

BALLROOM

BISTRO & GRILL



WINTER MENU

ALL OUR PRODUCE IS SEASONAL
+ SOURCED LOCALLY AS POSSIBLE

WE USE FREE RANGE PROTEINS in ALL MAIN MEALS
+ SUSTAINABLY SOURCED SEAFOOD

STARTERS

South Australian Coffin Bay Oysters (6/12)	
• Natural + Fresh Lime	16/28
• Shallot + Cucumber Vinaigrette	18/32
• Kilpatrick, Smoked Bacon + BBQ Sauce	18/32
Warm Bread Roll + Sea Salt Butter (v)	1ea
Garlic + Herb Ciabatta (4 slices per serve) (v)	6
South Australian Assorted Olives (v)	8
Soup + Bread (see specials board) *	10
Hummus Plate, Charred Bread, Crispy Curry Leaves + Sumac (v) *	14
Mushroom Arancini, Parmesan + Salsa Verde (v) *	15
Chicken Wings, Crispy Fried, Kung Pow Sauce, Coriander + Chilli *	16
South Australian Whole King Prawns, Chilli Butter + Herb Crumbs (4 per serve) *	20
*Add Salad & Veg Bar	8

CLASSICS

Seasonal Salad + Hot Vegetable Bar (v)	16
"Marino Meats" Roasted Porchetta (pork), Crispy Potatoes + Traditional Gravy	22
Palais Fish + Chips, Vinegar Salt, Tartare + Lemon (battered or crumbed)	22
Baked Eggplant Parmigiana (vegan)	22
Salt + Pepper Australian Squid, Chips + Garlic Aioli	24
300gm Chicken Breast Schnitzel + Chips	22
300gm Porterhouse Beef Schnitzel + Chips	23
300gm Chargrilled Rump Steak + French Fries	26
Plain Gravy 2 / Mushroom 2.5 / Pepper 2.5 / Dianne 2.5	
Red Wine Jus (gf) 3 / Café de Paris Butter 3 / Parmigiana 3.5	



MAINS

Lamb Shank Pie, Parish Mash, Peas + Red Wine Sauce	23
Curry, Steamed Rice + Charred Roti Bread (see specials board)	24
S.A. Chargrilled 300gm Pork Cutlet, Pumpkin Purée, Beetroot + Apple Salad, Mustard Jus	27
Chicken Maryland, Speck + Pumpkin Stuffing, Mushroom Cassoulet + Fresh Herb Salad	27
Market Fish (see specials board)	p.o.a
Shark Bay Blue Swimmer Crab Spaghetti, Tomato, Cream, Chilli, Riesling + Baby Spinach	30
South Australian 'Ale' Battered Flathead, Vinegar Salt, Tartare + Lemon	30
Seafood Plate, 'Ale' Battered Flathead, Chilli Buttered Whole King Prawns, S+P Squid, Chips + Tartare	36
Gnocchi, Forest Mushrooms, Wilted Greens, Cream + Parmesan (v)	24
300gm Chargrilled "Black Angus" Scotch Fillet Steak, French Fries + Café de Paris Butter	38

ALL CLASSIC + MAIN DISHES INCLUDE SALAD + VEGETABLE BAR

SIDES/SAUCES

French Fries + Garlic Aioli	4/8
Parish Mash	4/8
Plain Gravy 2 / Mushroom 2.5 / Pepper 2.5 / Dianne 2.5	
Red Wine Jus (gf) 3 / Café de Paris Butter 3 / Parmigiana 3.5	

SWEETS/CHEESE

Chocolate Brownie, Chocolate + Hazelnut Sauce + Ice Cream	10
Strawberries + Cream Panacotta, Pistachio Crumbs	10
Frangelico Affogato, Double Espresso + Vanilla Bean Ice-Cream	14
Cheese Plate (3), Lavosh, Honeycomb + Quince	22

PLEASE ORDER ALL FOOD AT THE MAIN COUNTER
DRINKS FROM THE BAR

MANAGEMENT CANNOT GUARANTEE MEALS
WITHOUT TRACES OF ALLERGY ITEMS

(V) VEGETARIAN (VOA) VEGAN OPTION AVAILABLE
ASK STAFF FOR GLUTEN FREE OPTIONS

