

Banrock's "Best of the Riverland"

\$40pp (min 2 people)

Available everyday – 11am–2.30pm

STARTER

House made Olive & Rosemary Bread +
Banrock Saltbush Dukkha + Banrock Fish Finger

SALADS

Barmera Organic Roasted Sweet Potato + Potato + Rocket
+ Bocconcini + Seeded Mustard Aioli
Pearl Cous Cous + Riverland Dried Fruit + Rocket + Orange Syrup

MEAT

Banrock Crimson glazed Riverland Rollbusch Chorizo +
Waikerie Butternut + Feta
SA Mulloway + Cauliflower + Burnt butter + Capers + Lemon

WINE + Add \$15/person

Eco Pinot Grigio + Reserve Vermentino + Reserve Fiano
+ Eco Cabernet Sauvignon + Reserve Montepulciano

GF options available



Every Drop Matters

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Menu

Available everyday – 12pm–2.30pm

Starters

Dips & Pita bread – see blackboard (V,GF opt)	20
Garlic and Cheese Ciabatta	12
Chips served with aioli (GF opt)	9
Wedges	12
Seasoned wedges served with sweet chilli sauce and sour cream	
Salt & Pepper Squid (GF opt)	18
Served with dried lemon, basil, chilli and house made tartare sauce	
Roasted Beetroot Salad (V,GF opt)	18
Salted beetroot, feta, spinach leaves candied walnuts dressed with an orange syrup	

Mains

Baked Riverland Murray Cod (GF opt)	40
Topped with horseradish and native thyme butter. On a sweet & sour crispy salad of dried cranberry, caramelised walnuts, local oranges & quinoa	
Slow Cooked Asian Beef Cheeks	42
Served with Asian greens, carrot and ginger puree & topped with a fragrant Nam Jim dressing. (this has a kick to it!)	
Jachmann Cider Glazed Pork (GF opt)	42
Slow cooked scotch fillet served with roasted onion, fennel, orange and parmesan potato cake	
Winter Roasted Vegetable Medley (V,GF opt)	36
Spiced roasted potato, pumpkin, sweet potato, cauliflower and chickpeas served with hummus and natural yoghurt (your choice of natural or beetroot hummus)	



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