



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

IN HOUSE FRESHLY BAKED BREAD 4

with sticky balsamic and extra virgin olive oil

HOUSE MARINATED OLIVES 8

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 SEA

WILD SOUTH AUSTRALIAN PRAWNS	24
pan fried with garlic and a creamy chilli sauce, served with rice and freshly made bread	
SALMON FILLET	27
pistachio crusted salmon fillet with golden roasted potatoes topped with salsa verde	

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	

SOMETHING ON THE SIDE

PAPRIKA DUSTED POTATOES	8
ROCKET, PEAR AND WALNUT SALAD	9
GREEN BEANS, ROAST ALMONDS, CHILLI CREME FRAICHE	10
POLENTA CHIPS WITH GARLIC AIOLI	11
SWEET POTATO FRIES WITH GARLIC AIOLI	10

Available from 5.00pm onwards Monday - Saturday

Menus are seasonal and subject to change