The Sceptre

Start or Share

Baked baguette with garlic butter and sea salt (V) **11.9**
Add delicious, melted mozzarella to your bread 3.0

Buttermilk fried salt and pepper cheese curd with hot honey (GF) **16.9**

Pan fried Haloumi and fresh cut tomato sourdough bruschetta with za'atar sauce and fresh herbs (V) **16.9**

Baked Camembert wheel with toasted walnuts, rosemary infused caramelised honey and toasted sourdough (V) **20.9**

Prawn lollipops(2) with harissa sauce and Asian slaw (DF) **16.9**

Homemade chicken sausage rolls(3), side of tomato sauce 16.9

Popcorn Cauliflower with chipotle mayonnaise (VGN) **16.9**

Adelaide Lebanese Bakery Falafels(3) with hommus and dukka (DF) **16.9**

Gochujang and plum sticky Pork skewers (4) (DF/GF) **16.9**

All menu items incur a 15% Surcharge on public holidays

(DF) – Dairy Free (GF) – Gluten Free (V) – Vegetarian (VGN) – Vegan

From the Char Grill

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

300gm 36° South Rump M.S.A. 37.9

300gm 36° South Sirloin M.S.A. 41.9

300gm OBE Organic Scotch Fillet M.S.A. 45.9

200gm OBE Organic Eye Fillet M.S.A. 45.9

500gm Riverine T-Bone M.S.A 55.9

- **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, Café De Paris butter, chimichurri.**

OR **topped with Gulf prawns in a garlic cream sauce 12.9**

Mains

Char grilled Malleeroo Kangaroo fillet on a bed of sweet potato mash, sautéed broccolini, roasted shallots and red wine jus (GF) **36.9**

Crab and prawn spaghettini with sautéed onion, chilli, garlic and lemon butter 38.9

Vegan ricotta, broccoli, and spinach cannelloni served with a tomato and herb sugo and pangrattato (VGN) **30.9**

Boston Bay tomato and chilli black Mussels(500g) served with toasted sourdough (DF) **30.9**

Wagyu Coopers Pale Ale Beef Bangers wrapped in smoky streaky bacon on creamy mashed potatoes with caramelised onion gravy 33.9

Crispy pork belly chicharron served with roasted duck fat potatoes, apple and piccalilli, finished with chimichurri 34.9

Six hour slow cooked Adelaide Hills Lamb shoulder, served with honey glazed carrots, sautéed broccolini, rosemary and duck fat roasted baby potatoes, and finished with red wine jus and a homemade mint jelly (GF) **37.9**

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

Curry of the Day (available on the specials menu)

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Pub Classics

Coopers beer battered Whiting fillets served with a garden salad, steakhouse chips and homemade tartare (DF) **30.0**

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 (DF/GF) **27.5**

Open Chicken Sandwich – char-grilled marinated chicken served on toasted sourdough with smoky bacon, dressed Spanish onion and chopped baby cos, finished with aioli and crispy seasoned waffle fries 27.5
(vegetarian option – add haloumi, no chicken, no bacon / vegan option with falafel)

Steak Sandwich – 36° South Rump M.S.A. steak, tomato, caramelised onion, smoky bacon, tasty cheese, baby cos, aioli and tomato relish between toasted sourdough served with steakhouse chips 28.9

Herb crumbed SA chicken breast schnitzel served with a garden salad and steakhouse chips (DF/GF) **27.5**

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

  ***OR* Parmigiana - Napoli sauce, Barossa smoked ham, cheese 4.0**

  ***OR* topped with Gulf prawns in a garlic cream sauce 12.9**

Caesar Salad – baby cos, crispy smoky bacon, parmesan, garlic croutons, anchovies, poached egg, our famous Caesar dressing 27.5

Add Grilled Chicken $6.5 Add Gulf Prawns $12

Sides

Charred corn ribs with zesty chimichurri and pangrattato (VGN) **12.9**

Seasonal green vegetables (V/GF) **12.9**

Honey glazed baby heirloom carrots with rosemary (V/GF) **13.9**

Dressed Garden salad (VGN/GF) **12.9**

Duck fat roasted rosemary and sea salt baby potatoes (V/DF/GF) **12.9**

Steakhouse chips with aioli and tomato sauce (VGN) **12.9**

Crispy seasoned waffle fries with chipotle mayonnaise (VGN) **15.9**

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Something Sweet

Sticky date pudding drizzled with butterscotch sauce served with vanilla bean ice cream 14.9

Chef's Super Sundae – Vanilla ice cream with wafers, sprinkles, crushed peanuts and your choice of either chocolate or salted caramel sauce 14.9

Affogato – freshly brewed espresso coffee with vanilla bean ice cream 12.9 **Add Kahlua or Frangelico $9.5**

Please see the specials board for extra dessert options

Kids Menu

Chicken breast nuggets (6) with crunchy steak house chips and a small garden salad, served with tomato sauce 14.9

Battered whiting (1 piece) with a garden salad and crunchy steakhouse chips served with tartare or tomato sauce 14.9

150gm 36° South Sirloin (Porterhouse) with crunchy steakhouse chips, a garden salad, and your choice of sauce (see main menu for sauce options) (GF) 17.9

Spaghettini with napolitana sauce and optional mozzarella cheese 14.9

***kids menu available to children 12 years old and under.**

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