



The Sceptre

Start or Share

Baked baguette with garlic butter and sea salt (v)	10.0
Add delicious melted mozzarella to your bread	2.0
Tasmanian Smoked Salmon, smashed avocado, cream cheese, dugqa on grilled sourdough with a drizzle of balsamic glaze	16.9
Popcorn Cauliflower with chipotle mayonnaise (VGN)	15.9
Pan fried Haloumi with lemon, fresh herbs and sumac (V/GF)	13.9
Baked Camembert wheel with toasted walnuts, rosemary infused caramelised honey and toasted sourdough (v)	17.9
Leek and potato croquettes(3) with a smoked paprika dipping sauce (v)	15.9
House made chicken sausage rolls(3), side of tomato sauce	15.9
Grilled Chorizo, marinated olives and smoked almonds (DF/GF)	14.9

From the Char Grill

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

300gm 36° South Rump M.S.A. 34.0

300gm 36° South Sirloin M.S.A. 36.0

300gm Black Angus grain fed Scotch Fillet M.S.A. 42.0

200gm OBE Organic Eye Fillet M.S.A. 45.0

Filet Mignon add 7.0

450gm 36° South Ribeye M.S.A. 59.0

- 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, Café De Paris butter, chimichurri.

OR topped with Gulf prawns in a garlic cream sauce 12.0

Mixed Grill Skewers (400gm) - Paroo Kangaroo / Naracoorte Lamb Shoulder / 36° South Rump / Spanish Chorizo on duck fat roasted rosemary and sea salt baby potatoes served with a red wine jus (DF/GF) 38.0

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 (GF) 35.0

Pan seared gnocchi with roasted seasonal vegetable ragu and shaved parmesan (V) 28.0

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

Curry of the Day (available on the specials menu)

Vegan moussaka with char grilled zucchini, eggplant, red lentil sugo, soy milk bechamel, and fried shallot pangrattato, finished with fried sour dough (DF/VGN) 29.0

Wagyu Coopers Pale Ale Beef Bangers wrapped in smoky streaky bacon on creamy mashed potatoes with caramelised onion gravy 32.0

Crispy pork belly chicharron served with roasted duck fat potatoes, apple pure watercress and piccalilli, finished with chimichurri 33.0

Adelaide Hills Lamb Rump with a seasonal vegetable ratatouille, blistered vine ripened cherry tomatoes, red wine jus (GF/DF) 37.0

Pub Classics

Coopers beer battered Garfish fillets served with a garden salad, steakhouse chips and house made tartare 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 26.5 (DF/GF)

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 potato fritters 26.0
(can be vegetarian - add haloumi, no chicken, no bacon)

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 28.0

Herb crumbed SA chicken breast schnitzel served with a garden salad and steakhouse chips 26.0 (DF/GF)

- 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 12.0

Caesar Salad - baby cos, crispy smoky bacon, parmesan, garlic croutons, anchovies, poached egg, our famous Caesar dressing 26.0

Add Grilled Chicken \$6

Add Gulf Prawns \$12

Sides

Sautéed savoy cabbage with bacon, garlic, chives and olive oil (DF/GF) 12.0

Seasonal green vegetables (V/GF) 12.0

Cauliflower gratin with a soy milk bechamel, mozzarella cheese
(VEGAN OPTION AVAILABLE/V/GF) 12.0

Baby heirloom carrots with thyme and fetta (V/GF) 12.0

Dressed Garden salad (DF/VGN/GF) 12.0

Duck fat roasted rosemary and sea salt baby potatoes (V/DF/GF) 12.0

Steak house chips with aioli and tomato sauce (V) 12.0

Something Sweet

Sticky date pudding drizzled with butterscotch sauce served with
vanilla bean ice cream 14.0

Chef's Super Sundae - Vanilla ice cream with wafers, sprinkles,
crushed peanuts and your choice of either chocolate or salted caramel
sauce 14.0

Affogato - freshly brewed espresso coffee with vanilla bean ice cream
11.5 Add Kahlua or Frangelico \$POA

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 14.0

Battered garfish (1 piece) with a garden salad and crunchy steak house
chips served with tartare or tomato sauce 14.0

150gm 36° South Sirloin (Porterhouse) with duck fat roasted sea salt
and rosemary potatoes, a garden salad, and your choice of sauce (see
main menu for sauce options) 17.0

Handmade gnocchi with napolitana sauce and optional mozzarella cheese
14.0

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