



The Sceptre

Start or Share

Toasted Ciabatta with garlic butter, sea salt and parsley (V) 7.0

Add delicious melted mozzarella to your bread 2.0

Duck rillettes served with grilled ciabatta and cornichons 12.9

Fish Finger Sandwich - crumbed Garfish goujons on fresh white bread with house made tartare, cos lettuce, served with salt and vinegar kipfler frites 14.9

Pan fried Haloumi with lemon, fresh herbs and sumac (V/GF) 11.9

South Australian Squid dusted in mixed pepper and Chinese five spice salt, served with an Asian herb and beansprout salad and nuoc cham dipping sauce (GF) 13.9

Mushroom and Mozzarella arancini dusted in porcini salt, served with aioli (V) 12.9

Smoked South Australian Sardine fillets served on toasted ciabatta with roasted red pepper relish, raisins and toasted pine nuts (GF) 13.9

Grilled Chorizo, marinated olives and smoked almonds (GF) 9.9

From the Char Grill

All steaks served with your choice of...
duck fat roasted rosemary and sea salt baby potatoes or steakhouse chips

300gm S.A. Terrarossa Rump (M.S.A)	32.0
300gm S.A. Terrarossa 100% Grain Fed Sirloin (M.S.A.)	35.0
300gm 36° South Scotch Fillet (M.S.A.)	38.0
200gm Kidman Tungali Eye Fillet (M.S.A.)	40.0
Filet Mignon	add 5.0
450gm 36° South Ribeye (M.S.A.)	49.0

With your choice of sauce...

ALL sauces are gluten free - creamy mushroom, green peppercorn, diane, gravy, red wine jus, horseradish, Hot English mustard, Dijon mustard

Mixed Grill Skewers - Paroo Kangaroo / Naracoorte Lamb / Terrarossa Rump / Spanish Chorizo on duck fat roasted rosemary and sea salt baby potatoes served with a red wine jus (GF) 33.0

Mains

Char grilled Paroo Kangaroo fillet on a bed of sweet potato mash, sautéed broccolini, roasted shallots, and red wine jus, topped with sweet potato crisps 30.0

Linguini with baby spinach and almond pesto, chilli, lemon, charred broccolini, parmesan (V/VGN option available) 24.0

Adelaide Central Market Fresh fish of the day (available on the specials menu)

Curry of the Day (available on the specials menu)

Confit leg of Duck, served on fennel, picked red cabbage, green apple, speck, herbs, and hazelnut salad with a seeded mustard vinaigrette (GF) 33.0

Roasted Pork Belly served with a salad of green papaya, pickled carrot and cucumber, spring onion, Asian herbs, bean sprouts and roasted peanuts. Topped with tomato chilli jam (GF) 30.0

Spring Salad - asparagus, peas, broad beans, broccolini, zucchini flower, baby spinach and cos lettuce, roasted hazelnuts and spiced pepitas (GF/V/VGN) 24.0 Add Haloumi \$5 Add Grilled Chicken \$5

Pub Classics

Herb crumbed Garfish fillets served with garden salad, steakhouse chips and tartare 27.0

(GF option available with duck fat roasted baby potatoes instead of steakhouse chips)

South Australian Squid dusted in a mixed pepper and Chinese five spice salt, served with an Asian herb and beansprout salad and nuoc cham dipping sauce 25.0 *(GF)*

Deconstructed Naracoorte Lamb yiros plate served with a garden salad, warmed pita, tzatziki and steakhouse chips 25.0

Your choice of Burger -

Crispy Chicken 24.0

Butcher's Beef 25.0 *(includes pickle)*

served on a toasted bun with streaky bacon, tasty cheese, tomato, caramelised onion, cos lettuce, aioli and tomato sauce, with steakhouse chips

Steak Sandwich - MSA Terrarossa rump steak on toasted ciabatta with tomato, caramelised onion, streaky bacon, tasty cheese, baby cos, aioli and tomato sauce served with steakhouse chips 26.0

Vegetarian burger - falafel cake, tomato, baby cos, hommus, tzatziki and haloumi on a toasted bun, served with steakhouse chips 24.0

Herb crumbed SA chicken breast schnitzel served with garden salad and steakhouse chips 24.0

(GF option available with duck fat roasted baby potatoes instead of steakhouse chips)

With your choices of sauce *(ALL Sauces are Gluten Free)* - creamy mushroom, gravy, green peppercorn, diane sauce

Parmigiana - Napoletana sauce, Barossa double smoked ham, cheese 3.0

Sides

Steak house chips with aioli and tomato sauce *(V)* 9.5

Garden salad *(VGN/GF)* 8.5

Pickled red cabbage with speck and roasted hazelnuts *(GF)* 10.0

Seasonal greens with chilli and lemon *(V/GF)* 10.0

Duck fat roasted rosemary and sea salt baby potatoes *(GF)* 10.0

Pizza (AVAILABLE ONLY AT DINNER TIME)

Margherita - tomato, parmesan, basil, sugo, mozzarella (v) 20.0

Pepperoni - pepperoni, sugo, mozzarella 20.0

The Salty Pig - ham, bacon, pepperoni, sugo, mozzarella 23.0

Three Mushroom - shitake, porcini, Swiss brown, oregano, chilli, sugo, mozzarella (v) 22.0

Something Sweet

Vanilla and Lemon panna cotta served with a sable biscuit and berry compote 12.0

Bittersweet chocolate pot served with vanilla bean ice cream and hazelnut praline 12.0

Affogato - freshly brewed espresso coffee with vanilla bean ice cream 10.0
Add Kahlua or Frangelico 7.5