

## SOMETHING TO START OR SHARE

Garlic bread <b>v</b>		5.5	
Soup of the day		8.5	
Trio of dips (spinach, mushroom & waterchestnut/taramasalata/corn relish & bacon) with toasted pita bread <b>v</b>		12.5	
Basil, cheese, corn & spring onion beignets, served with paprika & lime mayonnaise <b>v</b>		10.5	
Asian platter – dim sims, spring rolls & crumbed prawns with soy and sweet chilli		12.5	
Crumbed Australian prawns served with lemon and tartare sauce – minimum 6		2.5 ea	
Lamb Kofta spiedinis, served with a lemon and mint yoghurt		10.5	
Homemade chilli & caramelized onion bread with sun-dried tomato pesto & marinated olives <b>v</b>		12.5	
Combination appetiser platter – crumbed prawns, basil, cheese, corn & spring onion beignets, lamb kofta spiedinis, dim sims, spring rolls, and chilli & caramelized onion bread with pesto & marinated olives		34.5	
Natural SA Oysters with lemon & cocktail sauce	½ doz	13	
	1 doz	24	
SA Oysters Kilpatrick	½ doz	14	
	1 doz	25	
Bruschetta – grilled Turkish bread topped with an avocado, tomato, dill & Tasmanian brie salsa, Huon smoked salmon, lemon mayo & olive oil		16.5	
The Ed Caesar salad with bacon, cos lettuce, poached egg, anchovies, parmesan and croutons		14.5	
Or with chicken		16.5	
Thai marinated chicken salad with bok choy, coriander, mint, spring onion, bean shoots & fried shallots, finished with a chilli & mango dressing <b>GF DF</b>		15.5	23.5
Pear, walnut & goat cheese tarte tatin, served with a rocket salad, sticky balsamic & e.v.o oil <b>v</b>		15.5	
Grilled Sicilian calamari salad with broccolini, pinenuts, olives, capers, fresh tomato, raisins & parsley finished with a roasted garlic dressing		16.5	
Salad of roasted beetroot, green beans, Spanish onion, Danish feta & baby spinach with a toasted walnut dressing <b>v GF</b>		14.5	

**v** vegetarian   **GF** gluten free   **DF** dairy free

All eggs are free range from the Fleurieu Peninsula

We pride ourselves on supporting SA producers by sourcing local products where possible

Menu prices include GST

## MAIN COURSE

The Ed Seafood platter – SA natural oysters, whole cooked Gulf prawns, Tasmanian Huon smoked salmon, rainbow trout gravlax topped with a chive crème Fraiche, crumbed prawns, marinated calamari & ½ WA lobster, served with chips and seafood sauce (serves 2)			49.5
The Ed gourmet mixed grill – marinated chicken, grain fed sirloin minute steak, pork loin chop & marinated SA prawns, served with coleslaw, balsamic onions & tomato relish (serves 2)			44.5
Fish of the Day (refer to specials sheet)			26.5
Risotto with SA prawns, garlic, chilli, spring onion & fresh tomato <b>GF</b>	16.5		24.5
Individual lasagna layered with roast pumpkin, Meredith chevre, spinach and semi dried tomato, finished with a white wine & saffron cream sauce <b>V</b>			23.5
250g grain fed South East beef fillet, served with a potato & pumpkin gratin, slow roasted tomatoes, olivetapenade & red wine jus <b>GF</b>			31.5
Char-grilled Veal loin steak, served with sautéed new potatoes, green beans, capers & parsley, topped with a tonnato mayonnaise <b>GF</b>			27.5
Grilled Chicken Saltimbocca – chicken breast wrapped in sage & prosciutto, served on fried polenta with a fontina cheese sauce <b>GF</b>			25.5
Chicken Burrito – tortilla wrapped chicken breast, spinach, semi-dried tomatoes & Spanish onion, topped with guacamole and served with smoked chilli mayonnaise			22.5
Roasted 4 chop lamb rack, served with a cous cous, artichoke, roast capsicum & mint stuffed eggplant, finished with a harissa dressing			30.5
Sumac coated Kangaroo fillet with roasted sweet potato, rocket, walnuts and raspberries and served with a port wine glaze <b>GF DF</b>			26.5
Pasta of the day (refer to specials sheet)	15.5		21.5
Greek salad	2.5	4.5	7.5
Steamed vegetables – small or large		3.5	7.5

### All main courses are served with a bread roll

SA Angus Beef or chicken schnitzel with chips & salad			16
SA Angus Beef or chicken parmigiana with chips & salad			17
Mexican beef or chicken schnitzel topped with jalepenos, corn chips, sour cream & cheese			18.5
Kilpatrick beef or chicken schnitzel topped with bbq sauce, bacon & cheese, with chips & salad			18.5
Choice of sauces – gravy, mushroom, green peppercorn or Dianne			1

## SOMETHING ON THE SIDE

Bowl of mash			4.5
Big basket of fries (lemon mayo or tomato sauce)			6.5
Big basket of wedges (sweet chilli & sour cream)			8
Extra bread rolls, sweet chilli, sour cream, lemon mayo, tomato sauce, mustards			0.5ea

