

Winter Menu

Awards and Commendations

*2007 7th Annual Bar Awards
Andrew McDowell - Operator of the Year*

*2007 7th Annual Bar Awards
National Finalist for Hotel of the Year*

*2007 7th Annual Bar Awards
National Finalist for Best Drinks List*

*2007 7th Annual Bar Awards
Darryl Pratt Nominee for Bartender of the Year*

*2007 7th Annual Bar Awards
Jessica Couronne Nominee for Bartender of the Year*

*2007 Glenfiddich Untouchables
Brett Moorfoot Top 12 National Finals*

*2007 42 Below Cocktail World Cup
Doug Tasic 1st place State Finals*

*2006 6th Annual Bar Awards
National Finalist for Best Drinks List*

*2006 6th Annual Bar Awards
Andrew McDowell - National Finalist for Operator of the Year*

*2006 6th Annual Bar Awards
National Finalist for Hotel of the Year*

*2006 6th Annual Bar Awards
Owen Colin Finalist for Bartender of the Year*

*2006 42 Below Cocktail World Cup
Jack Wilkes 1st place National Finals*

*2005 5th Annual Bar Awards
Charlie Maramara Finalist for Bartender of the Year*

*2004 Australia's Wine List of the Year Awards
Winner of a 2 Cup "Highly Recommended" Award*

*2003 Australia's Wine List of the Year Awards
Winner of a 2 Cup "Highly Recommended" Award*

*2003 AHA Hotel Industry Awards - SA
Winner of a "Special Commendation" Award - Best Bistro Dining*



Winter Menu

Chef: Johnny Rungkat

available

Mon - Thurs 12 - 2.30pm & 6 - 9pm

All day Friday - Sunday

...Breads

Warm French Onion and Herb Bread <i>Sceptre made & served direct from the oven</i>	7.9
Bruschetta of Vine Ripened Tomatoes <i>with red onion & feta with fresh basil, candied balsamic & olive oil</i>	9.9

...Salads & Starters

Caesar Salad <i>with crisp croutons, poached egg, parmesan, pancetta & anchovies optional</i>	14.9	(Chicken) 17.9
Char-grilled Rare Tuna Steak <i>on a salad Nicoise with a basil and roasted garlic aioli</i>	19.9	
Chickpea Salad <i>with baby spinach, roasted cherry tomatoes, grilled haloumi & dukkah dressing (Veg)</i>	16.9	
Crispy Basil Chicken Salad <i>with cos, avocado, pistachio, parmesan & a mild wasabi dressing</i>	15.9	

Platters for two or more...

Sceptre Dips Platter <i>A daily selection of three Sceptre made dips with char-grilled pita bread (Veg)</i>	13.9
The Sceptre Platter <i>Adelaide Hills olives, feta, char-grilled Turkish bread w/ cold pressed extra virgin olive oil, dukkah & balsamic vinegar, crispy basil chicken strips w/ wasabi mayo, salt & pepper squid w/ chilli, lime & ginger dipping sauce, house made kofta meatballs, lemon thyme & mushroom arancini balls.</i>	26.9
Sceptre Cheese Platter <i>with quince paste, lavosh & a selection of dried and fresh fruits</i>	(For One) 15.90 (Share) 25.9

This month's selection:

Jean de Brie
Brie, France

Fromagerie de la Brie, is the maker of this wonderful triple cream cheese. The rather tall, cylindrical shape of the Jean de Brie means it is slower to ripen than other white mould cheeses, and is in fact perfect to eat when it still exhibits a slightly acidic, chalky heart. It's thin, white rind and its creamy and buttery interior displays a delightful freshness. Truly stunning on the cheese board!

Alexandrina Matured Cheddar
Fleurieu Peninsula, South Australia

This red waxed cheddar is made in an open vat and matured in cloth. The milk is sourced from Jersey cows, giving the cheese a full, golden colour with a rich aroma and flavour profile that intensifies with age. The cheese has an element of bite to it, which is balanced with a sweet, mellowing and lingering finish.

Adel Blue
Adelaide, South Australia

This blue vein is coated in a dark blue wax to ensure that the moisture of the interior is not lost. It has a wonderful creamy texture and a tangy fruity flavour, which is courtesy of the Roqueforti mould used. This blue vein is very user friendly as it is rather mellow, a favourite amongst blue and non blue eaters alike.

Lepinjas & Wraps

P.L.T.	- Pancetta, lettuce, tomato, cheese & aioli on toasted lepinja	9.9
Chicken Caesar Wrap	- Roasted chicken, avocado, melted cheddar & Caesar dressing	9.9
Vegetarian Wrap	- Roasted Mediterranean vegetables w/ minted yoghurt	9.9

(Available lunch only)



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Mains...

Coopers Pale Ale Battered Fish & Chips	with Sceptre made tartare and salad	15.9
Salt & Pepper Squid	with salad, fries & house made chilli, lime & ginger dipping sauce	14.9
Scotch Fillet Open Sandwich	egg, smoked pancetta, tomato & onion jam on sour dough rye & scalloped fries	15.9
Chicken Club Sandwich	smoked bacon, cheese, tomato, lettuce, Kewpie Doll mayo on sour dough rye & scalloped fries	14.9
The Sceptre Burger	with smoked bacon, cheese, caramelised onions, herbed garlic aioli & salad on lepinja with fries	14.9
Chicken Breast Schnitzel or Beef Schnitzel	with gravy, pepper or mushroom sauce, fries & salad	15.9
	with parmigiana, fries & salad	16.9
Malaysian 'Nyonya' Chicken Curry	with fragrant jasmine rice	19.9
Thick Beef Bangers	on creamy chive scented mash with minted peas & a brown onion jus	19.9
300g MSA Rump Steak	with gravy, pepper or mushroom sauce, fries & salad	19.9
Pumpkin, Feta & Tomato Filo Parcel	with crisp snow peas & roasted capsicum coulis (Veg)	19.9
Saltimbocca Chicken Breast		23.9
	wrapped in pancetta & sage on a rich mushroom, lemon thyme & Noilly Pratt vermouth risotto with a veal jus	
Roasted Lamb Cutlets	on a butternut pumpkin raft with cauliflower & roast garlic puree, baby carrots & rosemary aioli	27.9
Osso Bucco	with Sceptre made pappadelle & parsnip chips	24.9
350g MSA Rib Eye on the Bone	on truffled potato gallette finished with a Beam small batch bourbon glaze	29.9
The Sceptre's Signature Twice Cooked Duck Leg & Pan Roasted Breast		29.9
	on a crisp parsnip & leek cake, waterchestnuts, wilted spinach & a Mt Gay house spiced rum & muscat reduction	

...On the side

Garden Salad	7.9
Roasted Winter Vegetables	7.9
Chat potatoes with chorizo, rosemary & sea salt	7.9
Sceptre's Scalloped Fries with Kewpie Doll mayonnaise	7
Seasoned Wedges with sour cream & sweet chilli	7

Dessert

As a decadent finish to your meal...combine a dessert with a matching cocktail.

House Made Lemon Curd Tart with fresh whipped cream		9.5
Matched with 'Adam's Last Wish'	Dessert & Cocktail	19.9
Coopers Pale Ale is dazed over ice with Van Gogh Wild Apple Vodka, Licor 43 & pineapple juice. Finished with a dash of Peach bitters		
Shiraz, Cinnamon & Cardamom Poached Pears with blood orange sorbet & almond bread		10.9
Matched with 'Dusk 'til Dawn'	Dessert & Cocktail	20.9
Coopers Dark Ale is lightly introduced to a blend of Jose Cuervo Tequila, Mozart Dark Chocolate Liqueur and escorted by caramel syrup.		
Sceptre Cheese Platter	(For One) 15.90	(Share) 25.9
<i>with quince paste, lavosh & a selection of dried and fresh fruits</i>		

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Dessert Wines

NV	Chandon Cuvée Riche 750ml	Yarra Valley, VIC	49
2003	Torbreck 'The Bothie' Muscat, 375ml	Barossa Valley, SA	27
2006	Mr Riggs 'Sticky End Viognier, 375ml	McLaren Vale, SA	30
2002	Château du Pavillon Botrytis Sem 5/B1, 375ml	St Croix du Mont, France	33
2006	Pizzini Brachetto 750ml	King Valley, VIC	31
NV	Primitivo Quiles Muscatel 375ml	Alicante, Spain	25

Fortified

Valdespino Pedro Ximénez 'Black Sherry'	60ml Glass	Manzanilla, Spain	7
	750ml Bottle		42
La Goya Manzanilla Sherry	375ml Bottle	Manzanilla, Spain	21
All Saints Rutherglen Muscat	60ml Glass	Rutherglen, VIC	8
	375ml Bottle		28
Stanton & Killeen Classic Tawny Port	60ml glass	Rutherglen, VIC	10
	500ml Bottle		49



Glass Wines

Please ask for our full list should you require a bottle

Sparkling

NV	Redbank 'Emily'	King Valley, Pyrenees, VIC	5.5
NV	Chandon	Yarra Valley, VIC	9/38
NV	Moët & Chandon Brut Impérial (375ml)	Epernay, France	59
NV	Peter Rumball 'Sbl8' Sparkling Shiraz (375ml)	Coonawarra, SA	9/20

White

2007	Maverick 'Trial Hill' Riesling	Eden Valley, SA	8
2005	Tamar Ridge Gewürztraminer	Tamar Valley, TAS	7.5
2007	Ravenswood Lane Pinot Gris	Adelaide Hills, SA	8
2007	Jeanneret 'Stumbling Block' Sem/Sauv Blanc	Clare Valley, SA	7.5
2007	Rockford White Frontignac	Barossa Valley, SA	7.5
2007	Robert Johnson Vineyards 'Alan & Veitch' Sauv/Blanc	Adelaide Hills, SA	8
2006	Stefano Lubiano 'Primavera' Chardonnay	Granton, TAS	8

Red

2007	Rockford Alicante Bouchet	Barossa Valley, SA	7.5
2005	Barratt 'Bonython' Pinot Noir	Adelaide Hills, SA	7.5
2005	Dog Ridge 'Duck Chase' Petit Verdot	McLaren Vale, SA	8
2006	The Pawn 'The Gambit' Sangiovese	Macclesfield, SA	7.5
2006	Ross Estate Tempranillo	Barossa Valley, SA	7.5
2005	O'Leary Walker Cabernet	Clare Valley, SA	8
2006	Rusden 'Driftsand' Grenache/Shiraz	Barossa Valley, SA	8
2005	Good Catholic Girl 'The James Brazill' Shiraz	Clare Valley, SA	8.5

BEER

Cascade Premium Light, Coopers Premium Light	5
Coopers Pale, Coopers Mild, Victoria Bitter	6
Carlton Cold, Carlton Draught, Melbourne Bitter, Pure Blonde	6
Coopers Sparkling , Coopers Stout	6.5
James Boags, Budweiser, Cascade Premium, Crown Lager, Rogers	7.5
Little Creatures - Pale Ale, Pilsner, Bright Ale, Neagles Rock Dog House	8
Asahi, Becks, Corona, Heineken, Nastro Azzurro, Stella Artois, Grolsch	8
Coopers Vintage Ale	8.5
Guinness Draught Cans 440ml, Knappstein Reserve Lager	9

We proudly serve the full range of Coopers beers,
Carlton Draught, Pure Blonde, Hahn Super Dry and Carlsberg on tap