

Share

Warm Marinated Olives [GF | VG] \$8

Local olives served in garlic, herbs and citrus

Dukkah, Bread & Balsamic [VG] \$10

House made Dukkah with locally sourced bread, balsamic and olive oil

Cheeseburger Spring Rolls \$10

With chilli pickle

Baked Mont Rouge [V] \$18

Adelaide Hills Section 28 cheese with dukkah and caramelised onion

Arancini \$18

See our Specials Board

Croquettes \$18

See our Specials Board

Spanish Meatballs [GF | DFO] \$18

With rich tomato sauce and smoked cheddar

Roast Pumpkin and Beetroot [V | VGO | DFO] \$18

With baby rocket, toasted walnuts, radish, feta and vincotto dressing

Aloo Gobi [V | VG | GF | DF] \$23

Seasonal vegetable curry with rice and pappadums

Chunky chips [V] \$14

With aioli

Traditional garden salad [V] \$10

With vincotto dressing

Platters

Mezze Plate [GFO] Selection of cured meats, cheese, antipasti and bread \$40

Cheese Platter [GFO | V] Three cheeses, fruit and crackers \$25

Pizzas

Salami \$20

Hot salami, roast capsicum, feta

Idaho \$20

Roast potato, bacon, rosemary, caramelised onions, mozzarella, sweet chilli, sour cream

Tuscany [V] \$20

Roast pumpkin, mozzarella, KI honey, rocket, toasted pine nuts

Spaniard \$20

Chorizo, mozzarella, red onion, chipotle aioli

Big Smoke \$20

Smoked chicken, maple bacon, mozzarella, house BBQ sauce

Funghi Trio [V | VG] \$20

Trio of mushrooms – swiss brown, enoki, oyster – pecorino, mozzarella

Tandoori Chicken \$20

Tandoori chicken, mango chutney, minted yoghurt

Lamb Kebab \$20

Pulled lamb, red onion, tomato, lettuce, mint yoghurt dressing

Three Cheese [V] \$20

Mozzarella, pecorino, smoked cheddar

Kid's Cheese [V] \$10

Gluten free and dairy free pizzas available on request.

Wine

Method Traditional Sparkling Chardonnay  \$10  \$40

Sparkling Chardonnay Pinot Noir  \$7  \$27

“Polliwog” 2017 Sauvignon Blanc  \$7  \$25


“Lila Agars” 2013 Chardonnay  \$9  \$35

“Crazy Chook Lady” 2016 Chardonnay  \$8  \$30

2017 Pinot Noir Rosé  \$7  \$27

“The Boundary Rider” 2014 Pinot Noir  \$8  \$30

“Sticks and Stones” 2015 Pinot Noir  \$8  \$30

“Ruby” 2016 Shiraz  \$8  \$30

Check our
Specials Board for
today's specials!

Beer

Pale Ale \$8

Mexican Lager \$8

Cold Drinks

Lemonade, Solo, Coke, Coke Zero \$3

Besa Orange Juice \$6

Besa Apple and Pear Juice \$6

Sparkling Mineral Water \$7

Hot Drinks

Coffee \$4

Tea \$4

Soy and mug \$5

ANDERSON HILL
LENSWOOD

Dessert

Double Chocolate Brownie \$14

Chocolate ganache and vanilla ice cream

Sticky Date Pudding \$14

Butterscotch sauce and cream

V Vegetarian
GF Gluten free
GFO Gluten free option on request
VG Vegan
VGO Vegan option on request
DF Dairy free
DFO Dairy free option on request