

MENU



PRIMI (ENTREES)

Marinated mixed Olives and Prosciutto wrapped Grissini 8.00

Zuppa del Giorno (Soup) – Chef’s Whim

Special Caledonian Crusty Cob Loaf with Garlic Butter 6.50

‘I GAMBERI’- Whole grilled Spencer Gulf Prawns served on tomato braised Chick Peas E 20/ M 27

South Australian Oysters

Natural ½ DOZ 15.50

1 DOZ 25.50

Kilpatrick ½ DOZ 16.50

1 DOZ 26.50

“Le Cozze” – South Australian Whole Blue Mussels, steamed with tomato, white wine, chilli, garlic & fresh herbs with charred sour dough E 17.00 / M 22.00

“Risotto del Giorno” - Chef’s Whim P.O.A

“Pasta del Giorno” – Chef’s Whim P.O.A

SECONDI (MAINS)

Grilled free Range Chicken Breast topped with Spinach and Bocconcini cheese served with Nutmeg Cream Sauce & fried Polenta 24.00

Coopers Pale Ale battered local Flake served with Chips, Salad and house made tartare Sauce \$16.50

“Pesce del Giorno” – Chef’s Whim P.O.A

“Brodetto di Pesce” – (as featured on Sumptuous TV) Traditional “Pescarese” Fish Stew with Mussel, Calamari, local Fish, half Crab, King Prawns, Tomato, Vegetables with white wine and Italian Parsley 33.00

Seafood Basket of battered local flake, crumbed Scallops, Calamari and Prawns served with Chips and Salad 18.50

Beef Schnitzel served with Chips and Salad 16.00

PARMY 18.00

Chicken Schnitzel served with Chips and Salad 16.50

PARMY 18.50

MENU

120 Days grain fed Clare Valley Scotch
Fillet 32.50

500 – 600 Gram Limestone Coast MSA
Rump Steak 32.50

Pepper Crusted Coorong Black Angus
Rump (300gm) topped with Cognac
Mustard Cream 26.50

ALL STEAKS SERVED WITH POMMES
FRITES AND VEGETABLES OF THE
DAY...

Sauces – Pepper-, Mushroom Sauce or
Gravy N/C

Whole King Prawns, cream, garlic and
parsley sauce \$6.50

‘Spezzatino con I Peperoni’ – Traditional
slow cooked Beef Shin Stew with Tomato,
Wine, Chilli and Capsicums served with
mash potato 19.00

“La Porchetta” – “Molisano” style organic
Berkshire Pork Belly Roast stuffed with
Garlic and fresh Herbs served with mash
Potato and sautéed green Beans
26.00



CONTORNI(SIDES)

Vegetables of the Day 8.00

Garden Salad 7.00

Pommes Frites with Tuna Aioli
7.00

Sautéed Green Beans with Tomato and
Red Onion 8.00

‘DOLCI’ (DESSERTS)

“Caledonian” rich Plum Pudding with
Butterscotch Sauce 11.00

‘Degustazione del Cioccolato’ – Chocolate
tasting plate of self saucing Chocolate
Pudding, Chocolate and Peanut Butter
semi-freddo, Almond stuffed Chocolate
coated Figs & Mark’s Chocolate Torrone
16.00

Cheese Plate of local and imported Cheese
with flat bread, fig jam, Mustard Fruits,
Muscatels & fresh pear 14.00

Cheesecake of the Day

*We are very aware that food allergy can make dining out a misery.*We try our very best to cater for people with allergies and food intolerance. Please inform us in advance when making your reservation of any food requirements and we will do our best accommodate.