

# BALLROOM

## BISTRO & GRILL



### Tuesday - Friday Lunch Specials\*

#### All include Salad & Veg Bar

<b>fish &amp; chips</b> - beer battered fillets served with house made tartare sauce	17.0
<b>chicken schnitzel</b> - w chips & choice of gravy (add \$2 for parmigiana)	17.0
<b>roast of the day</b> - w potatoes & traditional gravy - see specials board	17.0
<b>pasta of the day</b> - (vegetarian option available) - see specials board	17.0
<b>beef burger</b> - w bacon, cheddar, onion jam, lettuce, tomato, relish & chips	17.0
<b>crispy chicken burger</b> - w bacon, cheddar, lettuce, tomato, aioli & chips	17.0

#### Seniors \$14 Lunch Special\*

Pay only \$14.0 for any meal from the above menu. All include Salad & Vegetable Bar  
Please show your Seniors Card when ordering

\*Not valid Weekends, Public Holidays and Event Days



## Bread

<b>bread roll</b> w butter	0.5
<b>garlic &amp; herb ciabatta bread</b> (4 slices)	6.0

## Entree/Share

A \$6 surcharge will apply for salad & veg bar when these items are ordered as mains

<b>chips</b> w garlic aioli	8.0
<b>wedges</b> w sour cream & sweet chilli sauce	9.0
<b>trio of dips</b> - w toasted pita (gfo)	14.0
<b>salt &amp; pepper squid</b> - drizzled w sweet soy	14.0
<b>marinated chicken tenderloins</b> - w pickled relish & baby herbs (gf)	14.0
<b>housemade meatballs</b> (5) - oven baked w napolitana sauce & melted cheddar	14.0
<b>arancini</b> (4) - wild mushroom & parmesan served w truffled aioli	14.0
<b>grilled haloumi</b> (4) - w baby herbs, mild chilli chutney & fresh lemon (gf)	14.0
<b>teriyaki pork belly</b> (4) - w baby herbs, soy & sesame dressing	15.0
<b>panko crumbed prawns</b> (8) - w jalapeño aioli	16.0
<b>grazing plate to share</b> - salt & pepper squid w sticky soy, mushroom arancini, grilled chorizo, assorted olives, dips and toasted pita	32.0
<b>coffin bay oysters</b> - 6/12 natural 14.0/26.0 (gf) kilpatrick 16.0/30.0	

## Salads All include Salad & Veg bar

<b>salad &amp; vegetable bar</b> as main course	14.0
<b>roast pumpkin &amp; beetroot</b> - w danish feta, red onion, toasted pine nuts, cherry tomatoes & wild rocket drizzled w basil pesto	18.0
<b>add</b> - grilled chicken 6.0 (gf) salt & pepper squid 6.0	
grilled chorizo 6.0 (gf) grilled haloumi 6.0 (gf)	
<b>thai chicken salad</b> - marinated chicken tenderloins, snow peas, carrot, bean shoots, red onion, cucumber, sprouts, capsicum, fresh herbs, mild chilli dressing & toasted peanuts	23.0



## Pub Classics *All include Salad & Veg bar*

<b>palais fish &amp; chips</b> - "james squire" beer battered <b>or</b> herb crumbed hake fillets served w chunky chips & tartare sauce (gfo)	20.0
<b>salt &amp; pepper squid</b> - drizzled w sticky soy, served w chunky chips	22.0
<b>seafood plate</b> - beer battered hake, salt & pepper squid, panko crumbed prawns, chunky chips, lemon & tartare sauce	27.0
<b>chicken curry</b> - mildly spiced served w jasmine rice, garlic naan & minted yoghurt (gfo)	22.0
<b>palais beef burger</b> - 200gm patty w smoked bacon, cheddar, onion jam, tomato, lettuce, relish & chips	21.0
<b>pasta of the day</b> - please see specials board	22.0
<b>roast of the day</b> - w roast potatoes & gravy (gfo) - please see specials board	21.0

## Mains *All include Salad & Veg bar*

<b>pork cutlet</b> - hickory and maple smoked cutlet, pickled cabbage slaw, spiced crackle and honey mustard dressing	24.0
<b>lamb rump</b> - oven roasted to medium w freekeh, ancient grains and spinach, pepper berry, goats cheese and pomegranate reduction	28.0
<b>beef tri-tip</b> - 'yoder' smoked then chargrilled to medium served w brocollini, potato mash and chimichurri	28.0
<b>chicken</b> - marinated breast, corn and zucchini fritters, romesco sauce and spiced ricotta	26.0
<b>garlic prawns</b> - pan-fried in roasted garlic, white wine & cream w spring onions & jasmine rice finished w dried shallots (gf)	30.0
<b>port lincoln king fish</b> - pan seared skin on fillet, broadleaf rocket, heirloom tomato and dukkah w charred herb salsa	30.0
<b>south australian whiting</b> - "james squire" beer battered <b>or</b> herb crumbed, served w chunky chips & tartare sauce (gfo)	30.0
<b>gnocchi</b> - pan fried w roasted pumpkin, broccoli & fennel, finished w toasted almonds, fresh herbs, butter sauce & shaved parmesan (vegan option available)	22.0



## Schnitzel *All include Salad & Veg bar*

<b>chicken (300gm)</b> - crumbed chicken fillet served w chunky chips	20.0
<b>beef (300gm)</b> - crumbed porterhouse served w chunky chips	21.0
<b>sauces</b> (on the side) plain gravy 2.0 dianne, pepper or mushroom 2.5 red wine jus 3.5 (gf)	
<b>Toppings-</b>	
<b>parmigiana</b> - napolitana sauce & melted cheese	3.5
<b>kilpatrick</b> - bbq & worcestershire sauce, smoked bacon & melted cheese	4.0
<b>hawaiian</b> - napolitana sauce, ham, pineapple & melted cheese	4.0
<b>reef</b> - prawns & squid in a creamy garlic sauce	9.0

## Steak *All include Salad & Veg bar*

*all steaks are MSA graded & served w chimichurri butter and your choice of fat chips or potato mash (gfo)*

<b>300gm rump</b> - allow minimum 25 mins for well done (gf)	26.0
<b>250gm scotch fillet</b> - allow minimum 30 mins for well done (gf)	32.0
<b>350gm sirloin</b> - allow minimum 30 mins for well done (gf)	34.0

## Sauces & Sides *For one person, all served on the side*

plain gravy 2.0 dianne, pepper or mushroom 2.5 red wine jus 3.5 (gf)	
beerenberg mustards - dijon, hot english or bavarian (seeded) 1.0	
sour cream, sweet chilli or garlic aioli 1.0	
reef - prawns & squid w creamy garlic sauce 9.0	
side of chips 4.0 potato mash 4.0 (gf)	

## Kids Under 12 *(all kids meals include salad & veg bar & glass of soft drink)*

<b>chicken nuggets &amp; chips</b>	10.0
<b>fish &amp; chips</b>	10.0
<b>pasta &amp; meatballs</b>	10.0
<b>hawaiian pizza</b>	10.0
<b>roast of the day w chips &amp; gravy</b>	10.0

*please order all food at the main counter and drinks from the bar  
management cannot guarantee meals without traces of allergy items  
(gf - gluten free / gfo - gluten free option)*

