



## **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

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

## FROM THE PADDOCK

<b>LAMB CUTLETS</b>	<b>23</b>
spicy almond and capsicum puree, chimichurri sauce and toasted crunchy dukkha	
<b>GRASS FED MSA SCOTCH FILLET</b>	<b>30</b>
served with red wine jus	
<b>PORK BELLY</b>	<b>21</b>
granny smith puree, spicy balsamic glaze and watercress garnish	

## SOMETHING ON THE SIDE

<b>PAPRIKA DUSTED POTATOES</b>	<b>8</b>
<b>ROCKET, PEAR AND WALNUT SALAD</b>	<b>9</b>
<b>GREEN BEANS, ROAST ALMONDS, CHILLI CREME FRAICHE</b>	<b>10</b>
<b>SWEET POTATO FRIES WITH GARLIC AIOLI</b>	<b>10</b>

Available from 5.00pm onwards Monday - Saturday

Menus are seasonal and subject to change