

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, Spicy Kung Pow Sauce + Coriander* | 16 |
| South Australian King Prawns, Chilli Butter + Herb Crumbs* | 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 Moussaka (vegan) | 22 |
| Salt + Pepper Australian Squid, Dill & Citrus Aioli + Chips | 24 |
| 300gm Chicken Breast Schnitzel + Chips | 22 |
| 300gm Porterhouse Beef Schnitzel + Chips | 23 |
| 300gm Chargrilled Rump Steak + Chips | 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, Paris Mash, Peas + Red Wine Sauce | 23 |
| Curry, Steamed Rice + Charred Roti Bread (see specials board) | 24 |
| Gnocchi, Forest Mushrooms, Wilted Greens, Cream + Parmesan (v) | 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 | 29 |
| South Australian 'Ale' Battered Flathead, Vinegar Salt, Tartare + Lemon | 29 |
| Seafood Plate, 'Ale' Battered Flathead, Chilli Buttered S.A. King Prawns, S+P Squid, Chips + Tartare | 36 |
| 300gm Chargrilled "Black Angus" Scotch Fillet Steak, French Fries + Café de Paris Butter | 36 |

ALL CLASSIC + MAIN DISHES INCLUDE SALAD + VEGETABLE BAR

SIDES/SAUCES

| | |
|---|-----|
| French Fries or Chips + Garlic Aioli | 4/8 |
| Paris 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

