



**BAR - RESTAURANT - BAR CUBA FUNCTION ROOM -  
GAMING - BEER GARDEN**

*- Serving quality seasonal produce -*

**OPEN**

**Monday to Friday**

11am till Late

**Saturday**

11:30am till Late

Lunch & Dinner

*- Please order and pay for meals at bar -*

*- Table service available in restaurant Friday & Saturday nights -*

*- American Express & Diners incur a 2.5% surcharge -*



take-away available

(v) vegetarian

(gf) gluten free

(n) contains nuts

*- Please advise any specific allergy when ordering -*

## FOR THE TABLE

### **Roasted Garlic Bread (v)**

\$7.50

### **Bulgarian Fetta Tart (v)**

Spinach, Caramelised Red Onion & Sweet Capsicum

\$9

### **Mini Fish Taco's**

Crumbed S.A. Garfish, Lime & Avocado Salsa with Chipotle Aioli

\$12

### **Tea Smoked Duck Breast**

Tapioca Crisps & Asian Style Dressing

\$12

### **Crispy Potato Skins**

Three Cheese & Chorizo Fondue

\$11

### **House Made Spring Rolls (n)**

Chicken, Vegetables & Honey Sesame Sauce

\$10

### **Jalapeño Poppers (v)**

Chilli, Cream Cheese, Lemon & Coriander

\$10

### **Pan Fried Haloumi (v)(n)**

Chargrilled Bread & Harissa Yogurt

\$11

### **Crispy Chicken Strips**

Lemon & Garlic Aioli

\$9.50

### **Onion Rings (v)**

Honey Mustard

\$9

## SHARE PLATE

Garlic Bread, Mini Fish Taco's, Jalapeño Poppers, Crispy Chicken Strips & House Made Spring Rolls

\$36 for 2 to 4 people

# CHOPHOUSE

## Angus Pure Rump

350g \$29

## YG Eye Fillet

250g \$39

## Angus Pure T-Bone

600g \$48

## Grass Fed Porterhouse

300g \$32

## Grass Fed Scotch Fillet

350g \$38 / 500g \$55

## Paroo Kangaroo

280g \$29

Served with **Fries** or **Mash Potato**, House Salad & Red Wine Jus  
*optional* Beef Gravy, Green Peppercorn Sauce, Swiss Brown Mushroom Gravy  
*optional* American, Hot English, Dijon Mustard

## MAIN

### Slow Roasted Lamb

Potato Pavé, Crispy Coated Herb Butter, Chargrilled Asparagus,  
Rosemary & Garlic Lamb Jus  
\$32

### Chargrilled Smoked Kestler Pork Chop (gf)

Fried Chorizo, Crispy Pancetta Lardons, Parsley Pommés Purée,  
Caramelised Pearl Onions, Sugar Snap Peas & Tarragon Cream  
\$30

### Crispy Skinned Barramundi Fillet (gf)

Turmeric & Tomato Potatoes, Spiced Rasam Broth, Chargrilled Lemon,  
Coriander & Micro Herb Salad  
\$32

### Balsamic Marinated Tofu (v)

Baked Eggplant, Pan Fried Gnocchi, Vine Ripe Tomatoes, Crispy Basil Leaves,  
Parmesan Crisps, Lemon Scented Olive Oil  
\$27

### Oven Roasted *Free Range* Chicken Breast

Zucchini & Bacon Slice, Parsnip Cream, Onion Cups, Crispy Kale &  
Liquorice Jus  
\$30

### Side

Onion Rings (v) \$9 Mash Potato (gf)(v) \$8 Fries (v) \$9 Wedges (v) \$9  
Steamed Seasonal Greens (gf)(v) \$8 Calabrese Salad (gf)(v) \$8

## SUPER FOOD SALAD

### Chicken & Freekeh

Pomegranate, Mint, Coriander, Parsley, Spring Onion, Cucumber, Rocket,  
Bulgarian Fetta with Sweet & Sour Vinaigrette

\$21

### Marinated Lamb & Kale (gf)

Puy Lentils, Baby Spinach, Pickled Red Onion, Spiced Pumpkin Seeds &  
Lemon Tahini Dressing

\$22

### Quinoa, Goji Berries & Roasted Cashew (gf)(n)(v)

Orange Segments, Celery, Cucumber, Radish, Spanish Onion, Grated Beetroot  
& Spiced Vinaigrette

\$19

## PUB CLASSIC

### Union Burger

Smoked Bacon, Lettuce, Gruyère Cheese, Tomato, Pickles & Fries

\$21

### Creole Fire Burger

Spiced Chicken, Swiss Cheese, Guacamole, Hot Chipotle Aioli & Fries

\$21

### Char Grilled Porterhouse Burger

Bacon, Swiss Cheese, Caramelised Onions, Rocket & Garlic Aioli

\$24

### Chicken or Beef Schnitzel

Market Salad, Fries & Lemon

Sauces: Green Peppercorn, Swiss Brown Mushroom, Gravy or Parmigiana

\$24

### Old English Pork Sausages

Mash Potato & Gravy

\$24

### Fish & Chips

*Ale Battered* or *Crumbed* Fresh South Australian Garfish Fillets

House Salad, Fries, Tartare & Lemon

\$26

### Salt & Pepper Squid

House Salad, Fries, Tartare & Lemon

\$23

### Beef & Cashew Stir Fry (n)

Asian Vegetables, Garlic, Chilli & Coriander

\$21

# PIZZA

## **Pomodoro (v)**

Roma Tomato, Fior de Latte, Parmesan & Basil  
\$19

## **Funghi (v)**

Mushroom, Thyme, Balsamic Onions, Goats Cheese & Watercress  
\$21

## **The House**

Pancetta, Cherry Tomatoes, Goats Chevre & Bechamel Sauce  
\$22

## **NYC**

Hot Salami, Fior de Latte, Tomato Sofrito, Chilli & Basil  
\$22

## **Genovaise (n)**

Chicken, Basil Pesto, Mozzarella, Artichoke, Watercress & Pinenuts  
\$21

## **Old Major (n)**

Pork Belly, Spring Onions, Mozzarella, Bean Shoots, Coriander, Crispy Shallots  
& Toasted Sesame Seeds  
\$22

## **Amalfi**

Prawns, Squid, White Anchovy, Tomato, Chilli, Black Olives, Capers & Oregano  
\$23

## **Jammer Lammy**

Pulled Spiced Lamb, Sofrito, Caramelised Onions, Mozzarella, Garlic Aioli &  
Pickled Cucumber  
\$23

*Our pizzas are made using authentic 'Caputo Flour 00' imported from Italy.  
The best in the world. Right here.*

## **PIZZA AVAILABLE TAKEAWAY**

(no takeaway for pizza specials)

## SPARKLING WINE

	Glass	Bottle
<b>NV The Lane</b> 'Lois' Sparkling Blanc de Blancs Adelaide Hills	\$9.5	\$44
<b>NV The Lane</b> 'Lois' Sparkling Rosé Adelaide Hills	\$10	\$46
<b>NV Bleasdale</b> Sparkling Shiraz Langhorne Creek	\$10	\$46

## CHAMPAGNE / FRENCH

<b>NV Charles Pelletier</b> Blanc de Blancs Burgundy, France		\$44
<b>NV Mumm</b> Cordon Rouge Brut Champagne, France		\$80
<b>NV Mumm</b> Brut Rosé Champagne, France		\$90
<b>NV Billecart-Salmon</b> Brut Rosé Champagne, France		\$150

## RIESLING

<b>18 Tomfoolery</b> 'Cut & Run' Riesling Eden Valley	\$9.5	\$44
<b>18 Jim Barry</b> Watervale Riesling Clare Valley	\$10	\$46
<b>18 KT</b> '5452' Riesling Eden Valley		\$50

## SAUVIGNON BLANC & BLENDS

<b>18 Mike Press</b> Sauvignon Blanc Adelaide Hills		\$38
<b>18 Pikorua</b> Sauvignon Blanc Marlborough, NZ	\$9	\$42
<b>18 Sidewood Estate</b> Sauvignon Blanc Adelaide Hills	\$9.5	\$44
<b>18 Deviation Road</b> Sauvignon Blanc Adelaide Hills		\$50

## PINOT GRIS, GRIGIO & AROMATIC WHITES

	Glass	Bottle
<b>17 Cantina Tollo</b> 'Rocca Ventosa' Pinot Grigio Abruzzo, Italy		\$38
<b>17 Hentley Farm</b> 'Poppy' Field Blend Barossa Valley	\$9.5	\$44
<b>18 Lobethal Road</b> Pinot Gris Adelaide Hills	\$9.5	\$44
<b>18 Tagai</b> 'Karta' Pinot Gris Kangaroo Island	\$9.5	\$44

## CHARDONNAY

<b>17 Tomich</b> 'Woodside' Chardonnay Adelaide Hills	\$9.5	\$44
<b>16 Robert Oatley</b> 'Signature' Chardonnay Margaret River	\$10	\$46
<b>15 Paringa Estate</b> 'Peninsula' Chardonnay Mornington Peninsula		\$54
<b>15 Barratt</b> Piccadilly Valley Chardonnay Adelaide Hills		\$60

## MOSCATO & ROSÉ

<b>18 Hesketh</b> Moscato Adelaide Hills	\$8.5	\$40
<b>18 Luna Rosa</b> Rosé Central Ranges NSW	\$8.5	\$40
<b>18 Rockford</b> Alicante Bouchet Barossa Valley	\$11	\$50

## PINOT NOIR

<b>18 Riposte</b> 'The Dagger' Pinot Noir Adelaide Hills	\$9.5	\$44
<b>17 Tomich</b> 'Woodside' Pinot Noir Adelaide Hills		\$46
<b>18 Banks Road</b> 'Yarram Creek' Pinot Noir Bellarine, Victoria		\$55
<b>18 Paringa Estate</b> 'Peninsula' Pinot Noir Mornington Peninsula		\$58

## RED VARIETALS & BLENDS

	Glass	Bottle
<b>18 Angoves</b> 'Family Crest' Grenache, Shiraz, Mourvedre McLaren	\$9	\$42
<b>18 St John's Road</b> 'The Resilient' Grenache Barossa Valley	\$9.5	\$44
<b>18 Running with the Bulls</b> Tempranillo Barossa Valley	\$10	\$46
<b>18 Hither &amp; Yon</b> Nero d'Avola McLaren Vale		\$48
<b>17 Alainn Fion</b> Grenache Barossa Valley		\$52
<b>17 Rockford</b> 'Frugal Farmer' Grenache, Mataro Blend Barossa		\$60
<b>17 Coriole</b> Barbera McLaren Vale		\$64
<b>15 Travis Earth</b> Mataro, Shiraz Barossa Valley		\$75

## CABERNET SAUVIGNON

<b>14 Brands Laira</b> 'Barrelman' Cabernet Sauvignon Coonawarra		\$38
<b>16 Hollick</b> 'The Bard' Cabernet Sauvignon Coonawarra		\$42
<b>16 Bremerton</b> 'Coulthard' Cabernet Sauvignon Langhorne Creek	\$10	\$46
<b>13 Jim Brand</b> 'Silent Partner' Cabernet Sauvignon Coonawarra		\$60
<b>13 St Mary's</b> 'House Block' Cabernet Sauvignon Limestone Coast		\$62
<b>12 Majella</b> Cabernet Sauvignon Coonawarra		\$70
<b>14 St Hugo</b> Cabernet Sauvignon Barossa Valley/Coonawarra		\$80

## SHIRAZ & SHIRAZ BLENDS

<b>16 Mike Press</b> Shiraz Adelaide Hills		\$38
<b>13 The Anarchist</b> Shiraz Mt Benson		\$40
<b>16 Maxwell</b> 'Silver Hammer' Shiraz McLaren Vale		\$46
<b>18 Hentley Farm</b> 'Villain & Vixen' Shiraz Barossa Valley		\$48
<b>17 Zerella</b> 'Workhorse' Shiraz McLaren Vale	\$10.5	\$50
<b>17 Teusner</b> 'Bilmore' Shiraz Barossa Valley	\$10.5	\$50
<b>16 Kilikanoon</b> 'Covenant' Shiraz Clare Valley		\$70
<b>17 Samuel's Gorge</b> Shiraz McLaren Vale		\$75
<b>15 Rockford</b> 'Basket Press' Shiraz Barossa Valley		\$115
<b>15 Charles Melton</b> 'Voices of Angels' Shiraz Barossa Valley		\$115



# PITCHERS TO SHARE

## **Pimms Pitcher**

Pimms, Tanqueray Gin, Strawberries, Cucumber, Mint & Orange Slices Topped with Ginger Ale & Lemonade  
\$30

## **Sangria Tinto**

Red Wine, Pampero Rum, Brandy, Cointreau, Oranges, Lemon & Cinnamon with Topped with Soda  
\$28

## **Sangria Blanco**

White Wine, Pampero Rum, Ketel One Vodka, Apples, Strawberries, Lemon & Mint with Topped with Soda  
\$28

# COCKTAILS

## **Peach Bellini**

Peach Liqueur & Peach Nectar topped with Fizz  
\$15

## **Strawberry & Cucumber Martini**

Hendricks Gin, Fresh Strawberries & Cucumber with a Lemon Twist  
\$20

## **Passionfruit Collins**

Tanqueray Gin, Passionfruit Monin, Fresh Lemon Juice & topped with Soda  
\$19

## **Sweet Granada Fizz**

Pomegranate & Elderflower Liqueurs, Fresh Lime Juice & Fizz  
\$18

## **Tall Blackcurrant Margarita**

Don Julio Blanco Tequila, Gomme Syrup, Black Currant & Fresh Lime Juice  
\$19

## **Espresso Martini**

Vanilla Infused Ketel One Vodka, Frangelico, Kahlua & Espresso  
\$20

## **Coconut Water Colada**

Coconut Infused Ketel One Vodka, Fresh Pineapple, Coconut Water & Lime  
\$19