

The Sceptre

Bread

Duo of house made dips with kalamata olives, feta and toasted breads
(v) 12.0

Maggie Beer pate pot served with quince paste and toasted breads
14.5

Toasted Foccacia, your choice (v)...

Garlic -sea salt, garlic butter 5.9

Herb - herb infused butter 5.9

Bush Tomato - bush tomato relish and parmesan cheese 6.9

Start or Share

Cauliflower cheese croquettes (v) 9.0

Haloumi with roasted tomatoes, asparagus & buerre blanc (v) 13.9

Tasmanian Smoked Salmon en croute with fresh rocket, red onion,
capers and served with a lemon dressing 14.9

South Australian Squid dusted in lemon myrtle seasoning served with
an Asian salad (v) 10.9

Potato spun Gulf Prawns with a snow pea tendril salad, fresh lemon
and inhouse dressing 13.9 / M 23.5

Hay Valley Lamb Yiros Plate - deconstructed yiros with marinated
lamb, tzatziki, salad and warmed pita 10.9 / M 20.0 served with chips

Tasting Plate - 4 choices from page 28.00

From the Char Grill

All steaks served with your choice of...
rosemary and sea salt chat potatoes or steak house chips

300gm S.A. Terrarossa Rump (M.S.A)	30.0
300gm Limestone Free Range Sirloin (M.S.A.)	34.0
300gm Coorong Black Angus Scotch Fillet (M.S.A.)	36.0
200gm Coorong Black Angus Eye Fillet (M.S.A.)	40.0
Filet Mignon	add 5.0
450gm Coorong Black Angus Ribeye (M.S.A.)	45.0

Choose our herb dry rub or your choice of sauce...
gravy, creamy mushroom, pink peppercorn, garlic and Worcestershire,
red wine jus, horseradish cream, mustard trio
Gulf prawns served in a garlic cream sauce 8.0

Mixed Grill Skewers - Kangaroo / Lamb / Chicken / Chorizo on smashed
rosemary and sea salt potatoes served with a Red Wine Jus (GF) 25.0

Mains

Char grilled Pinaroo kangaroo fillet served with a quandong chilli
glaze and bok choy 27.0

Vego mixed grill - heirloom carrots, roast pumpkin, eggplant and slow
roasted tomato with beerenberg beetroot relish, toasted pine nuts and
a leek and corn fritter (VGN/GF) 20.0

Oven baked Humpty doo Barramundi fillet served with pumpkin mash,
candied chilli, bok choy and a lemon myrtle butter sauce 27.0

Moroccan spiced S.A. Chicken Breast, char grilled and served with
aromatic couscous, rocket, chorizo and white wine sauce 26.9

Super Salads (V/VGN)

#1 Quinoa, roasted sweet potato and pomegranate salad with avocado, broccoli
and coriander and an olive oil & lime dressing topped with toasted pepitas
(GF) 18.0

#2 A healthy salad of Kale, blueberries, dried cranberries, quinoa,
sunflower seeds and walnuts with orange and garlic, coconut yoghurt with a
light creamed dressing \$18.0

Add...

haloumi or feta	5.0		
gulf prawns	8.0	marinated lamb	5.0
		roasted chicken	5.0

Pub Classics

Coopers beer battered Garfish fillets served with salad and chips
20.0

South Australian Squid dusted in lemon myrtle seasoning and served
with salad and chips 20.0

Potato spun Gulf prawns served with an Asian salad and inhouse
dressing 23.5

Your choice of Burger -

beer brined SA chicken breast 20.0

butcher's beef 20.0

served in a toasted bun with bacon, beerenberg beetroot relish, Swiss
cheese, tomato, onion jam, aioli and cos lettuce, with steak house chips

Vegetarian burger served with sweet potato fries 20.0

Herb crumbed SA chicken breast schnitzel served with salad & chips 20.0

Your choices of sauce-

gravy, creamy mushroom, pink peppercorn, garlic and Worcestershire sauce

Toppings -

Parmigiana - nap sauce and cheese 2.5

3 Cheese - nap sauce, blue cheese, mozzarella and cheddar cheese 3.0

Gulf prawns served in a garlic cream sauce 8.0

Butchers Boy - bacon, chorizo, honey roasted chicken, cheese, bbq sauce 8.0

Sides (v)

Steak house chips with aioli 8.5

Sweet potato fries with a beetroot relish 9.9

Dressed inhouse garden salad (GF) 6.5

Twice buttered char grilled sweet corn cobettes (GF) 8.0

Seasonal greens with herbs and butter (GF) 8.0

Rosemary and sea salt chat potatoes (GF) 8.0

Something Sweet

Pavlova roll - pavlova sheet filled with mixed berries and cream served with a berry compote and chocolate shards

12.0

Tiramisu - Layers of light sponge filled with a tiramisu cream filling infused with coffee, dusted in cocoa and served our way

12.0

Orange and almond cake - served with a sticky orange sauce, cream and ice cream (DF/GF)

12.0

Dessert board - a taster of all 3 desserts served with berries, chocolate shards and sauces

20.0