



GARLIC BREAD v baked ciabatta w` garlic & herb butter	\$5.5
CIABATTA BREAD v w` extra virgin olive oil, sticky balsamic & house made dukkah	\$5.5
FRIES v served w` tomato sauce	\$4.9
CRISPY POTATO WEDGES v w` coriander & lime chilli sauce & sour cream	\$8.9
HAVELOCK DIP PLATE v two house made dips & grilled pita bread	\$13.9
TOMATO BRUSCHETTA v semi dried tomato salsa w` red onion, peppers, garlic and basil topped w` grilled halloumi cheese on toasted herb focaccia	\$9.9
NACHOS v baked corn chips w` cheese, salsa, guacamole, sour cream & jalapenos	\$9.9
TASTING PLATTER grilled pita & dip, Bbq tom-yum prawn basket, Chinese 5 spice squid, frittata, risotto balls, sundried tomatoes & marinated olives	\$30.0
PRAWN WONTON BASKETS grilled tom yum prawns w` mango & chili salad served in crisp wonton baskets	\$16.9
TANDOORI CHICKEN SALAD G grilled tandoori chicken on a salad of cucumber, carrot, tomato, lettuce, red onion w` a mint yogurt dressing	\$16.9
FRITTATA VEG STACK vG sundried tomato & spring onion frittata topped w` a mixed marinated vegetable stack, grilled halloumi cheese & olive tapenade	\$16.9
TARRAGON CHICKEN WRAP grilled marinated chicken loins w` lettuce, tomato, cucumber parmesan cheese and French mustard (add bacon \$2)	\$10.9
MIDDLE EASTERN VEG WRAP v roasted vegetables in fragrant spices, roquette & parsley salad w` a lemon zest & tahini yogurt dressing (add chicken\$2)	\$10.9
CHICKEN CAESAR BURGER grilled chicken fillet, bacon, cos lettuce, parmesan cheese & caesar aioli in a herb focaccia roll w` fries	\$14.9
HAVELOCK STEAK BURGER scotch fillet, king island cheddar cheese, tarragon aioli, roquette, onion relish & portobello mushrooms in a caraway seed roll w` fries	\$16.9



SALT & PEPPER SQUID \$16.9
w` fries & salad

FISH & CHIPS \$15.9
dory fillets in our coriander & fennel beer batter w` fries, salad & aioli

DUKKAH LAMB LOIN G \$26.9
South Australian lamb w` a dukkah crust on a baby spinach & middle eastern spiced vegetable salad topped w` lemon & tahini yogurt

BBQ LEMONGRASS CHICKEN G \$18.9
marinated chicken kiev on a crisp asian salad w` a citrus & soy dressing

LEMON MYRTLE KANGAROO G \$19.9
kangaroo fillet marinated in native lemon myrtle and S.A olive oil on beetroot & roasted shallot salad w` a plum balsamic dressing

SEAFOOD PLATE \$28.9
coriander & fennel beer battered dory fillet, Chinese 5 spice squid, BBQ tom-yum prawns, smoked salmon, salad, fries aioli & lemon wedges

250g FILLET STEAK G \$28.9
clare valley beef fillet w` fries & salad

350g SCOTCH FILLET \$29.9
clare valley scotch fillet served on creamy spring onion mashed potato & topped w` a portobello mushroom w` bacon, leek & parmesan stuffing

CHICKEN or BEEF SCHNITZEL \$14.9
w` fries & salad

600g KING BEEF SCHNITZEL \$17.9
w` fries & salad

SAUCES & TOPPINGS

mushroom, pepper, diane, gravy & jus \$2

HAVEY SCHNITTY bacon, mushroom, Bbq sauce & cheese \$3.5

PARMIGIANA ham, napoli sauce cheese \$2.5

KAHUNA grilled pineapple, ham, napoli sauce & cheese \$2.5

DIRTY GRINGO toasted corn chips, salsa, guacamole, cheese jalapenos & sour cream \$3

SIDES VG \$4.5

crispy new potatoes w` rosemary & sea salt
steamed green vegetables w` garlic & herb butter
creamy spring onion mashed potato
roquette, pear & parmesan salad w` sticky balsamic dressing
greek salad w` cucumber, olives, tomato, feta & red onion

