (13")

Ham \& Cheese - Napoli sauce, sliced ham, mozzarella cheese 23 GFO Hawaiian - Napoli sauce, sliced ham, mozzarella cheese \& pineapple 23 GFO Pepperoni - Napoli sauce, sliced pepperoni \& mozzarella cheese 23 GFO Wild Mushroom - Napoli sauce, fior di latte, rocket \& thyme oil 23 GFOV
Margherita - Napoli sauce, cherry tomato, buffalo mozzarella, fresh basil \& olive oil 23 GFOV Prosciutto - Napoli sauce, mozzarella, olives, fresh sliced prosciutto, fresh rocket, parmesan 23 GFO Pumpkin - Basil pesto sauce, spinach, Persian fetta, artichoke, pine nuts \& rocket 23 GFOV Tandoori Chicken - Tandoori chicken pieces, mozzarella, red onion, bell peppers, chilli, mango chutney, raita 28 GFO All Meats - Napoli sauce, salami, ham, pepperoni, smoked cheese \& fresh prosciutto 28 GFO Supreme - Pepperoni, bacon, basil, red and green bell peppers, mozzarella, red onion, olive 28 GFO

Please note: on all public holidays a $10 \%$ surcharge applies
All menu items are gluten free unless noted with GFO - gluten free option or G-contains gluten V-Vegetarian VV-Vegan

