

BALLROOM

BISTRO & GRILL



SUMMER 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
Hummus Plate, Charred Bread, Crispy Curry Leaves + Sumac (v) *	12
Mushroom Arancini, Parmesan, Garlic Aioli + Salsa Verde (v) *	15
Pork Spring Rolls, Dipping Sauce + Asian Herbs*	15
Kangaroo Island Scallops, Garlic Aioli + Pancetta Herb Crumbs (6)	21
Tempura Zucchini Flowers, Ricotta + Parmesan, Hummus + Salsa Verde (2) (v)*	16
Antipasto Plate, Cured Meats, Hummus, Olives, Pickles, Buffalo Bocconcini + Charred Bread*	30
*Add Salad & Veg Bar	8

CLASSICS

Seasonal Salad + Hot Vegetable Bar (v)	16
Roasted Pork, Yorkshire Pudding, Apple Sauce + Traditional Gravy	22
Baked Eggplant, Pumpkin, Spinach Moussaka + Vegan Cheese (vegan)	22
Palais Fish + Chips, Vinegar Salt, Dill + Citrus Aioli + Lemon (battered or crumbed)	22
Salt + Pepper Australian Squid, Dill & Citrus Aioli + Chips	25
300gm Chicken Breast Schnitzel + Chips	21
300gm Porterhouse Beef Schnitzel + Chips	23
300gm Chargrilled Sirloin Steak + Chips	32

Plain Gravy 2 / Mushroom 2 / Pepper 2 / Dianne 2
Red Wine Jus (gf) 3 / Café de Paris Butter 3 / Parmigiana 3



MAINS

Chicken Larb Asian Salad, Carrot, Cherry Tomatoes, Apple, Soba Noodles, Fresh Asian Herbs, Sprouts, Peanuts + Nam Jim Dressing	24
Barossa Valley Pork Belly, Parsnip Puree, Beetroot + Apple Salad, Fennel Granola + Mustard Jus	28
Jerk Spice Rubbed Chicken, Cous Cous + Tabouli Salad, Minted Yoghurt + Chilli Puree	26
Home Made Gnocchi, Confit Cherry Tomatoes, Tomato Basil Sauce + Fresh Bocconcini (voa)	24
Market Fish (see specials board)	p.o.a
Australian Gulf Prawns w Garlic Butter, Herb Crumbs + Chips	30
Shark Bay Blue Swimmer Crab Spaghetti, Tomato, Cream, Chilli, Riesling + Baby Spinach	30
South Australian Whiting Fillets, Vinegar Salt, Dill + Citrus Aioli + Chips (Ale Battered or Crumbed)	32
Australian Seafood Plate, 'Ale' Battered S.A. Whiting, Grilled Prawns w Garlic Butter, Salt + Pepper Squid, Dill + Citrus Aioli + Chips	36
300gm Chargrilled "Angus" Scotch Fillet Steak, Chips + Café de Paris Butter	36

ALL CLASSIC + MAIN DISHES INCLUDE SALAD + VEGETABLE BAR

SIDES/SAUCES

Chips + Garlic Aioli 4/8

Paris Mash 4/8

Plain Gravy 2 / Mushroom 2 / Pepper 2 / Dianne 2

Red Wine Jus (gf) 3 / Café de Paris Butter 3 / Parmigiana 3

SWEETS/CHEESE

Ginger Bread Parfait w Rhubarb + Strawberry Coulis 10

House Made Tiramisu 10

Frangelico Affogato, Double Espresso + Vanilla Bean Ice-Cream 14

Selection of Cakes & Cookies in Dessert Cabinet

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

