



THE NOBLE GENTLEMAN PLATTER

an assortment of local delights from Section 28, The Barossa Valley Cheese Co. and Barossa Fine Foods featuring; cured meats, cheese, in-house freshly baked bread and varying accompaniments.

Platter for 2	28
Platter for 4	47
Platter for 6	65

SOMETHING LITTLE

SA OYSTERS (3 OR 6)	Natural	9 / 18
certified organic - coffin bay oysters.	Kilpatrick	11 / 22
IN-HOUSE FRESHLY BAKED BREAD		8
with sticky balsamic and extra virgin olive oil		
HOUSE MARINATED OLIVES		4
THE GENTLEMAN'S POPCORN CHICKEN		9
spicy coated chicken tenderloin served with homemade aioli		
GRILLED HALOUMI		10
with fresh lime and pickled red onion		
SMOKED SALMON		12
on toasted crostini, served with ricotta cheese and fresh dill		
THE NOBLE NIBBLE		10
fresh tomato, basil and burrata cheese		
GOURMET PIZZA		15
meat or vegetarian option available, ask our friendly staff for today's selection		

MAIN COURSE

VEGETARIAN LASANGE 22

served in a creamy béchamel sauce

THE NOBLE SALAD 20

rocket, pear, heirloom tomatoes and walnuts with your choice of haloumi or chicken

FROM THE PADDOCK

LAMB CUTLETS 23

spicy almond and capsicum puree, chimichurri sauce and toasted crunchy dukkha

GRASS FED MSA SCOTCH FILLET 30

served with red wine jus

PORK BELLY 21

granny smith puree, spicy balsamic glaze and watercress garnish

CHARGRILLED CHICKEN 24

red cabbage slaw with garlic saffron yoghurt sauce

FROM THE SEA

BUCKET OF PRAWNS 28

fresh prawns served with house made cocktail sauce

SALMON FILLET 27

pistachio crusted salmon fillet with golden roasted potatoes topped with salsa verde

all our mains are designed to share, sides recommended

SOMETHING ON THE SIDE

Paprika dusted potatoes 8

Rocket, pear and walnut salad 9

Green beans, roast almonds, chilli and crème fraiche 10

Polenta chips with garlic aioli 11

Chilli and garlic sautéed broccolini 9

Sweet potato fries with garlic aioli 10