



+ to start...

garlic, thyme & rosemary focaccia, toasted	5.0
marinated olive selection from coriole vineyards, chilli & fennel salt grissini	9.0
garlic bruschetta with roast cherry tomato salsa, fresh buffalo mozzarella & baby basil salad	13.0

+ sa pacific oysters...

nude, fresh lemon, lime & tabasco syrup	15.0	28.0
nude, bloody mary shooters , fresh celery	15.0	28.0
nude, Vietnamese nuoc cham chilli dressing, fresh coriander	15.0	28.0
baked, cambrai bacon killers	18.0	30.0
mixed dozen		32.0

cos plate...(to share)

chef's selection of entree items to share.. waiting staff will advise	plate for 2	25.0
	platter for 4	45.0

+ entrée...

fresh made soup... see daily specials	
chef's chicken & bacon pate with tomato jam, wild rocket & reggiano salad, grilled crostini	14.5
chilli salt fried whitebait , garlic aioli, fresh lemon	10.5
dill cured salmon , on bruschetta with dill mustard mayo, red onion & caper berries	16.5
grilled thai style beef fillet salad with shallot, shitake, mint and coriander salad, ground roasted rice	16.5

+ mains...

caesar salad... just cos! (our speciality) (<i>recommended by gourmet traveller magazine</i>)	17.9
herbed hay valley lamb rump , on peppered khubz with parsley & mint tabbouleh, cumin infused yoghurt and tomato and harissa dressing	27.5
spice blackened free-range barossa chicken , sweetcorn polenta, charred capsicum coulis, roast garlic & chive crème fraiche	28.5
fergusons rock lobster half , baked with thermidore butter, potato cake, asparagus, tomato & herb vinaigrette	58.5
spencer gulf king prawns wrapped in sugar cured bacon, with pickled mango & chilli salsa, bean shoot & avocado	33.5
today's line caught fish ...waiting staff will advise	POA

+ grilled & seasoned aged steaks...

We are licensed with Meats Standards Australia (M.S.A.), using only quality meat supplied by growers associated with the M.S.A. quality accreditation program. The result is a guaranteed quality product graded from premium Australian beef, sourced locally. We believe in serving our steaks in a simple manner allowing true flavour & texture to be recognized.

cos steak ... grilled angus scotch, topped with ½ baked lobster, potato cake, asparagus, tomato vinaigrette, parsley & chervil salad	68.0
local yearling eye fillet , 250g.. (<i>black angus, 60 days grain fed</i>)	28.5
dry-aged scotch fillet , 300g.. (<i>local s.a. coorong angus beef, 120 days grain fed</i>)	32.5
rib eye on the bone, 500gm.. (<i>local s.a. coorong angus, 60 days grain fed</i>)	37.0
dry aged entrecote double , 300gm.. (<i>coorong angus sirloin, 21days dry aged, 60 days grain fed</i>) <i>..try served traditionally with our café de paris butter & fries</i>	34.5
steak 'n caesarminute steak, fried diced potatoes and rich glaze with side Caesar ... (lunch only)	24.9

served with your choice of

fried diced potatoes with sea salt & rosemary
smoked paprika spiced wedges
truffle scented mash
shoestring french fries
baked potato & cheddar cake

+

served with your choice of

rich beef glaze
peppercorn jus
swiss mushroom creme
café de paris butter
gorgonzola & brandy butter
mustards – house-made hot & seeded

+ sides...

green salad	6.0
side caesar salad	9.9
tomato salad with fetta & kalamata olives	12.0
fried diced potatoes with sea salt & rosemary	6.5
seasoned french fries	6.5
buttered steamed greens	6.5
garlic roasted mushrooms	6.9