

AVAILABLE *All Day*

# Deals →

MONDAY TO THURSDAY DEALS  
COME WITH A **FREE**  
PINT OF ANY TAP BEER OR  
GLASS OF LONGVIEW WINE

**MONDAY**

**FISH N CHIPS \$23**  
craft beer battered or  
freshly panko crumbed,  
Asian style slaw, chips  
& tartare sauce

**TUESDAY**

**TOSTADA TUESDAY \$24**  
choice of brisket or  
chicken with pico de  
gallo, avocado crema,  
black bean smash,  
jalapeno & greens

**WEDNESDAY**

**COORONG ANGUS SIRLOIN  
STEAK 200GM \$29.5**  
Asian style slaw, chips  
& choice of house made  
brown gravy

**THURSDAY**

**CHICKEN PARMIGIANA \$25**  
panko crumbed,  
Asian style slaw,  
chips & parmigiana  
topping

**FRIDAY**

**\$11 SELECTED PIZZAS 12PM-7PM**  
**\$20 MILE END BURGER 12PM-7PM**



**SUNDAY SCHNITTY SESH \$20**

pick a schnitzel & a selected Sunday topping,  
served with Asian style slaw & chips

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## STAPLES & SNACKS

<b>GARLIC &amp; CHIVE BREAD V</b>	7.0
<b>CHEESY GARLIC &amp; CHIVE BREAD V</b>	10.0
<b>CHIPS &amp; MAYONNAISE V</b>	8.0

**GRAZING PLATES \$13.5 EACH OR 3 FOR \$32**

<b>BLAST FROM THE PAST V</b> crumbed camembert, cranberry relish	<b>HANDMADE NEWTON HALOUMI V</b> vincotto, pesto
<b>QUESADILLA V</b> black bean & jalapeno, cheese melt, avocado crema	<b>BRISKET BURNT ENDS DF</b> smoky bourbon bbq sauce
<b>MEXICAN ARANCINI V</b> green mayan sauce	<b>CHICKEN SATAYS DF</b> satay sauce
	<b>SA PORK BELLY DF</b> with XO sauce

**AUSTRALIAN S&P SQUID SALAD DF** 23.0  
seasoned in Great Australian Bight sea salt & cracked  
pepper, Asian style slaw, with soy sesame dressing,  
crispy shallots & peanuts  
**ADD SMALL CHIPS + \$3**

**FISH N CHIPS** 23.0  
craft beer battered or freshly panko crumbed,  
Asian style slaw, chips & tartare sauce

**COORONG ANGUS BEEF SCHNITZEL 250GM** 23.0  
crumbed, Asian style slaw & chips

**CHICKEN BREAST SCHNITZEL 250GM** 21.0  
crumbed, Asian style slaw & chips

**COORONG ANGUS BEEF PARMIGIANA 250GM** 27.0  
crumbed, napoli sauce, wood smoked ham, blended  
cheese melt, Asian style slaw & chips

**CHICKEN BREAST PARMIGIANA 250GM** 25.0  
crumbed, napoli sauce, wood smoked ham, blended  
cheese melt, Asian style slaw & chips

## GRILLED & *Slow Cooked*

ALL MEATS INCLUDE CHOICE OF:

- petite potato gratin & side of jus lie
- Asian style slaw, chips & choice of a house made gravy DF

**WHISKEY & MAPLE PORK BELLY** 28.0  
roasted South Australian pork, glazed in  
Tennessee whiskey & maple syrup

**COORONG ANGUS SIRLOIN STEAK 200GM** 29.5  
MSA, grass & grain fed, no added hormones

**ANGUS SCOTCH STEAK 250GM** 35.5  
MSA, grass fed, no added hormones

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## BUILD YOUR OWN BURGER

**1) PICK YOUR BURGER** All burgers come with a side of chips

**MILE END BURGER** 23.0  
wood smoked streaky bacon, burger cheese, Beerenberg tomato  
chutney, caramelised onion, runny Clare Valley egg & greens

**MEXICAN BURGER** 23.0  
tomatillo & jalapeno relish, avocado crema, burger cheese,  
tomato & greens

**TEXAS DOUBLE BACON BURGER** 23.0  
wood smoked streaky bacon, beer battered onion rings,  
burger cheese, rye whiskey & sour pickle, mayonnaise,  
smoked bbq sauce & greens

**2) PICK YOUR PROTEIN**

ANGUS BEEF BURGER PATTY | GRILLED CHICKEN BREAST | GRILLED HALOUMI | CHICKEN SCHNITZEL

**3) ADD SOME MORE**

<b>EXTRA PROTEIN</b>	6.0	<b>CARAMELISED ONION</b>	1.5
<b>RUNNY CLARE VALLEY EGG</b>	2.0	<b>1/2 DOZ. BEER BATTERED ONION RINGS</b>	4.0
<b>WOOD SMOKED STREAKY BACON</b>	2.0	<b>RYE WHISKEY &amp; SOUR PICKLE</b>	2.0
<b>AVOCADO CREMA</b>	3.0	<b>BURGER CHEESE</b>	1.0
<b>BEERENBERG TOMATO CHUTNEY</b>	2.0		

## CHEF'S *Selections*

**THIT KHO PORK & EGG** 24.0  
caramelised pork belly, slow cooked in aromatic coconut juice,  
Asian style slaw, sesame soy dressing, fried shallots, peanuts,  
hardboiled egg & prickly ash salt

**GNOCCI & HAY VALLEY LAMB SHOULDER RAGU GF** 25.0  
heirloom tomatoes, herbs, wine & aged parmesan cheese

**WARM PUMPKIN & HALOUMI SALAD SF/GFO/V/VGO** 23.0  
hemp seed hummus, ancient grains, pepitas, pomegranate,  
golden raisins & soft herbs

**ADD GF SOUS VIDE CHICKEN BREAST + \$6**

**SALMON GF** 28.0  
crispy skin salmon steak, green paw paw, herb salad,  
rice noodles, crispy peanuts, fried shallots, sesame seeds &  
nuoc cham dressing

**MEXICAN BOWL GF** 25.0  
avocado crema, black frijole, mojo picon, pico de gallo & charred  
corn salsa, fragrant spiced chicken breast & corn tostada chips

## SAUCES & SIDES TO SHARE

**HOUSE MADE BROWN GRAVY DF** peppercorn & wholegrain mustard,  
truffled mushroom, gravy, beef jus lie 3.0

**CIABATTA DINNER ROLL V** with butter 2.0

**GREEN PAW PAW & RICE NOODLE SALAD DF/GF/V** herbs, crispy peanuts,  
fried shallots, sesame seeds & nuoc cham dressing 10.0

**BLANCHED GREENS DF/GF/V** s&p seasoned, Fleurieu Peninsula  
extra virgin olive oil 10.0

V VEGETARIAN | VG VEGAN | VGO VEGAN OPTION | GF GLUTEN FREE | GFO GLUTEN FREE OPTION | SF SUPER FOOD | DF DAIRY FREE | 10% SURCHARGE ON PUBLIC HOLIDAYS. CONDITIONS APPLY. SEE STAFF FOR DETAILS.

We use canola oil, 100% palm oil free. Dining hours Monday to Sunday 12-3pm & 6-8:30pm, Tuesday to Saturday 12-3pm & 6pm-9pm. All Day Items available from Tuesday - Saturday 12pm to 9pm & Sunday - Monday 12noon to 8.30pm. Our food may contain nuts + other products. Gluten free dishes may contain traces of gluten transferred from cooking utensils. Please speak to our staff if you have any concerns or need to make us aware of your specific dietary needs.