



**THE NORWOOD**

menu

## Starter

Cibatta with garlic and parsley butter	6.00
Warm pitta with beetroot & walnut dip, dukkah and Barossa olive oil	12.00
Soup Of The Day with char grilled garlic cibatta	12.00
Bruchetta roasted tomato, crispy prosciutto, Woodside goats curd and candied balsamic	13.00

## Mains

Crumbed Calamari with caper aioli and lemon wedges	15.00
Warm Chicken Salad with marinated feta, semi dried tomatoes, cucumber and olives	17.00
Tempura Spencer Gulf Prawns with a rocket, apple balsamic and roasted cumin salad	24.00
Tasting Plate IDEAL FOR 4 TO SHARE chef's selection of cured and smoked meats, pickled seafood, chutneys and bread	26.00
Graziers Scotch Fillet 300gm with baked jacket potato and chive cream	35.00
Atlantic Salmon with lemon aspen tomato puree, field mushrooms and mizuna salad	28.00
Duck Leg Curry served with cardamon rice, fried pitta and cucumber raita	28.00
Pork Cutlet marinated with chilli, ginger and cardamon with sticky red wine jus	26.00
King George Whiting lightly fried in a coopers ale beer batter	25.00
Lamb Shank slow braised with fennel, tomato, red wine finished with potato mash	24.00
MacCools Roasted 1/2 Chicken with oven baked root vegetables and rich demi glaze	23.00
Linguini with sun dried tomatoes, olives, toasted walnuts and basil pesto	18.00
Chicken or Beef schnitzel with herbed potato and rocket salad	17.00
Irish Stew slow cooked with Guinness and winter vegetables, served with crusty bread	17.00
MacCools Open Steak Sandwich on a toasted turkish roll with mushroom omelette	16.00

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