



**BOOK YOUR  
NEXT  
FUNCTION**

**Free Room Hire  
Book Now**



**WHISKEY TASTING**  
MAX 12 PEOPLE  
BOOK YOUR PRIVATE TASTING NOW

## WINES

### SPARKLING

The Lane Lois Sparkling | Adelaide Hills  
Bird In Hand Sparkling Pinot Noir | Adelaide Hills

### ROSE

Mazi Rose | McLaren Vale  
Longview Nebbiolo Rosato | Adelaide Hills

### WHITE

Wilson Watervale Riesling | Clare Valley  
Finisterre Reisling | Porongurup  
Hancock & Hancock Fiano | McLaren Vale  
The Lane Pinot Gris | Adelaide Hills  
Golding Sauvignon Blanc | Adelaide Hills  
Giesen Sauvignon Blanc | Marlborough NZ  
Hugh Hamilton the Scallywag Chardonnay | McLaren Vale  
Lobethal Road Becchant Chardonnay | Adelaide Hills  
Barefoot Moscato | South East Australia

### RED

First Drop Mother Milk Shiraz | Barossa Valley  
Big East Radio Shiraz Mataro | McLaren Vale  
Pikes Shiraz Tempranillo | Clare Valley  
Bremerton Coulthard Cabernet Sauvignon | Langhorne Creek  
Three Wise Monkeys Cab Merlot | South Australia  
Kalleske 'Clarry's' GSM | Barossa Valley  
Lobethal Road Pinot Noir | Adelaide  
Kaesler 'The Bogan' Shiraz | Barossa Valley  
Longview 'The Piece' Shiraz | Adelaide Hills



8.5	40
9.5	45
8.5	40
8.5	40
8.5	40
	54
	40
8.5	40
8.8	42
8.8	42
8.5	40
	60
6.5	28
8.8	42
	44
8.5	40
8.8	42
6.5	28
9	44
8.8	44
	70
	85

# MENU



PALE, AGED SPARKLING ALE OR LAGER WITH THE PURCHASE OF ANY BURGER

## STARTERS

**Grilled Ciabatta Loaf** with dukkha & balsamic oil **\$6**  
**Crusty Ciabatta** with herb & garlic butter **\$9**  
**House Made Dips** with warm pita **\$14**  
**Salt & Pepper Squid** with garlic aioli **\$10**  
**Buffalo Chicken Wings** with blue cheese dipping sauce **\$14**  
**Pan Seared Haloumi** with char-grilled ciabatta & lemon **\$10**



## PUB CLASSICS

### **Schnitzel, chips & salad: Chicken \$19 / Beef \$20**

pepper, mushroom, dianne or plain gravy \$2  
parmigiana \$3 / BBQ bacon \$4

### **Battered or Crumbed Fish & Chips \$18**

with salad and house made tartare

### **Salt & Pepper Squid \$18**

with chips, salad & aioli

## SIDES/EXTRAS

Char-grilled corn on the cob with garlic butter (v) **\$12**

Fries with aioli & tomato sauce (v) **\$8**

Sweet potato fries & aioli (v) **\$9**

Potato wedges with sour cream & sweet chilli **\$11**

Seasoned vegetables (v) **\$6**

Potato mash (v) **\$5**

## BURGERS

### **The Joiners Burger \$22**

Char-Grilled beef patty with bacon, onion jam, swiss cheese, spicy tomato  
BBQ relish, salad leaves & aioli on a toasted brioche bun

### **Crispy Chicken Burger \$22**

Buttermilk spicy chicken, bacon, slaw, guacamole, swiss cheese, chipotle aioli  
on a toasted brioche bun

### **Vegetarian Burger (v)(gf) \$22**

Roasted beetroot, walnut & black-eyed pea patty, topped with caramelised  
onions, sautéed mushrooms & guacamole on a toasted brioche bun

**\*GF + DF bun available**

**All burgers come with fries**

**Substitute for sweet potato fries \$2**

## FROM THE PADDOCK

### **300g Scotch Fillet \$30**

Served with creamy mash, red wine jus & garlic buttered corn  
Add Prawns & garlic cream sauce \$7

### **250g MSA Rump Steak \$24**

Served with chips & salad  
**add** Prawn & garlic cream sauce **\$7**

### **Slow Braised Lamb Shank \$27**

Slow braised in shiraz served with leek & herb mash potato, crispy leeks &  
baby carrots

**Speak to staff about your dietary requirements**

## KNIFE, FORK & SPOON

### **Home-made Gnocchi (v) \$24**

Swiss brown mushrooms, field mushrooms, baby spinach, thyme & porcini  
cream sauce  
**add** chicken **\$5**

### **Market Fish of the Day POA**

See Specials Board

### **Chicken Cordon Bleu \$27**

Free range chicken breast rolled with ham & swiss cheese, hand crumbed in  
Japanese panko on creamy mash & char-grilled asparagus with Dijon cream  
sauce

## SALADS

### **Pearl Couscous Salad (v) \$18**

Roasted butternut pumpkin, dried cranberries, beetroot, baby spinach, red  
onion & balsamic glaze

**add** char-grilled haloumi **\$5**

**add** chicken with harissa aioli **\$5**

**add** salt & pepper squid **\$5**

## DESSERT

### **Flourless Chocolate Cake (GF)**

Served with mixed berry compote and vanilla bean ice cream **\$12**

### **Affogato**

Vanilla bean ice cream served with a shot of espresso **\$7**

**add** liqueur **\$7**

**See our board  
for Chef's Specials**