

the JOINERS

EMBARRASSINGLY DELICIOUS

STARTERS

Garlic bread

toasted ciabatta with roasted Garlic & Italian Parsley \$6.90

Dips Plate

gourmet house dips served with grilled breads \$12.90

Shared

1 Plate \$9 2 Plates \$17 3 Plates \$25
4 Plates \$32 5 Plates \$38

Salt & Pepper Squid

dusted in salt & pepper flour and deep fried

Crispy Chicken Wings

with dipping sauce

Arancini Balls

filled with sundried tomato & basil with garlic aioli

Lamb Cutlets

herb crumbed cutlets with Tuscan seasoning

Grilled Haloumi

with char grilled chorizo

Szechuan Pork Belly

twice cook pork with Asian dipping sauce

King Prawns

sautéed with coriander, garlic and chilli served with grilled lemon

Beef Ribs

served with a smokey sticky BBQ glaze

Olives

local warm olives, roasted in rosemary & chilli

Salt & Pepper Soft Shell Crab

with dipping sauce

PUB CLASSICS

EXPRESS MENU

Gourmet Wagyu Beef Burger \$18

180g pattie double smoked bacon, Swiss cheese, beetroot, tomato chutney, mustard mayo with steak house chips

Gourmet Sweet Corn & Chickpea Burger (v) \$16

house made pattie with a dollop of tzatziki, lettuce, tomato & beetroot served with steak house chips

Steak Burger \$16

lettuce tomato double smoked bacon with tomato chutney served with house chips

Chicken / Porterhouse Schnitzel \$17

served with chips & salad

inc complimentary sauce - Gravy, Mushroom, Pepper or Diane, or Parmigiana topped with smoked ham, Napoli sauce & mozzarella cheese

Fish & Chips (gf)

lightly dusted in seasoned flour, your choice of grilled, beer battered or crumbed served with steak house chips, salad and garlic aioli

1 Piece \$15 2 Pieces \$19

Salt & Pepper Squid \$14

dusted in salt & pepper flour deep fried served with steak house chips, salad & roasted garlic aioli

Seafood Platter \$20

1 piece of battered fish, battered prawns, salt & pepper squid with chips, salad and roasted garlic aioli

Curry of the Day \$18

See Specials

SIDES

Steak house fries with garlic aioli ~~\$5~~ L\$9

Wedges with sour cream & sweet chilli \$9

Mixed Leaf salad with house made dressing ~~\$5~~ L\$9

Sautéed seasonal vegetables ~~\$5~~ L\$9

KNIFE, FORK & SPOON

Grilled Barramundi (gf) \$24.90

slivered Potatoes, wild rocket, pickled apple and walnut salad dressed with sticky raspberry vinaigrette

Pan Fried Gnocchi (v) e\$13.90 m\$22.90

roasted balsamic beetroots, ricotta, shaved hazelnuts and wild rocket

Pasta of the Day e\$14.90 m\$24.90

see specials

FROM THE PADDOCK

Crispy Skin Chicken Breast \$26.90

slivered chat potatoes, Swiss mushroom, water cress, feta with a citrus dressing

Petite Eye Fillet Stack (gf) \$25.90

roasted beetroot, water cress, balsamic Spanish onion with goats cheese dressing

Char Grilled Scotch Fillet \$29.90

with potato rosti sautéed mushrooms and rich beef glaze

Herb Crumbed Lamb Rack \$27.90

with potato rosti served with minted peas roasted cherry tomato with a rich glaze

LEAVES AND GREENS

Caesar Salad (v, gf) \$18

cos lettuce, shaved parmesan, local double smoked bacon, herbed croutons, anchovies, poached egg

Add Salt & Pepper Squid **OR** Add Chicken Tenderloins \$22

Grilled Haloumi Salad (v, gf) e\$18 m\$25

roasted cherry tomato, balsamic Spanish onions, wild rocket drizzled with chilli infused oil

DESSERT

Eaton Mess \$9

Chambord whipped cream, meringue, strawberries served with a berry coulee

Affogato \$14

two scoops of vanilla ice cream served with one shot of espresso coffee and one shot (choice of Frangelico or Baileys)

Ice Cream Sundays \$7

served with two scoops of vanilla ice cream topped with your choice of strawberry, chocolate or caramel topping sprinkled with nuts

Cheese Platter \$16

selection of cheeses served with Lavosh & dried fruit

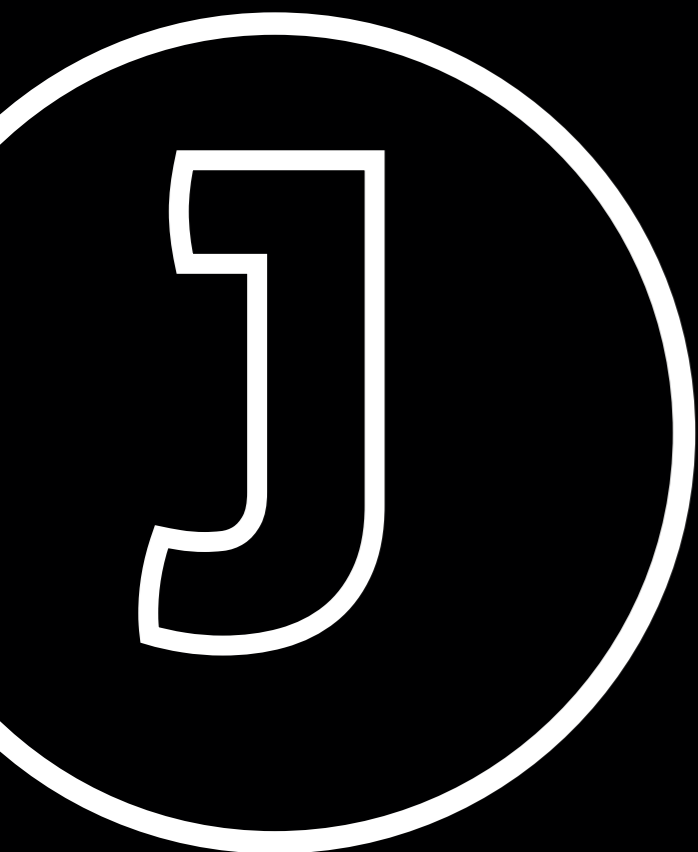
Daily Special

<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>	<u>SATURDAY</u>	<u>SUNDAY</u>
S & P Squid \$10	Schnitzel \$10	Fish & Chips \$10	Curry of the Day \$10	Steak Burger & Beer \$19	Parmy & Pint \$19	See Special Board TBA



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(v) vegetarian (gf) gluten free



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WINE LIST

SPARKLING



Nepenthe Tryst Chardonnay Pinot Noir Adelaide Hills	7.5	32
Bird In Hand Sparkling Pinot Noir Adelaide Hills	9	42
Are you game Prosecco Victoria		35
Koonara Golden Orb Sparkling Shiraz Coonawarra		38

ROSE

La Boheme Pinot Noir Rose Yarra Valley	8.5	38
3 Dark Horses Grenache Rose McLaren Vale	7.5	32

POSH

Besserat Cuvee Des Moines Epernay, France		120
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WHITE



Longview Whippet Sauvignon Blanc Adelaide Hills	8	34
Hunky Dory Sauvignon Blanc Marlborough NZ	7.5	32
Nepenthe Sauvignon Blanc Adelaide Hills	8.5	38
The Willows Riesling Barossa Valley	7.5	32
Shut the Gate Riesling Clare Valley		32
Raidis Estate Pinot Gris Coonawarra	8	34
SC Pannell Pinot Grigio Adelaide Hills		42
Haselgrove Staff Chardonnay McLaren Vale	8	34
Olivers Taranga Fiano McLaren Vale		44
Lake Breeze Moscato, Langhorne Creek	7.5	32

POSH

Lobethal Road Becchant Chardonnay Adelaide Hills		60
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RED



Cascabel Joven Tempranillo McLaren Vale	8.5	38
SC Pannell Tempranillo Touriga McLaren Vale		43
First Drop Mothers Ruin Cabernet Sauvignon McLaren Vale	8.5	38
Serafino Cabernet Sauvignon McLaren Vale		44
First Drop Mother Milk Shiraz Barossa Valley	8.5	38
Mollydooker Cabernet Sauvignon McLaren Vale		42
Glaetzer Bishop Shiraz Barossa Valley		54
Tempus Two Merlot Limestone Coast	7	30
Glaetzer-Dixon Avance Pinot Noir Tasmania	10	48
Tomich Hill Woodside Pinot Noir Adelaide Hills		40
Radford and Roennfeldt Grenache Barossa Valley		40

POSH

Kaesler The Bogan Shiraz Barossa Valley		74
Samuels Gorge Shiraz McLaren Vale		65
Longview The Piece Shiraz Adelaide Hills		85
D'Arenberg Dead Arm Shiraz McLaren Vale		110