



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

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		
GOURMET PIZZA		15
meat or vegetarian option available, ask our friendly staff for today's selection		

MAIN COURSE

THE NOBLE PARMIGIANA	22
eggplant coated in crispy bread crumbs, served with chips and a leafy salad	
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
Sweet potato fries with garlic aioli	10