

# 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

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 tendrill salad, fresh lemon and inhouse dressing 9.9 / M 19.9

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 Terrarossa Rump 30.0  
300gm Limestone Free Range Sirloin 32.0  
300gm Coorong Angus MSA Scotch Fillet 34.0  
200gm Kidman Eye Fillet 40.0  
Filet Mignon add 5.0  
450gm Coorong Black Angus Ribeye 42.0

Choose our herb dry rub or your choice of sauce ..  
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  
25.0

## For the Game

Whole jumbo char grilled quails, served with couscous, rocket,  
sticky balsamic and a red wine jus 26.9

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

## 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) 6.9  
Seasonal greens with herbs and butter (GF) 7.5  
Rosemary and sea salt chat potatoes (GF) 7.0

## Mains

Vego mixed grill - heirloom carrots, roast pumpkin, eggplant and slow roasted tomato with 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

## 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 slightly 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 19.9

Potato spun Gulf prawns served with an Asian salad and inhouse dressing 19.9

Your choice of Burger -

beer brined chicken 18.5

butcher's beef 18.5

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

Vegetarian burger served with sweet potato fries 18.5

Herb crumbed chicken breast schnitzel served with salad and chips 20.0

Your choices of sauce-

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 and bbq sauce 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

10.0

Orange and almond cake - served with a sticky orange sauce, cream and ice cream

10.0

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

20.0